

Gugelhupf Cake



500g flour
40g yeast (fresh or dry)
60-80 g caster sugar
1 pack Vanille sugar
250 ml (approx) luke warm milk
2 eggs
120 g soft butter
30 g dried pears (or similar fruit)
120 g Sultaninas
some Rum, sugar, Cinnamon

20 g butter and 1 tbsp breadcrumbs to grease the baking mold.

Pour the flour into a big bowl and form a little hollow in the middle. Pour the yeast into this hollow. Pour a little of the milk over the yeast and add a spoonful of the caster sugar.

Stir the sugar, milk and yeast together with some of the surrounding flour. Cover the bowl and keep for 20 to 30 minutes in a warm place, the middle of the bowl where you mixed should have begun to rise.

Add the remaining milk and caster sugar, and the Vanilla sugar, salt, eggs and the soft butter to the bowl and mix together.

In another bowl mix the dried fruits (pears or other) and sultanas with the rum. Mix sugar and cinnamon into the mix and keep this mix in the warm place for another 10 minutes as well.

Next add the fruit mix to the pastry and mix well.

Set aside and keep warm for another 15 minutes to let the mix rise some more.

Then spread the batter into the greased Gugelhupf mold sprinkled with breadcrumbs, use a large baking tin if you don't have a Gugelhupf mold.

Allow to rise for another 10 to 15 minutes, then bake in a preheated oven at 170° to 180° C for 50 to 60 minutes or until browned.

After a little cooling turn the still warm cake out of the Gugelhupf mold and decorate with Icing sugar if you wish.

Enjoy and think of the wooden cosy homes in Vorarlberg's mountains when you serve this Gugelhupf cake with coffee in the afternoon!