

Easter Kugelhopf

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



666 kcal

SIDE DISH

Ingredients

- ☐ 0.5 oz yeast dry
- ☐ 2 tablespoons powdered sugar for dusting
- ☐ 6 large eggs
- ☐ 4 cups flour all-purpose sifted
- ☐ 1 cup golden raisins
- ☐ 0.8 cup granulated sugar
- ☐ 1 tablespoon lemon zest grated
- ☐ 1 teaspoon salt

- ☐ 0.5 cup slivered almonds toasted
- ☐ 0.5 lb butter unsalted for serving at room temperature
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup water lukewarm

Equipment

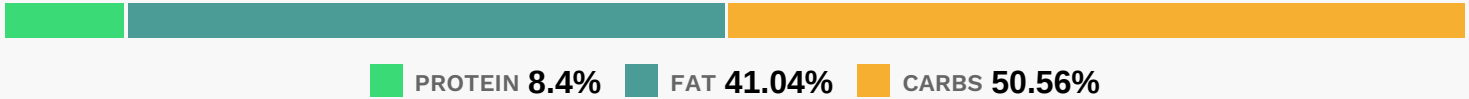
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ serrated knife
- ☐ kugelhkopf pan

Directions

- ☐ Stir together water and 1 tsp. sugar in a bowl.
- ☐ Sprinkle with yeast and let stand until foamy, 5 minutes. Butter and flour a 10-cup Kugelhkopf or Bundt pan.
- ☐ Using an electric mixer, cream butter and remaining 3/4 cup sugar on low speed for about 30 seconds, then increase to mediumhigh and beat until light and fluffy. Beat in eggs one at a time, beating well after each. (
- ☐ Mixture will look curdled.) Beat in lemon peel, salt and vanilla.
- ☐ Add yeast mixture; gradually add 2 cups flour. Beat on medium, scraping bowl, until smooth, 5 minutes. Gradually add remaining flour; beat until dough is elastic. Stir in raisins.
- ☐ Butter a bowl.
- ☐ Transfer dough to it, cover with a towel, and let rise until doubled in bulk, 1 1/2 to 2 hours. Punch dough down and stir in almonds.
- ☐ Transfer dough to prepared pan, cover with a towel and let rise until dough is within 1/2 inch of top of mold, 45 minutes to 1 hour.
- ☐ Preheat oven to 475F.

- ☐ Bake Kugelhopf until golden, about 8 minutes. Reduce heat to 350F and bake until a cake tester comes out clean, 30 minutes.
- ☐ Let Kugelhopf cool for 5 minutes, then turn out of pan onto a rack to cool completely. Dust with confectioners' sugar; slice with a serrated knife; serve with butter.

Nutrition Facts



Properties

Glycemic Index:26.47, Glycemic Load:55.41, Inflammation Score:-7, Nutrition Score:18.459130427112%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg Kaempferol: 0.52mg, Kaempferol: 0.52mg, Kaempferol: 0.52mg, Kaempferol: 0.52mg Quercetin: 0.46mg, Quercetin: 0.46mg, Quercetin: 0.46mg, Quercetin: 0.46mg

Nutrients (% of daily need)

Calories: 665.73kcal (33.29%), Fat: 30.82g (47.42%), Saturated Fat: 16.14g (100.84%), Carbohydrates: 85.44g (28.48%), Net Carbohydrates: 81.62g (29.68%), Sugar: 32.11g (35.68%), Cholesterol: 200.45mg (66.82%), Sodium: 352.51mg (15.33%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 14.19g (28.39%), Selenium: 33.66µg (48.08%), Vitamin B1: 0.72mg (47.85%), Folate: 177.92µg (44.48%), Vitamin B2: 0.68mg (39.84%), Manganese: 0.66mg (32.81%), Vitamin B3: 4.9mg (24.49%), Iron: 4.19mg (23.3%), Phosphorus: 213.27mg (21.33%), Vitamin E: 2.84mg (18.94%), Vitamin A: 911.4IU (18.23%), Fiber: 3.81g (15.25%), Copper: 0.27mg (13.48%), Vitamin B5: 1.18mg (11.79%), Magnesium: 44.67mg (11.17%), Potassium: 329.45mg (9.41%), Vitamin B6: 0.19mg (9.39%), Zinc: 1.36mg (9.09%), Vitamin D: 1.18µg (7.83%), Calcium: 67.37mg (6.74%), Vitamin B12: 0.38µg (6.39%), Vitamin K: 2.93µg (2.79%), Vitamin C: 1.55mg (1.88%)