

Pumpkin cake with the thermomix

Pumpkin cake with the thermomix

10 min	10 min 40 min	10 min 40 min 50 min	10 min 40 min 50 min 2/10
10 min 40 min 50 min 2/10 8	10 min 40 min 50 min 2/10 8 8	10 min 40 min 50 min 2/10 8 8 14	

10 min 40 min 50 min 2/10 8 8 14

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

Â»

Put water in the Thermomix bowl.

Â»

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

Â»

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

Â»

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.

Â»

Set it for 20 seconds on speed 4.

Â»

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

Â»

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

Â»

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 ;)