

SQF Christmas 2019 - Christmas Gugelhupf

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Christmas Gugelhupf

Ingredients

227g unsalted butter
4 eggs
476g flour
240ml milk
200g white sugar
135g powdered sugar
1 tsp vanilla essence
1/2 tsp Chef William Baking Powder
3 - 4 tbsp cocoa powder
lemon zest to taste
icing sugar, to decorate

Method

1.) Preheat your oven to 170 °C and coat the bundt cake pan with melted butter. Separate the egg yolks and whites, and keep the whites to one side for later. Whisk the butter with the egg yolk until foamy. Add the powdered sugar to the mix and stir until the mixture has a creamy consistency. Add the vanilla essence and some of the lemon zest.

2.) Beat the egg whites and the white sugar together until stiff.

3.) Sift together the flour and baking powder. Mix half of the flour/baking powder mix with the egg yolk mixture. Add the milk to the mix at this point. Then fold in the egg whites and the rest of the flour, alternating between.

4.) Pour half of the cake mixture into the bundt cake tin. Add cocoa to the remaining half of the cake mixture. Pour the darker batter on top of the lighter one in the bundt cake tin. Drag the handle of a wooden spoon through the batter in a wave-like motion to achieve the marble texture. Bake for 50 - 55 minutes. Let the cake cool for a few minutes before taking it out of the bundt cake tin. Dust with icing sugar and enjoy!



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