

## CAKES

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### PUMPKIN TORTE†

#### (KÜRBISTORTE)

##### **Torte:**

- 1/4 cup bread crumbs (plain)
- 2 cups flour
- 1/3 cup cornstarch
- 3 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cardamom
- 13 tablespoons butter or margarine
- 1 teaspoon vanilla extract
- 4 eggs (separated)
- 1 2/3 cups sugar
- 3/4 cup ground walnuts
- 1 can pumpkin (15 oz.)
- 3/4 cup orange juice
- dash of salt

##### **Glaze:**

- 1 1/3 cup powdered sugar
- 1 tablespoon butter or margarine
- 2-3 tablespoons milk

Grease a springform pan (10" X 3"), sprinkle with the bread crumbs and set aside. Sift flour with cornstarch, baking powder and spices. Set aside. Beat the 13 tablespoons butter or margarine until smooth. Add sugar, vanilla extract, one egg yolk at a time while beating until its creamy (about 6 minutes). Add flour mixture, pumpkin and orange juice alternately in small amounts beating thoroughly. Stir in the walnuts and set aside. Wash your beaters and beat the egg whites with a dash of salt until stiff. Carefully fold it into the batter and then pour the batter into the prepared springform pan.

Immediately place into a preheated oven at 390° for 30 minutes. Reduce the heat to 375° and bake another 35-45 minutes until done. (Take a toothpick and stick it in the middle and if it comes out clean the cake is finished.) Place the cake on a rack and cool for 30 minutes. Take off pan and place cake on a platter. Create the glaze by making a paste with the powdered sugar, 1 tablespoon melted butter and 2-3 tablespoons milk. Spread over the cake.

Makes 1 cake

