

## Kürbis - Walnuss - Kuchen (Ambercup Squash & Walnut Cake)

### Ingredients

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1 1/2 lb [Ambercup Squash](#)  
3 Eggs, yolks and whites separated  
1 cup Vegetable Oil  
2 cups Sugar  
1 package [Vanilla Sugar](#)  
2 teaspoons Cinnamon  
1 1/2 cups Walnuts, chopped  
4 cups All Purpose [Flour](#)  
2 teaspoons Baking Powder

### Instructions

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Preheat oven to 300°F. Grease and flour a springform pan.

Peel the squash and remove the inner seeds. Shred the meat of the squash.

Combine egg yolks, oil, sugar, vanilla sugar, walnuts, and cinnamon. Mix in the shredded squash. Combine flour and baking powder, then mix into the squash mixture.

Beat egg whites until stiff. Fold into the squash mixture.

Pour batter into the prepared pan. Bake for 1 hour.

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