

# Whitworths

## Spiced Pumpkin Traybake



### INGREDIENTS

100g **Whitworths Sunshine Sultanas**  
300g plain flour  
135g caster sugar  
160g light brown sugar  
2 tsp bicarbonate of soda  
1 tsp ground cinnamon  
1 tsp ground nutmeg  
½ tsp ground ginger  
3 medium eggs, beaten  
40 ml whole milk  
100 ml sunflower oil  
180g fresh pumpkin, grated

### FOR THE TOPPING

4 (50g) **Whitworths Stoned Sayer Dates**  
50g pretzel sticks, cut into 32 short pieces  
mini marshmallows, to decorate  
50g apricot jam  
250g ready to roll orange coloured icing block  
1 large bag milk chocolate buttons  
1 black tube piping icing

 Makes 12  45 mins  50-55 mins

### READY...STEADY...BAKE

- ♥ Preheat your oven to 140°C / Fan 120°C / Gas Mark 2 then line a large rectangular tin (approx 21x29cm).
- ♥ Mix the flour, caster sugar, brown sugar, bicarbonate of soda, cinnamon, nutmeg and ginger in a large bowl, mixing thoroughly to ensure all lumps have dispersed.
- ♥ In a separate bowl whisk the eggs, milk and sunflower oil together, until a little frothy then add to the flour mix.
- ♥ Add the pumpkin and sultanas then stir well.
- ♥ Pour into your prepared tin then bake in the centre of your oven for 50-55 minutes until golden brown. To check the cake is cooked simply insert a skewer into the centre - if it comes out clean then it's cooked.
- ♥ Leave to cool for 10 minutes then turn out onto a cooling rack - have the base of the cake to the top to give you a flatter surface to decorate - then leave to cool completely.
- ♥ Meanwhile make your spiders... set aside 8 of the chocolate buttons to finish the top with then melt two thirds in a microwave or over a pan of boiling water until smooth and runny. Remove from the heat then stir in the remaining third.
- ♥ One at a time dip each date into the chocolate with a fork until fully coated. Shake off any excess chocolate then place onto a sheet of greaseproof paper, before the chocolate has fully set add on marshmallow eyes and pretzel legs. Repeat for the other 3 dates.
- ♥ When your cake has cooled completely, roll out the icing to the same size as your tin (use your tin as a template).
- ♥ Spread the jam over the top of the cake then lay over the rolled out icing.
- ♥ Using a fine nozzle draw a spider web design with the black piping icing, arrange the set aside chocolate buttons on the edges then carefully place the spiders in the web.

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# Happy Halloween!