



Pumpkin Cake with Sweet Beans Paste

NIBBLEDISH CONTRIBUTOR

Ingredients

9 x 13 pan

- 1 can(425 g / 15 oz) pumpkin puree
- 200 g / 7 oz brown sugar
- 3 TBS honey
- 3 TBS [mirin](#)
- 4 eggs
- 1/2 cup oil
- 1/2 tsp salt
- 1 tsp baking powder
- 1 tsp baking soda
- 400 g / 14 oz flour
- 1 lbs sweet bean paste
- little bit sesame seeds

Instructions

1. Put all ingredients (except bean paste and sesame) into a large mixing bowl, mix thoroughly.
2. add the sweet bean paste into the batter and stir slowly. do not over mix.
3. Grease the baking pan with butter. Put batter into the pan.
4. Sprinkle the sesame seeds.
5. Bake at 325°F, 40min