



PUMPKIN WALNUT CAKE

YOU WILL NEED

DRY INGREDIENTS

- 75g hazelnuts
- 75g rice flour
- 105g teff flour
- 75g potato starch
- 45g corn starch
- 60g brown sugar
- 75g walnuts
- 1/4 + 1/8 teaspoons xanthan
- 3 teaspoons baking powder
- 1/4 + 1/8 teaspoons baking soda
- 1/4 + 1/8 teaspoons cinnamon
- some nutmeg
- 1/4 + 1/8 teaspoons salt

WET INGREDIENTS

- 300g Hokkaido pumpkin
- 30g agave sirup
- 105g oil
- 150g water
- 1,5 teaspoons lemon juice



- 1 Preheat your oven to 170 °C degrees. Weigh 300g of raw pumpkin and cut it into small pieces. Cook the pumpkin about 10 minutes until it is done.
- 2 Mix all the dry ingredients except for 10g of walnuts in a big mixing bowl
- 3 Mix the cooked pumpkin with 150g of water and puree it.
- 4 Now mix the rest of the wet ingredients add the pumpkin and stir everything shortly. AS a last step mix together all the dry and wet ingredients until a homogenous dough is formed.
- 5 Fill the dough into your box form and topp it with the remaining 10g of walnuts.
- 6 Bake your cake at 170 degrees for about 45 minutes and enjoy the lovely smell coming out of the oven

VEGANGLUTENFREE***LOW SUGAR***



PREPARATION: 20 min
BAKING: 45 min

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