

Kugelhupf (or Gugelhupf) Cake

Amounts are given as exactly as possible; the original recipe was in metric measurements.

INGREDIENTS

- 18 oz flour
- 7 oz butter
- 3.5 oz sugar
- 2 eggs
- 8.5 oz milk
- 1 tsp salt
- 2 oz seedless raisins
- approx. 2 oz almonds
- 1 oz baker's yeast

PREPARATION

1. Warm the milk gently. Set aside half a glass, stir in the yeast, and leave to expand.
2. Add the butter, sugar and salt to the remaining milk.
3. Place the flour in a bowl, make a well in the centre, crack in the eggs and add the milk mixture. Mix well, then knead, turning the dough occasionally to let it absorb as much air as possible.
4. When the dough no longer sticks to the board, add the yeast mixture and knead ("klopfe") for a few more moments.
5. Return the dough to the bowl, cover with a cloth and leave to rise in a warm place for about 1 hour.
6. Once well risen, fold in the raisins (soaked beforehand in warm water).
7. Butter the Kugelhupf mould and sprinkle a few almonds into each groove. Carefully place the dough in the mould and leave to rise until it just reaches above the top of the mould.
8. Bake in a medium oven for about 45 minutes, until golden brown, covering with foil if it browns too quickly.

SERVING SUGGESTION

Serve dusted with icing sugar, for Sunday breakfast or as a dessert, with a glass of good Alsace wine (Gewurztraminer or Riesling).

Care tip: before first use, soak the mould in cold water for 12 hours and let it dry completely.

Seasoning the mould: grease it with butter, place in the oven for 20 minutes at 120°C, then wipe clean with a paper towel. Repeat this once more before using.