

Hokkaido Bundt Cake



Bundt Cake full of flavour and odour, ideal for lunch, excellent to serve with a good starter and fantastic with various dips.

INGREDIENTS :

400 g Hokkaido pumpkin (peeled and cleaned)

150 g Cheddar cheese (you can use another one as well)

1 spoon of thyme (dry spice)

200 g of margarine for cakes (or butter)

$\frac{1}{2}$ tea spoon of salt

4 eggs

300 g of flour

1 package of baking powder

100 ml of milk

150 g of pancetta (or other dried meat)

FOR BUTTERING A TUBE PAN :

butter and flour

PREPARATION :

- 1 . preheat the oven to 180 degrees
- 2 . butter a tube pan and put it in the fridge ...
- 3 . cut cheese and pancetta to tiny dices (as tiny as possible) ...
- 4 . wash the pumpkin, remove the seeds and grate it ...
- 5 . cream butter and salt and add eggs gradually, one by one. Keep mixing till eggs get homogenous with butter ...
- 6 . add milk, flour, baking powder and thyme and mix well ...
- 7 . at the end add chopped cheese, pancetta and grated pumpkin and mix well ...
- 8 . take the tube pan out of the fridge and sprinkle it with a little flour, and shake out the excess ...
- 9 . put the batter into the tube pan and use a spoon to make it even ...
- 10 . put the Bundt cake into the hot oven and bake for ca. 60 min (it depends on your oven and shape of tube pan)
- 11 . leave the baked Bundt cake for 10 minutes after taking it out from the oven, and then get it out from the tube pan to let it cool down ...

NOTE :

Take eggs and butter out of the fridge earlier, so they can have the same temperature before use.

If butter and eggs do not have the same temperature, lumps will appear during mixing.



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