

## Pumpkin pie with almonds

The pumpkin not only gives the cake a summer-fresh colour, it also keeps it juicier than its sponge cake counterparts. Take away and share!

Preparation time: 20 min. ·

### Quantity

Ingredients for 12 servings.

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300 g Organic pumpkin  
1 piece Fresh lemon  
150 ml Extra virgin olive oil  
2 piece Eggs  
150 g Cane sugar  
1 packg. Vanilla sugar  
300 g Flour of your choice (wheat, light spelt, buckwheat)  
1 packg. Baking powder  
For the fruit spread:  
1 Jar of pumpkin or apricot jam  
50 g Chopped organic almonds

### Preparation

Cut the pumpkin into large cubes and boil in a pot with a little water for 5-10 minutes until soft. Then pour off the water and puree directly in the pot with the hand blender and olive oil (with a piece of butter if you like).

If you don't have a blender, cook for 3 minutes longer and mash the pumpkin with a fork.

Beat the eggs, sugar and vanilla sugar until frothy, mix the flour with the baking powder and add. Finally, fold in the pumpkin puree.

Pour the dough into a pre-greased baking tin and bake in a preheated oven at 190 C for approx.

40-45 min.

Test with wooden sticks, depending on the baking dish the cooking time will be longer.

For the fruit spread:

Heat the jam with a tablespoon of water in a saucepan, add a pinch of ground cardamom, a dash of orange liqueur (or Cointreau, another fruit liqueur) and spread over the cake while it is still warm. Sprinkle with the chopped almonds.