

Pumpkin cake with the magimix

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1000g water
600g of pumpkin
200g of flour
100 g of sugar
100g of butter
4 eggs
1 packet of dry yeast
Vanilla

**1000g water
<span itemprop="**

Make a delicious pumpkin cake with your Thermomix food processor :
Preheat the oven to 190°C

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Put water in the Thermomix bowl.

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Peel and cut the pumpkin into cubes and place them in the steaming basket.

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Close the bowl and cook at 90°C on speed 2 for 15 minutes.

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When it beeps, drain the water and pour the pumpkin into the Thermomix bowl, then add the butter. It will melt on its own with the heat.

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Set it for 20 seconds on speed 4.

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Add the eggs, sugar, and a few drops of vanilla extract, and program for 30 seconds on speed 3.

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Add the flour and baking powder and set it for 30 seconds on speed 4.

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Pour the batter into a cake mold and bake for about 40 minutes.

Enjoy this warm pumpkin cake prepared quickly with your TM31, TM5, or TM6 food processor. Yum ;)