

## **Pumpkin Cakes**

One of the most delicious dessert by *Chakalaka* for all who love the taste of “pepon”, as pumpkin was called in origin, a Greek name with the meaning of “large melon”. Nobody knows the real origin of pumpkin, even though somebody affirms that it is from North America.

This vegetable is used in different ways of cooking, either for salty dishes, either for dessert.

*Chakalaka*'s chef, **Christa Janse Van Rensburg**, shows us how to cook this amazing South African dish, starting from the basic attitude full of love and passion towards the food and the Rainbow Nation.

### **The ingredients you need for delicious Pumpkin Cakes...**

- 190g flour
- 15ml baking powder
- 2 eggs
- 500ml cooked pumpkin

## **How to cook tasty Pumpkin Cakes...**

- Mix everything together.
- Shallow fry in oil until golden brown.
- Serve with cinnamon and sugar.