

Romsey Allotment Holders Association

150g butter

125g light muscovado sugar

3 medium eggs

250g s/r flour

1tsp baking powder

1tsp mixed spice

30g ground almonds

300g fresh grated butternut squash

80g cranberries

Set oven at 180 and prepare 20cm cake tin

Beat sugar and butter until light and fluffy

Beat in the eggs one at a time adding a little flour

Mix in the rest of the flour, almonds and baking powder

Stir in squash and cranberries

Spoon into tin and bake for 1 hour

When cooked Leave in tin for 10 mins and leave to cool

Freezes well