

Styrian Pumpkin Seed Oil Cake



Dessert

Kind of recipe



30 Minutes

Preparation

60 Minutes



easy

Severity



Ingredients for 6-8 people

3 eggs
100 g Styrian Pumpkin Seed Oil P.G.I.
150 g sugar
200 g flour
50 g ground pumpkin seeds
½ package baking powder
1 package vanilla sugar
½ lemon (juice)
butter and bread crumb for the cake tin

Icing:

100 g confectioner's sugar
3 egg yolks
ground Styrian pumpkin seeds

Preparation

Grease the cake tin and coat with bread crumbs, preheat the oven to 175°C. Separate the eggs, beat the egg whites with some sugar until it forms stiff peaks. Beat the egg yolks with the rest of the sugar, the vanilla sugar until creamy. Stir in the Styrian Pumpkin Seed Oil P.G.I. and the lemon juice. In a mixing bowl, blend the flour, baking powder and ground pumpkin seeds. Add the beaten egg whites and the dry ingredients with the egg yolk mixture alternately. Pour the batter into the cake tin and bake at 175°C for approximately one hour. Turn the cake over and let cool. For the icing whip the egg yolks with confectioner's sugar and glaze the cake with it, sprinkle with ground Styrian pumpkin seeds and keep cool. Tip: Instead of using a yolk icing, just sprinkle the cake with confectioner's sugar.

**Recipe from Gemeinschaft Steirisches Kürbiskernöl
g.g.A. / Foto: Stefan Kristoferitsch**