

Swiss Three Kings Cake

Yield: 6 min
Total Time: 1200 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-three-kings-cake-recipe>

Ingredients:

- 5/8 cup flour Zopf, 90% all purpose flour & 10% spelt flour
- 4 1/3 tablespoons milk
- 1/4 teaspoon fresh yeast
- 2 9/16 cups flour Zopf, 90% all purpose flour & 10% spelt flour
- 5/8 cup milk room temperature
- 1/2 tablespoon fresh yeast
- 1 5/16 teaspoons salt
- 1/2 lemon only zest
- 4 1/4 tablespoons butter room temperature
- 4 2/3 tablespoons caster sugar
- 1 package bourbon vanilla sugar 1 package ~ 8g
- 1 egg
- 1 tablespoon milk
- 3 tablespoons coarse sugar

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 70 grams
3. Cholesterol: 60 milligrams
4. Fat: 11 grams
5. Fiber: 3 grams
6. Protein: 10 grams
7. SaturatedFat: 6 grams
8. Sodium: 620 milligrams
9. Sugar: 18 grams

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