



RECIPE Kugelhopf

Recipe Created For

Main Ingredient

Dairy

Bundt Form

Serving Size

8 - 10

INGREDIENTS

- 1 ½ tsp (ml) active dry yeast
- 2 Tbsp (30ml) warm water
- 1 cup (250ml) whole milk
- 7 Tbsp (105ml) unsalted butter
- 6 Tbsp (90ml) sugar
- 3 ¼ cups (930ml) unbleached all purpose flour
- 1 tsp (5ml) salt
- 2 eggs
- 1 ½ cups (375ml) golden raisins
- 1 Tbsp (15ml) orange zest
- 20 whole blanched almonds
- 2 Tbsp (30ml) icing sugar

INSTRUCTIONS

Stir together yeast and water in a small bowl and let stand until foamy, 5-10 minutes.

Heat milk with 6 tablespoons butter and sugar over low heat, stirring, until mixture is warm (105 to 115°F) and dissolved.

Sift together flour and salt into bowl of standing mixer. Make a well in flour and add yeast mixture. Add warm milk in a slow stream, mixing at low speed with paddle attachment. Increase speed to medium and beat in eggs 1 at a time, then beat in raisins and zest. Continue to beat until dough is smooth and elastic, about 5-7 minutes. (Dough will be very sticky.)

Butter Bundt pan with remaining butter. Put 1 almond in each depression in bottom of mold, then scrape spoonful's of dough evenly into mold. Cover top of mold with oiled plastic wrap and a kitchen towel and let dough rise in a warm place until it fills pan, about 2 hours. Preheat oven to 400°F (205°C).

Remove towel and gently peel off plastic wrap. Bake in middle of oven 15 minutes, then loosely cover mold with foil and continue to bake until golden and a tester inserted in center comes out clean, 20 - 25 minutes.

Cool in pan 2 minutes, then invert cake onto a cooling rack, about 1 hour.

Dust with icing sugar.

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