

Ingredients

for 8 to 10 people

300 g pumpkin
150 g butter
150 g sugar
1 packet of vanilla sugar
2 eggs
300 g flour
1 packet of baking powder

Total time: 60 minutes

20 minutes preparation time and 40 minutes baking and resting time



Preparation

Peel the pumpkin and cut it into 2 cm cubes. Place the pumpkin pieces in a pot with a little water and cook for 5 to 10 minutes until soft. Drain the water, add the butter, and puree the pumpkin with an immersion blender. Let it cool. In a bowl, beat the sugar, vanilla sugar, and eggs until fluffy and well combined.

Sift the flour and baking powder together, then gradually add to the egg mixture, folding it in gently.

Finally, gently fold in the pumpkin puree until well incorporated.

Pour the batter into a greased baking tin and bake in a pre-heated oven at 190°C (375°F) for 40 to 45 minutes.

Enjoy!

