

GUGELHUPF ASCENSION

Ingredients (For 8 to 10 people)

- 500 g fine flour
- 200 g butter
- 75 g caster sugar
- 1 egg
- 20 cl whole milk
- 15 g baker's yeast
- 1 handful of Corinth raisins
- 1 handful of flaked almonds

Preparation:

Place the flour in a large mixing bowl. Make a well in the centre and pour half of the tepid milk into it. Add the crumbled baker's yeast. Cover with flour and pour the rest of the milk in. Spread the sugar over the surface and finish with the 2 whole eggs. Knead the dough.

Then incorporate the cubed butter and knead thoroughly.

Cover with a clean tea towel and leave to raise in a temperate place for 2 hours.

After this time has passed, punch the dough against the work surface and add the raisins.

Butter and coat the mould with almonds and then fill it with the dough. Leave it to rise for another hour.

Bake the gugelhupf in an oven preheated to 180°C for 45 minutes.

Immediately turn the gugelhupf onto a rack to cool.

