

# Fine Pumpkin Cream Cake



**Dessert**

Kind of recipe



**90 Minutes**

Preparation



**middle**

Severity

8 Hours



## Ingredients for 8-12 people

### For the base:

3 eggs  
150 g granulated sugar  
1 package vanilla sugar  
125 g melted butter  
150 g cake flour  
50 g cornstarch  
40 ml Styrian Pumpkin Seed Oil P.G.I.

### For the filling:

50 g Styrian pumpkin seeds  
50 g granulated sugar  
5 leaf gelatine  
1 egg  
1 egg yolk  
50 g confectioner's sugar  
100 g nougat  
¼ l yoghurt  
½ l cream

## Preparation

Grease and flour the cake tin. Soften the gelatine in cold water and preheat the oven to 100°C. Caramelize the Styrian pumpkin seeds in a pan with sugar, spread on a baking parchment covered cookie sheet, let dry in the oven and then cool completely. Blend the sieved flour and the cornstarch in a bowl. Separate the eggs. Beat the egg whites until they form stiff peaks, add the granulated sugar and fold in the egg yolks one at a time. Slowly add the melted butter and finally fold in the dry ingredients. Pour the batter into the cake tin and bake at 180°C for approximately 25 minutes. Meanwhile grind 2/3 of the caramelized pumpkin seeds and melt the nougat. Beat the egg, egg yolk and sugar in a double boiler until creamy. Dissolve the softened gelatine in the warm egg mixture. Finally add the melted nougat, yoghurt, Styrian Pumpkin Seed Oil P.G.I. and the ground caramelized pumpkin seeds. Mix together well and fold in 2/3 of the whipped cream. Pour over the baked and cooled cake. Keep in the fridge for at least eight hours. Finally ice with whipped cream and decorate with the remaining caramelized pumpkin seeds.

**Recipe from Dipl.-Päd. Maria Koller / Foto: Stefan Kristoferitsch**