

## **PUMPKIN BOLO DE FUBA' CREMOSO**

*(adapted from Enriching your Kid)*

1 cup masa harina (corn flour)  
3/4 cup pumpkin puree'  
1 cup sugar  
2 tablespoons butter  
2 cups milk  
2 eggs  
pinch of salt  
1 cup grated cheese  
1/2 tablespoon baking powder  
1 tsp grated nutmeg  
lemon zest

Pre-heat the oven to 350 degrees. Place all of the ingredients (up to the salt) in a blender or a food processor and mix for 4 minutes or until the mixture is smooth (it will be very liquid). If your processor or blender is very large, you can add the rest of the ingredients. Otherwise, transfer the mixture to a bowl and add the cheese, baking powder, nutmeg and lemon zest, mixing well with a whisk. Pour into a buttered and floured pan (8 x 8 inches).

Bake for 35-40 minutes or until the top of the cake is golden. Cool the cake before cutting it into slices.