

INSPIRASIE RESEPTTE -

This Christmas spice-inspired cake will be a hit on your table over these festive times. It's easy to make and very forgiving to bake. Treat your family and friends with this delicious cake. And the icing is out of this world. Enjoy!!!

Preparation time – 45 minutes
Cooking time – 40 minutes
Serving – 8-12 people

Ingredients for the cake

- 2 cups cake flour
- 2 teaspoons baking powder
- 1 tablespoon mixed spice
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ¾ cup Amazi
- 3 whole large eggs plus 1 egg yolk
- 1 cup butternut puree – microwave until soft and mash
- 1 cup granulated sugar
- ¾ cup brown sugar
- ½ cup canola oil
- 2 teaspoons pure vanilla extract
- 1/3 cup crushed pineapple, no juice
- 1 cup finely grated carrots
- ½ cup chopped pecan nuts
- ½ cup chopped sultanas

Ingredients for the Amazi icing

- 340 cream cheese, soft
- 6 tablespoons unsalted butter, soft
- 4 cups sifted icing sugar
- 3 tbs cornflour
- 1 teaspoon vanilla extract
- 2-4 teaspoons AMAZI
- 2 tbs fine grated lemon zest
- ½ teaspoon grated nutmeg
- 1 cup candied pecan nuts

Method for the Cake:

Preheat oven to 170 degrees. Generously grease a 30 cm bread tin and line it with baking paper. In a large bowl, combine flour, baking soda, mixed spice, cinnamon, and salt.

With a mixer, beat Amazi, eggs, pumpkin, sugars, oil, vanilla, pineapple, raisins, nuts and carrots until well combined. Now slowly add flour mixture, beating until the flour is fully incorporated in the wet ingredients. Pour the batter into the prepared pan.

Tap the pan on the countertop a few times to remove air bubbles. Bake for approximately 35 minutes. The cake is done when a stick inserted into the centre comes out clean. Transfer the pans to a wire rack to cool completely.



Pasch du Plooy

Method for the Amazi icing:

Beat cream cheese, butter, powdered sugar, cornflour, nutmeg and vanilla extract for several minutes, until smooth and creamy. Add 3 teaspoons of thick amazi, or until the icing reaches your desired consistency. Once done mix in the lemon zest.

Place icing in a piping bag with a flat nozzle and pipe zigzag on top of the cold cake. Sprinkle with candied pecan nuts. And garnish with dried pineapple and carrot pieces.

Refrigerate before serving.

How to serve

Serve with chopped candied pecan nuts over the top.

Ons eerste uitgawe vir volgende jaar is DV 12 Januarie 2024.



Heilbron held

'n Heilbron Held is iemand wat onopgemerk goeie dade verrig. Die Heilbron Held van Desember lyk hierdie keer effens anders. Die Superheld van die maand is nie net een individu nie, maar elke ouer wat 'n kind het wat ekstra sorg nodig het, of dit nou 'n kind is met ADHD, outisme, spraakpraksie of Down-sindroom. Elke kind is 'n geskenk uit God se hand. Dit verg egter ekstra liefde en geduld om 'n kind dag na dag te versorg wat spesiale behoeftes het. Dit voel soms of die lewe onregverdig is,

maar spesiale kinders het spesiale ouers. Dit maak nie saak dat niemand jou naam ken nie, jy is 'n held in jou kind se oë! Elke enkele ouer wat dubbel die las moet dra en dié wat opoffer, wat hul tyd en al hul energie onvoorwaardelik aan hul kinders spandeer, wel gedaan! Ons eer dus in Desember elke ouer as 'n Heilbron Held, veral elke ouer met 'n spesiale kind.

Op die foto regs Anzelle Lesch ontvang die Heilbron Hero hemp namens alle ouers.



POSTNET HEILBRON

To a Joyful Present and a well-remembered Past. Best wishes and love for HAPPY Holidays and a magnificent New Year. We thank all our clients for their business the Past year.

Contact Us:
42 Els Street, Heilbron, 9650
058 853 0006 / 064 988 6078
heilbron@Postnet.co.za

We are open during the festive season, however will be closed on public holidays.

SPIERWIT

SPRINGKASTEEL TE HUUR!

Vir wanneer jy jou funksie of partytjie ekstra spesiaal wil maak!

Kontak Alta Hattingh:
082 551 1221

R10

From

McSavers Menu

Small Coca-Cola® No Sugar

R10

Plain Sundae

R10

Chicken Burger

R14

Small Fries

R10

Hamburger

R14

Make happy happen for less.

Limited to 5 items per customer

While stocks last. Available at participating restaurants. © 2023 McDonald's. T's & C's apply.