

Pumpkin Cake



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 For a rectangular mold of 22x33 cm

Ingredients

270 gr of flour "00"
200 gr sugar
3 eggs
120 g butter softened at room temperature + 5 gr for
buttering the mold
250 gr of pumpkin puree
1/2 teaspoon baking soda
1/2 teaspoon baking powder
30 gr of almonds strips + 10 gr to decorate

Icing

200 gr mascarpone
3 tablespoons powdered sugar
3 tablespoons lemon juice
1/4 teaspoon cinnamon powder

Method

Whisk the eggs with sugar, add the mashed pumpkin, softened butter and continue stirring. Add the sifted flour, baking powder and baking soda. Mix again until the mixture is homogeneous and finally add the almonds strips. Butter the mold, pour the mixture and bake in preheated oven at 180 ° for 40 minutes. Meanwhile prepare the icing by combining the mascarpone, icing sugar, cinnamon and lemon juice. Take the cake from the oven and allow to cool well on a grill. Spread the glaze over the surface with a spatula and decorate with the remaining almonds. Cut into squares and serve.