

CAKES

YEAST NUTRING†

(HEFE-NUßRING)

CAKE:

- 3 2/3 cups flour
- 1/3 cup sugar
- 1 package active dry yeast
- 1 cup milk
- 6 tablespoons butter or margarine
- 2 eggs

FILLING:

- 1 1/2 cups ground nuts (almonds or walnuts)
- 1/3 cup sugar
- 1 egg
- 2 1/2 teaspoons cinnamon

CAKE:

Grease a bundt type or angel food cake pan and set aside. Place flour in a large bowl and stir in yeast and sugar. Scald milk, stir in butter or margarine and cool to lukewarm. Pour over flour, add 2 eggs and beat until smooth. Turn dough on countertop and knead until smooth and elastic. Place in a greased bowl, cover and allow it to rise in a warm place until almost double in size.

FILLING:

Place ground nuts in a bowl and stir in sugar and cinnamon. Beat egg with a fork and mix in with the nut mixture. Place the dough on a countertop and roll into a 20" X 3" rectangle. Spread the nut mixture over the top and roll up tightly from the 20" side. Place in the greased pan with the edge on top and push the two ends together. Cover the pan and let it rise in a warm place until

almost double in size. (This is in addition to the first rising of the dough for the cake.) Bake in a preheated oven at 400° for 35-45 minutes. Turn onto a platter and cool.

Makes 1 Ring

