

# Fluffy marble bundt cake

## Ingredients:

- 5 egg whites
- 1 pinch of salt
- 120 g granulated sugar
- 250 g butter
- 120 g icing/powdered sugar
- 1 pkg vanilla sugar
- 5 egg yolks
- 7 tablespoons of milk
- 1 tumbler of rum (2 cl)
- 250 g plain flour AT type W700 /DE type W550
- 1 pkg baking powder
- 3 tbsp cocoa
- approx. 3 tbsp milk



The ingredients should be at room temperature!!!!

## Preparation:

Beat the 5 egg whites, salt, granulated sugar and vanilla sugar until stiff.

Mix the butter with the powdered sugar until creamy and add the egg yolks one at a time, mixing well after each addition. Add the milk and rum and mix in briefly. Mix the flour with the baking powder and fold into the mixture with the beaten egg whites.

Stir the cocoa into the milk.

Divide the Gugelhupf batter into two parts and fold the cocoa into one part.

Pour the mixture alternately into a greased and floured Bundt cake tin, run a skewer through the batter in a spiral and bake for approx. 45 minutes at 180 degrees top and bottom heat. Do not forget to test with a skewer.

Leave the Gugelhupf to cool in the tin for approx. 10 minutes, turn out onto a cake plate, remove from the tin and leave to cool.

Sprinkle with powdered sugar.

Once again, Gudrun from Mödling wishes you good luck.

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