

# Indonesian Pumpkin Mud Cake

**Season:** Any

**Type:** Indonesian Sweet

**Difficulty:** 🍳 🍳

**Serves:** 4-6

**Fresh from the garden:** Pumpkin, eggs

<b>Equipment:</b>	<b>Ingredients:</b>
Microwave container	5 eggs
Measuring cups and spoons	1 1/3 cups sugar
Scales	750 g pumpkin
Can opener	1 cup flour
Chopping boards and mats	1 cup canned coconut milk
Knives	150 g butter
Muffin Tins	
Muffin papers	

## Method:

- Preheat oven to 180°C.
- Peel pumpkin and cut into chunks.
- Place in a microwave safe (plastic or glass) bowl and cover with plastic wrap (or use a microwave safe container with a lid). Microwave for 10 minutes or until pumpkin is soft.
- Mash Pumpkin with butter.
- Beat pumpkin puree, sugar, coconut milk to combine.
- Beat in flour a little at a time.
- Beat in eggs.
- Pour mixture into muffin tin.
- Bake for 20 minutes or until toothpick inserted in center comes out clean.