



Rosenkuchen

*Translated from Food & Travel Mar/Apr 2012
From Chez Chloe at wendyellenthomas.com*

For 1 26cm springform

Ingredients:

500 g flour plus more for kneading and rolling out

42 g fresh yeast

250 ml lukewarm water

200 g sugar

1 tsp salt (½ tsp for dough, ½ tsp for filling)

125 g butter at room temperature plus a little for the springform (80g dough, 45g filling)

1 apple

200 g hazelnut meal

200 g cream

100 g powder sugar

2 T lemon juice

1 tsp cinnamon

pinch of grated nutmeg

Directions:

Yeasted Dough:

*Sift the flour into a large bowl and make a well in the center. Crumble the yeast into the center and add **100ml** of warm milk and 1 T of the sugar. Mix with a little flour. Cover the bowl with a hand towel and leave in a warm place for 20 minutes.*

*Add 100g of sugar, salt, **80g** butter and the remaining warm milk into the flour and yeast and mix on low speed till all ingredients are well combined.*

Knead dough until it no longer sticks to your fingers (you can use a little more flour now). Takes about 5 minutes. Form dough into a ball, cover with a hand towel and leave in a warm place to rise till the dough has doubled. About 45 min.

Filling:

Core and peel apple. Cut into fine slices. In a medium bowl mix cream, remaining butter, remaining sugar, ½ tsp salt and cinnamon and apples with a wooden spoon.

Grease Springform. Place the yeasted dough on a floured workspace and roll out into a rectangle. Cover the dough with the filling. Roll the dough from the long side into a log and cut 3-4cm wide pieces. Place these pieces upright with the filling showing next to one another in the springform to form a rose pattern. Cover once again and leave for 30 minutes.

Preheat oven to 180°C/375°F. Place cake on the middle rack and bake for 35-40 minutes. Remove from oven and let cool for 10 minutes and finally release the springform.

Mix lemon juice and powdered sugar for the glaze. Use a pastry bag to decorated cake or a pastry brush.

Serves 10-12