



Germgugelhupf – Yeast-Ring-Cake

Ingredients

42 g of fresh yeast (1 cube)
150 g of sugar
250 ml of milk lukewarm
150 g butter soft
3 eggs
500 g flour GLATT (W700 for Austria, W550 for Germany)
100 g raisins
1 tbsp rum
50 g almond sticks or leaflets
Icing sugar (powdered sugar) for dusting

Preparation

The ingredients should have ROOM TEMPERATURE!

Grease a Ring Cake Tin (24cm diameter) well and sprinkle with almonds or leaves. Soak the raisins in the rum (or water). Stir the butter with 100g of sugar until fluffy and stir in the whole eggs (without shell) one by one.

Crumble the yeast in 100ml of lukewarm milk, add 50g of sugar and stir until the germ dissolves.

Add the yeast / sugar / milk mixture and the remaining milk to the mixture, add the flour and stir everything into a nice dough. Lift the raisins under the dough.

Put the dough in the prepared mold and let it rise in a warm place for about 1 hour.

Preheat the oven to 180 degrees top and bottom heat. Bake the Ring Cake for about 45 minutes. (Should be nice golden yellow)

Drop out of shape, let cool and sprinkle with plenty of powdered sugar, and enjoy as always ☐

And, forgive me my mistakes, my English and I a story :-) If you have questions, just write me an email - I'll do my best

Good luck wishes you your Gudrun von Mödling.

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