

Pumpkin cake



 20 min.  289 kcal  SteviaSweet Crystal

Preparation

Preheat the oven to 175 °C.

Grease the sides of a loose-bottomed cake tin (Ø 20 cm) and line the base with baking paper. Peel the pumpkin and grate it finely. Beat the eggs in a bowl and mix with the **SteviaSweet Crystal**, oil and grated pumpkin. Mix the dry ingredients and add them to the pumpkin mixture. Pour the mixture into the tin and bake in the middle of the oven for about 40-45 minutes.

Take the cake out of the oven and leave to cool slightly. Remove the cake from the tin. Cut the cooled cake in half horizontally. Beat the cream cheese until smooth and mix in the soft butter and **SteviaSweet Crystal** using a stick blender.

Place the bottom half of the cake on a serving dish and sprinkle with a little milk. Spread one third of the cream cheese mixture onto the bottom half of the cake. Then sprinkle a little milk on the bottom of the top half of the cake and place onto the other half covered with the topping. Press down gently. Spread the remaining topping over the top and sides of the cake. Decorate with grated pumpkin and pumpkin seeds.

Ingredients for 12 servings

Cake

300 g	pumpkin (winter or butternut squash)
3	eggs
150 g	SteviaSweet Crystal
100 ml	oil
230 g	wheat flour
1 tbsp	cinnamon
1 tsp	ground ginger
2 tsp	baking powder

Filling and icing

200 g	plain cream cheese
100 g	soft butter
75 g	SteviaSweet Crystal
50 ml	milk

To serve

	grated pumpkin
	pumpkin seeds

Nutritional information per portion

289	kcal
1215	kJ
5.5	g Protein
16.5	g Carbohydrates
22	g Fat