



## Spiced pumpkin cake with brown butter maple glaze

This cake is Halloween themed given it's a pumpkin cake and I just love the look of the freeze-dried nectarine slices as decoration (one of the best things about Fresh As ingredients is that you can use any kind of fruit all year round without worrying about seasonality). You could either make your own pumpkin puree for this recipe, but it's lovely and easy to use a can of it instead.

Prep time: 30 mins

Bake time: 45 mins

Ready in time: 2 ½ hours

Serves 10-12

### For the cake:

115g butter, at room temperature

440g light muscovado, coconut or brown sugar

2 tsp vanilla extract

½ cup / 120ml extra-virgin olive oil

2 free range eggs, at room temperature

280g all-purpose white flour

100g ground almonds

2 tsp baking powder

1 tsp baking soda

1 tsp salt  
2 tsp ground cinnamon  
½ tsp ground nutmeg  
½ tsp ground cloves  
½ tsp ground cardamom  
½ tsp ground allspice  
¼ tsp ground black pepper  
1 can / 425 grams pumpkin purée  
½ cup / 125g sour cream

For the glaze:

2 tbsp butter  
100g icing sugar  
¼ cup maple syrup  
½ tsp cinnamon  
½ tsp of salt

For the decorations

30g desiccated coconut, lightly toasted (optional)  
40g packet of Fresh As freeze-dried nectarine slices

Directions:

Preheat oven to 170 degrees fan bake. Line a 22cm round cake tin or a rectangular tin as I have done (mine is 18cm x 25cm) with baking paper.

In the bowl of a stand mixer, beat the butter, sugar and vanilla together until pale, light and fluffy.

Next add in the eggs, one at a time, followed by the olive oil. Continue beating until smooth.

Next, beat in the pumpkin purée and sour cream.

In a separate bowl, mix together the flour, ground almonds, baking powder, baking soda, salt, all the spices and pepper.

In two parts, gently fold in the dry ingredients, being very careful not to overmix.

Pour the batter into the prepared tin and smooth over the top.

Bake the cake for about 45-50 minutes until springy to the touch and a knife inserted into the center comes out clean.

Let the cake sit in the tin for 10 minutes before turning out onto a cooling rack.

Meanwhile make the glaze. In a small saucepan over medium heat, melt the butter. Continue to heat, occasionally scraping the bottom and sides of the pan with a rubber spatula until it turns a deep golden brown. Keep a close eye on it.

Pour the brown butter into a bowl and whisk in the icing sugar, cinnamon, maple syrup and salt until smooth. The glaze should be spreadable. If it's too thin, add a bit more icing sugar or if it's too thick, add a few drops of water or milk.

Once the cake is completely cool, spread over the glaze. Finish with a scattering of toasted coconut if using, and then press in some nectarine slices.

Store in an airtight container for up to 3 days.