Pumpkin bread

Ingrédients

· 130g of granulated sugar
· 60g of muscovado sugar or brown sugar
· 20g of icing sugar
· 2 eggs
· 420g of pumpkin puree
· 60g of milk
· 260g of flour
· 4g of baking powder
· 3g of baking soda
· 5g of ground cinnamon + a little for decoration
· 1g of ground ginger
· 0.5g of ground nutmeg
· 1 pinch of salt
· 160g of mascarpone
· 100g of whole liquid cream
· 115g of butter
· 130g of granulated sugar
· 60g of muscovado sugar or brown sugar
· 2 eggs
· 420g of pumpkin puree
· 60g of milk
· 260g of flour
· 4g of baking powder
· 3g of baking soda
· 5g of ground cinnamon
· 1g of ground ginger
· 0.5g of ground nutmeg
· 1 pinch of salt
· 160g of mascarpone
· 100g of whole liquid cream
· 20g of icing sugar

Préparation

1. You are certainly familiar with banana bread, but what about pumpkin bread?

2. A delicious pumpkin and spice cake, very moist and topped with a creamy mascarpone frosting, very popular in the United States where they use a lot of squash in sweet recipes: muffins, pie, cake... The recipe is very simple; if you use homemade pumpkin puree, make sure it is dense enough, not too wet, to avoid altering the final texture of the cake.

3. Ingredients:I used pumpkin puree & ground cinnamon Koro: code ILETAITUNGATEAU for 5% off everything on the site (not affiliated).

4. Shopping list: of butter of granulated sugar of muscovado sugar or brown sugar of icing sugar 2 eggs of pumpkin puree of milk of flour of baking powder of baking soda of ground cinnamon + a little for decoration of ground ginger 0.

5. The cake: of butter of granulated sugar of muscovado sugar or brown sugar 2 eggs of pumpkin puree of milk of flour of baking powder of baking soda of ground cinnamon of ground ginger 0.

6. of ground nutmeg 1 pinch of salt Melt the butter with the spices (cinnamon, ginger, nutmeg).

7. Add the sugars, then the eggs one by one.

8. Then incorporate the pumpkin puree, salt, and milk.

9. In a separate bowl, mix the flour, baking powder, and baking soda, and sift the mixture.

10. Add the dry ingredients to the first mixture.

11. Pour the batter into a buttered and floured mold or lined with parchment paper.

12. Bake at 160°C for about 50 minutes to 1 hour depending on your oven; the tip of a knife inserted into the cake should come out dry.

13. Let it cool slightly, then unmold before frosting.

14. Whip the cream, mascarpone, and icing sugar until you have a firm whipped cream consistency.

15. Spread the frosting over the cake, sprinkle with a little cinnamon, and enjoy!

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