

SQUASH CAKE with CREAM CHEESE FROSTING

Matrix Code CB502 for StartOver.xyz (revised 29 November 2018 by Clinton Callahan)

(For one 25cm x 35cm pan, lined with paper, makes 15 large or 24 small pieces)
(Preheat oven to 175°C / 350°F) (Use three bowls – large, medium large, and medium)

INGREDIENTS:

In the medium sized bowl mix these dry ingredients together:

400 g (3 cups) type 405 wheat flour (can also be dinkel flour)
3 teaspoons baking powder
2 teaspoon baking soda
¾ teaspoon salt
3 teaspoons cinnamon
1 teaspoon powdered ginger
1/8 teaspoon powdered cloves

Pour the oil in the largest bowl
then beat in the sugar.
235 ml (1 cup) peanut or sunflower oil
400 g (2 cup) sugar

In the smallest bowl beat the eggs until
light, then beat in sugar, molasses,
and vanilla:
6 eggs
200 g (1 cup) sugar
60 ml (¼ cup) blackstrap molasses
3 teaspoons (3 packets) bio-vanilla sugar

Slowly pour the egg mix into the oil mix in the large bowl while beating until smooth and fluffy.

Gradually beat in the dry ingredients until well combined.

By hand stir in the squash, nuts and raisins.

750 g (4 ½ cups) peeled and grated winter squash (Hokkaido need not be peeled)
200 g (1 ½ cups) walnuts, coarsely chopped
150 g raisins

INSTRUCTIONS:

Pour into pan and bake 65-75 minutes, until cake is golden brown on top, does not wiggle when shaken, and an inserted knife comes out without too much batter on it. DO NOT OVER BAKE because then the cake is too dry. Cool 20 minutes before dumping from pan. Frost when totally cool. Cake can be stored several days in the refrigerator and is still delicious.

CREAM CHEESE FROSTING:

2 x 175 g cream cheese (Philadelphia brand works the best for this recipe)
250 g butter, warmed to room temperature
500 g (3½ cups) sifted powdered sugar
1 pinch of salt
1 packet bio-vanilla sugar

Beat the cream cheese with butter until creamy. Gradually add salt, powdered sugar, and vanilla. Beat until smooth. Spread on cooled cake. Mmmmmmmh!

