

de leukste taarten shop



Pumpkin Spice Cake with Apple

This delicious Pumpkin Spice Cake with Apple from Antilliaans Eten is the ultimate Autumn recipe if you ask us. When you think of Autumn baking, you quickly think of a Pumpkin Spice Pie, this Pumpkin Spice Cake with Apple is a fantastic variation on this. This Autumn cake consists of the delicious FunCakes Baking Mix for Sweet Cookie & Crust, a filling of pumpkin puree and a pumpkin-apple mixture and fun chocolate and marshmallow decorations. This delicious recipe has been specially developed for DeLeukstetaartenshop by Antilliaanse Eten.

Boodschappenlijstje



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Mini Marshmallows 50g

F51100
€3.15

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FunCakes Vanillin Sugar 250g

F54660
€5.49



FunCakes Mix for Cookie & Pie Crust
500g

F10170
€4.49



Silikomart Crème Brulee Torch

ACC030
€39.45



Patisserie Adjustable Baking Frame
27-40cm

P2168
€11.05



Dr. Oetker Cooling Grid Round Ø32cm

DRO1655
€17.99



Ingredients for the Pumpkin Spice Cake with Apple

- 250g FunCakes Mix for Sweet Cookie & Crust
- 8g FunCakes Vanillin Sugar
- 1 ts FunCakes Cookie Spice (or Pumpkin Spice)
- FunCakes Mini Marshmallows 50g
- FunCakes mix for buttercream or whipped cream
- PME Belgian Chocolate Curls White 85g (or other chocolate decorations)
- Half a pumpkin (circa 400g)
- 1/2 + 1 egg
- 75g butter + a lump of butter
- 2 ts sugar
- 2 apples
- 50g walnuts
- Handful of raisins
- 2 ts honey
- Cornstarch

Other necessities for the Pumpkin Spice Cake with Apple

- Patisse Baking Frame Adjustable
- FunCakes Decorating Bags 30cm pk/10
- Patisse Cooling Grid



Step 1: Prepare the cake for the Pumpkin Spice Cake with Apple

Start by preparing the cake. To do this, mix 250g of the baking mix with 75g of butter and 1/2 egg. The best way to measure half an egg is to beat an egg and take half of it. Knead the whole into a nice dough and then let it set in the fridge for an hour.

Step 2: Get started with the filling for the Pumpkin Spice Cake with Apple

In the meantime you can start with filling the Pumpkin Spice Slof with Apple. As you might guess, this naturally involves pumpkin and apple. Peel half a pumpkin, cut into small cubes and boil in plenty of water. After 5 minutes, remove half of the pumpkin cubes from the pan, let them drain. The other half you can cook for another 3 to 5 minutes until they are cooked well. When the second half is also ready, pour off the water and make puree from the pumpkin cubes. You do this together with the sugar and cookie spice (or pumpkin spice). Finish the puree with a beaten egg, some cornstarch and vanilla sugar. Then set the pumpkin puree aside.

Cut the two apples into cubes and mix them with the pumpkin cubes that you have already removed from the water, raisins, walnuts and honey. To ensure that the apple and pumpkin cubes become shiny and soft, heat a knob of butter in a pan and fry the mixture briefly until they are actually soft and shiny. If desired, you can add some biscuit spices (or pumpkin spice) to the mixture.

Step 3: Bake the cake

Now it's time to bake the cake. Preheat the oven to 170°C and remove the dough from the fridge and roll it out into a sheet of about 5mm thick. Cut out the cake with the frame and let it stand over the dough. To create a raised edge on the bottom of the cake, cut out an extra strip of the remaining dough. It should be about an inch thick. Cover the sides of the cake ring with this strip and press



well, so that the filling cannot escape later.

Pour the pumpkin puree on the cake bottom and bake the cake in about 45 minutes until golden. Check after baking whether the pumpkin puree has become firm, if not, you can safely bake the cake for another 10 minutes.

Step 4: Decorate the Pumpkin Spice Cake with Apple

Once the cake is ready, let it cool down on the cooling grid. After cooling you can scoop the pumpkin-apple mixture on top and start decorating.

For decoration you can put some swirls of whipped cream or buttercream on the cake, some delicious chocolate sprinkles and marshmallows.

Tip: Use a crème brulee burner to toast the marshmallows, this gives an extra nice effect ;)

This recipe was made possible by Antilliaans Eten.