



Mini Pumpkin / Squash loaves

Pumpkin and butternut squash have a lovely sweet flavour and moist texture which works well in cakes. If you like carrot cake you'll love this recipe. It's an easy one to cook with children & perhaps a new vegetable for them to taste!

Makes 8 mini loaves

You will need:

2 medium free range eggs
140g light brown sugar
150g plain flour
200g pumpkin or
butternut squash

90ml rapeseed oil (normal
vegetable oil will also work)
1 heaped teaspoon baking powder
1 teaspoon of cinnamon
1 – 2 handfuls of raisins or other dried fruit

To make your muffins

1. Preheat the oven to 180°C / Gas 4. Get your loaf cases ready on a flat baking tray.
2. In a large bowl, thoroughly whisk the eggs and sugar together until light and fluffy. Add the oil.
3. Wash the butternut squash well. Remove the top and bottom, slice into two and remove the seeds. Grate the butternut squash with a medium grater or food processor – there is no need to peel it first! Stir the grated squash into the sugar and egg mixture.
4. Sift the flour and baking powder into the bowl. Next, add the cinnamon and dried fruit. Stir really well.
5. Carefully spoon the mixture in to the loaf cases. They should be half full.
6. Bake in the oven for 17 – 20 minutes. Remove from the oven and allow them to cool before eating.

Mighty Tip! Instead of loaves you could make muffins with this recipe (Makes 10 – 12)