Butternut Block Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 1 loaf:

- 1 small butternut squash, cut into cubes
- 200g ground almonds
- 100g butter
- 100g sugar
- 1 tsp baking powder
- 2 eggs

Instructions

1. Gently boil the squash cubes for about 15-20 minutes. Drain well, mash and leave to cool completely.
2. In a large bowl, mix the butter, sugar and baking powder. Beat in the eggs.
3. Add the squash, then mix in the almonds.
4. Pour into a loaf tin and bake at 180 degrees C for about 45-50 minutes.
5. Allow to cool completely and cut into large cubes!