

nøgg

No Egg.
But Plants.

Simply. **Classic.**

Gugelhupf with apple creme.

Preparation

- 1 Beat all the ingredients for the batter for 2 to 3 minutes at a slow speed, using a coarse broom/flat beater until a homogeneous dough is formed.

Note: For an optimal result with a fine texture and nice volume, do not overmix.

- 2 Pour the batter into the prepared pan and bake.

In a deck oven (draught closed):

185°C, 40–45 minutes

In an oven: 185°C (top/bottom heat), 40 minutes

In the combi-steamer: 165°C, 30 minutes

- 3 Leave the Gugelhupf to cool after baking.
- 4 Mix all ingredients for 1 minute at low speed and whip at the highest speed with a fine whisk for 5 to 6 minutes. After whipping, the creme can be processed immediately.

Note: The creme's sweetness can be adjusted by adding icing sugar according to taste.

- 5 Spread the creme over the cooled Gugelhupf.

The preparation time always depends on the type of cooking appliance used and its heat output.



Ingredients for 1 Gugelhupf

Batter (approx. 875 g)

- 500 g nøgg Batter Powder
- 165 ml vegetable oil
- 225 ml water

Creme (approx. 300 g)

- 75 g nøgg Whipping Creme Powder
- 225 ml apple juice, naturally cloudy
- water depending on the desired consistency

