**Pumpkin Cake**

This is one of my favourite cakes: not too heavy with eggs and butter but still moist, and you can pretend it's very good for you as it's mostly spice and pumpkin.

It’s also perfect for any kid that hates pumpkin ̶ I hated it too when I was a kid. I thought it looked like dog vomit and probably tasted like it too (despite never having tasted dog vomit).

But I bet I would have loved this cake.

*You’ll need:*

* ½ cup butter or marg
* 1 cup brown sugar
* 2 eggs
* 1 cup mashed pumpkin
* 2 cups self-raising flour
* ½ tsp each: cinnamon, nutmeg, allspice and  ginger (leave out the ones you don't have ̶ it’s still good if it's less spiced)
* ½ cup buttermilk or light sour cream

½ cup chopped macadamias, or chopped pecans or chopped hazelnuts or sliced almonds

*Method:*

Preheat oven to 200°C.

Cream butter, sugar, spices; add eggs one by one; fold in flour and liquid gently.

Pour into a greased pan or one lined with baking paper.

Scatter on chopped nuts. Bake till the room smells wonderfully of spiced pumpkin and the cake springs back when you press it gently in the centre (about 35 minutes).

Great without icing, but as Bryan thinks icing is the best part of a cake, so I ice ours with lemon, ginger or chocolate icing.