

## Steirische Kürbiskerntorte / Pumpkin Seed Cake



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### Ingredients:

- 8 eggs (separate yolk from egg white)
- 200g sugar
- 80g crumbles from bread, rolls or cookies
- 200g roasted & finely cut pumpkin seeds (for original taste and the typical green colour Styrian Pumpkin Seeds should be used)
- 1 tsp vanilla sugar
- 2 tsp Rum
- butter & flour for greasing the baking pan
- plain chocolate or marzipan for decoration

Place the egg yolks, vanilla sugar and  $\frac{2}{3}$  of sugar in a bowl and mix to a foamy consistence. Add crumbles, pumpkin seeds and Rum. Whisk the egg whites in a separate clean bowl with the remaining sugar until stiff. Mix this carefully into the dough. Fill dough in a big enough caking pan and bake in the preheated oven (180 C) for ~1hr or until done. When cold, decorate the cake to your liking.