**Styrian pumpkin seed cake**

**Ingredients:**

* 6 eggs
* 250 g icing sugar
* 1 package of vanilla sugar
* 8 tablespoons with pumpkin seed oil
* 3 tablespoons of milk
* 100 g grated pumpkin seeds
* Baking power
* 250 g flour
* Redcurrant jam for the glaze

**Crème:**

* 200 g curd cheese
* 250 g whipped cream
* 6 tablespoons of icing sugar
* A little bit of orange juice
* redcurrant jam

**PREPERATION:**

Put all the eggs with the sugar and the vanilla sugar into a bowl and mix it. Afterwards take the pumpkin seed oil and the milk and mix it with the other ingredients. Then take the grated pumpkin seeds, the flour and the baking powder and mix it as well. Now take the mass and put it into a baking tin with baking paper. You need a preheated oven at about 180 degrees and then you must put the cake into it for about 45 minutes. After the baking process, the cake must cool down.

Afterwards you should cut the cake in the middle.

Now you must mix the whipped cream until it is stiff. After that take the curd cheese, put it into a bowl, and stir it. Also, add icing sugar and orange juice to the bowl. Now take the stiff whipped cream and mix it with the other bowl.

Now you can fill um some cream in a piping bag for the spots.

Now take the cake, which you have cut a bit earlier and put some marmalade on the first part. Then you can put 2/3 of the cream on the cake and in the end, you take the second portion of the cake and put in on the other one. Now you take the rest of the cream and put it on the cake.

In the end, you can decorate your cake with some pumpkin seeds.

Have fun and much success!

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