

Halloween Pumpkin Cake with Maple Syrup & Pecans

Ingrédients

- 110g of chopped pecans
- 100g of brown sugar
- 110g of butter
- 80g of maple syrup
- 2 eggs
- 100g of brown sugar
- 40g of maple syrup
- 90g of neutral oil
- 60g of whole milk
- 200g of plain yogurt
- 180g of flour
- 5g of baking powder
- 100g of whole liquid cream
- 2 tablespoons of maple syrup

Préparation

1. In a few days it's Halloween!
2. For those of you who celebrate it and are looking for an easy and quick recipe for your October 31st dessert, you are at the right place. For others, this recipe can also be an autumn dessert that should appeal to many people!
3. I had asked several questions on Instagram to find out what you were interested in as a recipe for the occasion, so as expected it's a maple syrup and cinnamon cake, and for the decoration, you chose pumpkin.
4. I started with a classic ring and aluminum foil to create a pumpkin shape, without buying a mold that I would use only once a year.
5. For decoration, if you want, you can also color the whipped cream orange for an even more pumpkin-like result!
6. Ingredients: I used the Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for a 20% discount on the whole site (affiliate).
7. I used maple syrup and pecans from Koro: code ILETAITUNGATEAU for a 5% discount on the whole site (non-affiliate).
8. Preparation time: 30 minutes + 35 minutes of cooking + cooling
For a cake tin of 20 to 22cm in diameter
To prepare the mold: To make a pumpkin shape without buying a special mold, take a round mold.
9. Use aluminum foil to create the shape you want (you can help yourself by drawing the desired shape on a paper underneath).
10. Then, put baking paper all around to bake the cake.
11. Put all the ingredients in a saucepan and cook until the butter is melted and the sugar dissolved, but no more.
12. Pour the mixture at the bottom of the mold.
13. Whisk the eggs with the sugar and maple syrup.
14. Add the oil, then the milk and the yogurt.
15. Finally, incorporate the flour and the baking powder.
16. Pour the batter into the mold.
17. Bake in the preheated oven at 160-170°C for 35 minutes (the tip of a knife should come out dry).

18. Let cool before preparing the whipped cream.
19. Whip the cream with the maple syrup until you get whipped cream.
20. Pipe the whipped cream on the cake, then decorate with pecan pieces to imitate a pumpkin shape before enjoying!

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