

Will's Butternut Squash & Apricot Cakes

325g Butternut Squash, peeled and cut into 1.5cm thick slices.

150g Plain Flour

1 ¼ tsp Baking Powder

¾ tsp Bicarbonate of soda

¾ tsp ground Cinnamon

1 ¼ tsp mixed spice

150g ground Almonds

300g golden caster sugar

55g ready to eat apricots chopped

1 unwaxed orange

3 large eggs

45ml light olive oil (or sunflower)

50g flaked almonds

100g smooth apricot jam, warmed (optional)

- 1 Preheat oven to 200°C/Gas 6, place muffin cases in 12 cup muffin pan and set aside. Place Butternut Squash and 50ml of water into large Microcooker and microwave on high for 5 mins until tender. Drain well and mash to a coarse pulp using mix & chop. Set aside to cool.
- 2 In a 4 litre Stainless mixing bowl combine Flour, Baking powder, Bicarb, Cinnamon, Mixed Spice, Ground Almonds, Sugar & Chopped Apricots. Mix Well. Zest Orange using Microplane Zester. Stir Zest and Squash Puree into Flour Mixture using a Bamboo Spoon. Lightly Beat Eggs & Oil in a Small Batter Bowl using Stainless Whisk. Add Egg Mixture to dry ingredients and lightly mix (over mixing will produce heavy cakes).
- 3 Using Large Scoop scoop batter into muffin cases. Sprinkle flaked almonds on the top of cakes and bake for 30 minutes or until a cake tester comes out clean. Cool for 5 minutes then remove cakes from pan. Brush warm Jam on top using Silicone Basting Brush.
- 4 Serve warm or cold (these cakes are best served same day!)

Makes 12