



## persiMon<sup>®</sup> Spice Cake

This cake is super easy to put together and even more fun to eat! It's got loads of flavour and is delicious with a good cup of a coffee, tea or anytime you just want a slice of something delicious.

### Makes 8-10 servings

Credit: [www.maryluzmejia.contently.com](http://www.maryluzmejia.contently.com)

### Ingredients

4 cups of de-stemmed, diced persiMon<sup>®</sup>  
1 cup vegetable oil (neutral oil such as Avocado, Canola or Sunflower)  
2 eggs  
1½ cups of Demerara cane sugar  
2 cups all-purpose flour  
½ tsp of sea salt  
1 tsp baking soda  
1 tsp cinnamon  
¼ tsp each ground ginger and nutmeg  
1½ tsp vanilla

### Preparation

Preheat oven to 350°F. Grease and flour a bundt pan. Set aside.

Using a hand mixer, blend oil and eggs in a bowl until creamy.

Add sugar, vanilla and mix until well incorporated.

In separate bowl, sift together dry ingredients.

Add dry ingredients to egg mixture and mix well. Mixture will be a bit stiff, that's normal.

Fold persiMon<sup>®</sup> into mixture.

Bake for 75 minutes or until toothpick comes out clean and cake has a golden hue.

Optional: sprinkle with icing sugar and serve with a Spanish brandy-sweetened whipped cream.

