



Pumpkin seed oil cake

1 Preheat the oven to 180°C (355° Fahrenheit). Dry- roast pumpkin seeds in a large pan over medium heat until they start to make cracking sounds and gain some golden color. Pour into a bowl and let cool down, then grind them finely in a food processor.

2 Prepare the loaf pan (or any other cake molds) : Grease the pan with 1 tbsp butter, then dust it with either breadcrumbs, flour or finely chopped pumpkin seeds - whatever you have at hand. Set aside.

3 Beat together soft butter, sugar and the pinch of salt in a large bowl, then add the pumpkin seed oil and continue for some minutes (*I used my KitchenAid, level 4, for about 3 minutes*). Separate the egg yolks and whites (set aside the whites for later use), then add the egg yolks to the batter and beat for two more minutes or until most of the sugar has dissolved. Add the ground pumpkin seeds to the bowl, then sift in the flour and baking powder and mix together on low speed just until evenly combined (the batter will be rather thick).

4 In a separate bowl beat the egg whites until stiff, then add one third of it to the batter and stir it in with a rubber spatula (the batter is still too thick to fold it in properly). Now carefully fold in the rest of the egg whites until just incorporated.

5 Fill the batter into the prepared loaf pan and bake in the preheated oven (middle level) for 50 to 60 minutes (*this cake usually rises beautifully, but may collapse a little during the last 15 minutes - however, I didn't recognize any negative impact, neither visual nor concerning the cake's flavor*). The cake is done when an inserted wooden skewer comes out clean. Take out of the oven and let cool for 10 minutes before releasing it from the pan. Dust with powdered sugar or glaze with



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Recipe source: adapted from [this recipe](#)

Required time: prep. 20 min., baking 50-60 min.

Ingredients (for one loaf cake):

- * 100g pumpkin seeds
- * 150g soft butter, plus 1 tbsp extra for greasing
- * 2-3 tbsp breadcrumbs (or flour or finely chopped pumpkin seeds)
- * 4 eggs (M)
- * 250g sugar
- * a pinch of fine sea salt
- * 100g pumpkin seed oil
- * 250g all- purpose flour
- * 2 tsp baking powder
- * finish: dust with powdered sugar or glaze with melted white chocolate



white chocolate once the cake has cooled down completely.



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