

Kougelhopf Recipe



Ingredients:

- 500g flour
- 25g fresh yeast (they sell it at Tesco!)
- 3 eggs
- 150g butter
- 80g sugar
- 1 tsp salt
- 20cl milk
- 100g raisins soaked in rum
- Whole almonds
- Icing sugar

Preparation:

In a large bowl, crumble the yeast and mix it with the flour. Add the milk, eggs, sugar and salt. Knead for a good 10 minutes. Cover with a cloth and leave to rise for 1 hour. Set your oven at 180°C. Punch the dough so it regain its natural volume then add to it the butter at room-temperature. Keep beating until fully incorporated. Plant the raisins all over the dough. Rub butter on the inside of your Kougelhopf mould and place one almond into each depression. With the elbow make a hole in the middle of the dough then place it inside the mould. Leave it until the dough has risen up to the edge of the mould.

Put in the pre-heated oven for 50 minutes.

When ready turn the cake out and sprinkle with icing sugar when still hot.