

Styrian Pumpkin Seed Oil Bundt Cake



Dessert

Kind of recipe



90 Minutes

Preparation



middle

Severity

Time for baking: 70-80 Minutes



Ingredients for 10-12 people

5 egg yolks
60 g vegetable oil
60 g Styrian Pumpkin Seed Oil P.G.I.
1 pkg. vanilla sugar
180 g confectioner's sugar
5 eggs whites
120 g granulated sugar
1 pinch salt
300 g flour
120 g coarsely ground Styrian pumpkin seeds
9 g baking powder
120 g milk

butter and flour for the cake pan
ca. 200 g apricot jam to coat
ca. 50 g Styrian pumpkin seeds coarsely chopped to sprinkle
Chocolate Fondant

Preparation

Grease and flour the bundt pan, preheat the oven to 180 °C.

Beat the egg yolks, Styrian Pumpkin Seed Oil P.G.I., vanilla sugar and confectioner's sugar into a foamy mixture. Add the milk and mix well. Beat the egg whites with a pinch salt and the granulated sugar until they form stiff peaks. Mix the flour with the baking powder and ground pumpkin seeds and add to the egg yolk mixture, alternating with the beaten egg whites and mixing lightly. Fill the batter immediately into the bundt pan and bake at 170 - 180 °C for approximately 70 minutes (use a wooden skewer to test whether the cake is baked right through). When finished baking, remove from the bundt pan and let cool.

Spread hot, pureed apricot jam on the cake and coat with the finished chocolate fondant. Sprinkle the bundt cake with the chopped Styrian pumpkin seeds while the icing is still soft and put in a cool place until serving.

Recipe from Kochen & Küche,
www.kochenundkueche.com / Foto: Werner Krug