

Kugelhopf

Yield: 8 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-kugelhopf-recipe>

Ingredients:

- 1/2 cup lowfat milk or whole
- 3 tablespoons sugar
- 2 1/4 teaspoons active dry yeast 1 envelope, 7g
- 2/3 cup flour
- 1/2 cup raisins
- 1 tablespoon dark rum or kirsch
- 10 tablespoons unsalted butter 5 ounces, 140g, cubed, at room temperature, plus additional soft butter for preparing the pan
- 1/2 teaspoon salt
- 2 teaspoons lemon zest
- 1 teaspoon vanilla extract
- 1 large egg at room temperature
- 1 large egg yolk
- 1 cup flour
- 1/2 cup sliced almonds blanched or unblanched, for preparing the cake pan
- 8 cups kugelhopf pan, or a 10 cup/25cm bundt pan, see headnote

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 90 milligrams
4. Fat: 19 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 10 grams
8. Sodium: 170 milligrams
9. Sugar: 10 grams

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