

Gateau Giraumon (Pumpkin Cake)

A moist and delicious dessert that's a great way to sneak in some veggies! Perfect for broadening the kids' taste buds – and ours too. Pumpkin adds sweetness and a tender texture without a strong flavour. Grandmère Giliane has been serving this dessert for years, and it's always been a real hit!

Servings: 10 people

Prep Time: 15 minutes

Cook Time: 45 minutes

Ingredients:

1. $\frac{1}{2}$ cup self-raising flour, $\frac{1}{2}$ cup sugar
2. 125g salted butter (room temperature)
3. 2 tablespoons vanilla essence
4. 4 eggs, (1 whole egg and 3 egg yolks)
5. $\frac{1}{2}$ ripe Jap or Kent pumpkin (check the colour it needs to be a nice orange)

Instructions:

5. Peel and cut the pumpkin into small pieces. Boil in a small amount of water, just enough to cover the pumpkin. Use minimal water to preserve the flavour.
6. Bring to a boil, then cook until the pumpkin is soft.
7. Add the butter and sugar to the cooked pumpkin and mash for 2 minutes.
8. Stir in the vanilla essence and continue mashing until smooth.
9. Allow the mixture to cool. Once cooled, add the eggs one at a time, starting with 1 whole egg and 1 egg yolk. Mix well for 2 minutes. Then add the remaining 2 egg yolks and mix well for another 2 minutes.
10. Add the flour and mix well for 2 minutes until creamy.
11. Line a large oven dish, as the pumpkin mixture needs to be spread evenly and in a thin layer. - Bake in a preheated oven at 170°C for 45 minutes, or until the top is golden brown and the inside is cooked.
12. Remove from the oven and allow to cool. Refrigerate before serving.

Serve: Cut the cake into small squares and serve with double or triple cream, ice cream, or both!

Bon Appétit!