



Rezepte aus der Behr Küche

Moist Pumpkin Cake



6
450g Hokkaido pumpkin flesh
450g flour
300g sugar
4 eggs
200g ground hazelnuts
250ml oil
100ml carbonated mineral water
1 packet of baking powder
1 tsp. cinnamon

:

Grate the pumpkin flesh and put on one side. Whisk the eggs and sugar until fluffy. Add flour, hazelnuts, mineral water, oil, baking powder and cinnamon and mix well. Finally, fold in the pumpkin. Evenly spread the dough on a baking sheet and bake for 30 - 40 minutes in a fan oven at 160°C/325°F/Gas 3.

Tip: Our pumpkin cake is irresistible if coated with a chocolate glaze!