

SPICED BUTTERNUT SQUASH CAKE

110g / 4oz Margarine
220g / 8oz Soft Dark Brown Sugar
135g / 5oz Plain Flour
½ tsp. Baking Powder
½ tsp Bicarbonate of Soda
1 tsp Ground Cinnamon
1 tsp Vanilla Extract
165g / 6oz Uncooked Butternut Squash Puree
(frozen can be used)
2 Beaten Eggs
Icing sugar for dusting the top

Method

Grease and line a 9" x 12" tin / 30cm x 23cm
Preheat the oven to 180C/Gas Mark 4/Fan Oven 170C
In a large bowl combine all the ingredients
Mix until smooth
Spread evenly in a tray
Bake for 25/30 minutes until cooked
When cold cut into 15 pieces
Dust with a little icing sugar