

PUMPKIN AND RAISIN TEA LOAF

INGREDIENTS:

200G LIGHT BROWN SUGAR
4 LARGE EGGS
200G FINELY GRATED PUMPKIN
FLESH
1 LEMON (JUICE AND ZEST)

100G RAISINS
100G GROUND ALMONDS
200G SELF-RAISING FLOUR
1 TEASPOON GROUND
CINNAMON

RECIPE:

1. PREHEAT OVEN TO 170°C GREASE A LOAF TIN AND LINE WITH PARCHMENT.

2. BEAT TOGETHER SUGAR AND EGG YOLKS FOR 2MINS UNTIL PALER IN COLOUR. FOLD GRATED PUMPKIN, LEMON ZEST AND JUICE, RAISINS AND GROUND ALMONDS. SIFT THE FLOUR AND SPICES OVER THE MIXTURE AND THEN FOLD THEM IN.

3. IN A SEPARATE BOWL BEAT THE EGG WHITES INTO SOFT PEAKS AND THEN FOLD INTO THE YOLK MIXTURE SLOWLY.

4. POUR INTO YOUR LOAF TIN AND BAKE FOR 1 HOUR.



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