

Rustic Pumpkin Cake



Based on Bunge FarmOrigin First Pressed Sunflower Oil

Ingredients		Weight, g
A	Bunge FarmOrigin First Pressed Sunflower Oil	200
	Eggs, Beaten	150 – 160 (3 medium eggs)
	Pumpkin Puree (Pumpkin Cubes, Steamed, Pureed and cooled)	400
	Vanilla Extract	5
B	Caster Sugar	300
	Cake Flour	300
	Bicarbonate of Soda	10
	Chinese Five Spice	3
	Cinnamon, Ground	5
	Salt	3
C	Mixture of Nuts, Diced	50
	Pumpkin Seeds	10

*Hobart mixer – Speed 1 (low), Speed 2 (medium), Speed 3 (high)

*Attachment – Whisk

Method:

1. Mix A using Speed 2 until well combined.
2. Add B into the mixture, mix using Speed 1 until all the ingredients are well combined.
3. Add C into the cake batter and roughly mix with a spatula.
4. Pour the cake batter into a lined 8-inch mould.
5. Bake the cake batter in a preheated oven at 200°C (top heat) and 190°C (bottom heat) for a total of 45 minutes, with a tray turn after the first 30 minutes. Or until a skewer inserted into the center of cake come out clean.
6. Cool the cake down and ready to serve.

This recipe is provided for informational purposes only. We cannot anticipate the conditions under which this recipe and the ingredients from other manufacturers may be used and therefore cannot take responsibility for your final result. It is the user's responsibility to ensure safe conditions in relation to the handling, storage and disposal of the products.