

## Crunchy pumpkin cake

This pumpkin cake has a lovely crunchy topping, we made them into little patty cakes

Serves 24

### Ingredients

400 g butter

2 cups of castor sugar

6 free range eggs

2 cups cooked and mashed pumpkin

1 cup of Greek yoghurt

4 cups of self raising flour

Dash of milk

### Crumble

1 1/2 cups rolled oats

2/3 cup brown sugar

4 teaspoons cinnamon

4 tablespoons plain flour

100 butter

### Method

1. Cut pumpkin up into small cubes and place in a pan filled with water

Cook on high until pumpkin is soft, making sure it does not boil dry

2. Drain pumpkin and place in a bowl mash pumpkin until smooth

3. Cream butter and sugar until lightly fluffy then add eggs one at a time

4. Fold in cooled pumpkin yoghurt and flour, if too dry add small amount of milk

### 5. Topping

Place oats in a bowl and add brown sugar, cinnamon and plain flour.

Rub in the butter with your fingertips until mixture resembles fine breadcrumbs.

Set aside

6. Spread cake mix into patty pans lined with paper cases, filling about halfway then spread crumble topping on each cake

Bake for 30 minutes or until crunchy and a skewer comes out clean remove from oven when cool enough to eat then enjoy!

Note if making one whole cake large cook for an hour

