

Pumpkin cake with maple brown butter icing

Makes 1 cake

Bake: 45 minutes at 170°C · Rest in the tin: 15 minutes



INGREDIENTS

The cake

190 g soft brown sugar (vergeoise)

90 g white sugar

425 g pumpkin purée

2 large eggs

100 ml whole milk

30 ml cooled brown butter

80 ml neutral oil

1 tbsp vanilla powder

1 pinch of salt

240 g plain flour (French T55)

½ tsp bicarbonate of soda

2 tsp mixed spices: cinnamon, ginger and nutmeg

The icing

25 g brown butter

50 g maple syrup

50 g icing sugar

1 pinch of salt

1 dash of vanilla extract

A little milk, to adjust the consistency

A little brown butter for the tin

METHOD

Make the brown butter

Melt the butter and cook until it turns nut brown, then leave to cool.

Mix the cake batter

Mix the pumpkin purée, eggs, milk, brown butter, oil, vanilla, both sugars and salt. Sift the flour, bicarbonate and spices over the mixture. Whisk just until smooth.

Bake the cake

Brush the tin with brown butter and pour in the batter. Bake at 170°C for 45 minutes. Leave to cool in the tin for 15 minutes.

Add the icing

Mix the brown butter, maple syrup, icing sugar, salt and vanilla. Add a dash of milk to reach the consistency you like. Pour over the slightly warm cake. Enjoy!