

## BUTTERNUT, PECAN & CARDAMOM CAKE

This is a really juicy cake that doesn't actually need icing. I have added a drizzle to make it look pretty! Makes 8 pieces



**200g finely grated squash**  
**85g desiccated coconut**  
**110g caster sugar**  
**110g plain flour**  
**1 tsp baking powder**  
**85g pecan nuts – roughly chopped**  
**2 tbsp honey**  
**85ml oil**  
**2 eggs**  
**½ tsp ground cardamom (8)**  
**¼ tsp salt**  
**Rind & juice of ½ orange**  
**Icing sugar**

Set the oven to 180C/350F/Gas4

Line a 6" square cake tin with non stick baking parchment.

Put the caster sugar honey & oil in a bowl and whisk together.

Add the eggs and whisk again for about 4 minutes until thick and frothy.

Mix in the flour, cardamom, salt, squash, pecans and coconut.

Pour into the tin and bake for about 1 hour, until a skewer inserted into the middle of the cake comes out clean.

Remove the cake from the tin and allow to cool completely.

Mix the orange rind, juice and enough icing sugar together to make a drizzling icing. Spoon over the cake and allow to set a little before serving.

**Per serving** 431Kcal, 5.1g Protein, 25.5g Fat (8.3g saturated), 50.2g Carbs, 35.5g Sugar, 97mg salt

### *Hints, Tips and Variations*

- ♦ *Reduce the calories in this cake by omitting the icing.*
- ♦ *Carrot would also work well in this cake.*
- ♦ *Swap the pecan nuts for walnuts for a different flavour.*