



# Pumpkin plum cake with Cinnamon Swirl



## Ingredients

For the dough:

- 3 eggs
- 150 g sugar
- 1 teaspoon vanilla extract
- 100 ml oil
- 40 g melted butter
- 200 g pumpkin purée (well blended, preferably baked)
- 120 ml cream
- 280 g flour
- 12 g baking powder

For cinnamon mixture:

- 270 g of the dough
- 40 g brown sugar
- 30 g melted butter
- 5 g ground cinnamon
- 20 ml cream

For the glaze:

- 100 g powdered sugar
- 18 g water or orange juice

- loaf pan (plumcake mold)
- 9 x 5 inches (23 x 12 cm)

## REALIZATION

1. In a large bowl, whisk together the eggs, sugar, and vanilla until light and creamy.
2. Add the oil, melted butter, and pumpkin purée, then mix until smooth.
3. Pour in the cream and mix well.
4. In a separate bowl, combine the flour and baking powder.
5. Gradually add this mixture the wet ingredients to the dry ingredients, stirring gently until smooth and homogeneous.
6. For the cinnamon batter take 270g of the prepared batter and mix them with the brown sugar, melted butter, cinnamon, and cream until combined.
7. Line a loaf pan with baking paper.
8. Pour in the plain dough first, then add the cinnamon mixture on top.
9. Repeat 2 times.
10. Use a fork or knife to create a marble effect by swirling the two dough together.
11. Bake in a preheated oven at 175°C (350°F) for about 45–50 minutes, or until a toothpick inserted in the center comes out clean.
12. Allow the cake to cool completely before glazing or cool the glaze before glazing.
13. For the glaze mix powdered sugar with a few drops of water until smooth and slightly thick.
14. Drizzle the glaze over the cooled loaf (or the cooled glass on the warm loaf) and let it set before serving.
15. Enjoy!