



Pumpkin Cake

Introduction

Pumpkin cake is a delightful treat that captures the essence of autumn in every bite. This

moist and flavorful cake is perfect for gatherings, cozy evenings, or simply to satisfy a sweet tooth. With the natural sweetness of pumpkin and warm spices, this recipe is sure to become a favorite in your kitchen.

Detailed Ingredients with measures

- Pumpkin puree: 300g
- All-purpose flour: 250g
- Sugar: 200g
- Eggs: 3
- Vegetable oil: 100ml
- Baking powder: 1 tsp
- Baking soda: 1/2 tsp
- Ground cinnamon: 1 tsp
- Ground nutmeg: 1/2 tsp
- Salt: 1/2 tsp
- Vanilla extract: 1 tsp

Prep Time

Preparation Time: 15 minutes

Cook Time, Total Time, Yield

Cook Time: 40-45 minutes

Total Time: 55-60 minutes

Yield: Serves 8-10 people



www.savorydiscovery.com

Pumpkin Cake

Detailed Directions and Instructions

Step 1: Prepare the Pumpkin

Cut the pumpkin in half, remove the seeds, and peel the skin. Then, chop the pumpkin into small pieces and steam until soft. After steaming, mash the pumpkin until smooth.

Step 2: Preheat the Oven

Preheat your oven to 180°C (356°F) to ensure it is hot enough for baking.

Step 3: Mix Dry Ingredients

In a large bowl, combine flour, sugar, baking powder, baking soda, cinnamon, and salt. Mix thoroughly to ensure even distribution of the dry ingredients.

Step 4: Combine Wet Ingredients

In another bowl, whisk together the mashed pumpkin, eggs, vegetable oil, and vanilla extract until the mixture is smooth and well combined.

Step 5: Combine Mixtures

Gradually add the wet ingredients to the dry ingredients. Stir until just combined; be careful not to overmix to keep the cake light and fluffy.

Step 6: Prepare Baking Pan

Grease a baking pan with butter or line it with parchment paper to prevent sticking.

Step 7: Pour the Batter

Pour the prepared batter into the baking pan, smoothing the top with a spatula.

Step 8: Bake the Cake

Place the pan in the preheated oven and bake for about 40-50 minutes, or until a toothpick inserted into the center comes out clean.

Step 9: Cool the Cake

Once baked, remove the cake from the oven and allow it to cool in the pan for about 10 minutes. Then transfer it to a wire rack to cool completely.

Step 10: Serve and Enjoy

Once cooled, slice the cake and serve. Enjoy the delicious pumpkin flavor!

Notes

Note 1: Pumpkin Variations

You can substitute fresh pumpkin with canned pumpkin puree if you're short on time.

Note 2: Sweetness Adjustment

Adjust the sugar according to your taste preferences; you may use less or more depending on the sweetness of the pumpkin.

Note 3: Storing the Cake

Store the leftover cake in an airtight container at room temperature for up to three days or refrigerate for longer freshness.

Note 4: Serving Suggestions

This cake pairs well with cream cheese frosting or a sprinkle of powdered sugar for added flavor and presentation.



www.savorydiscovery.com

Pumpkin Cake

Cook techniques

Click next page below