

Dreikönigskuchen

Swiss Bread book

Dough

350 white flour
150 g spelt flour (may use whole wheat)
2 tablespoons sugar
1 teaspoon salt
60 g butter, softened
300 ml milk, lukewarm
20 g fresh yeast, crumbled (or 7 g dry yeast)
1 egg white
100 g dark chocolate in small pieces (can omit)
40-65 g candied ginger finely chopped
1 whole almond (if 'hiding' inside)

Glaze

1 egg yolk, beaten
1 teaspoon milk

Toppings

Coarse-grained sugar
Sliced almonds

Photograph Henri T. de Hahn



- Whisk the flours, sugar and salt together in a large bowl. Add the softened butter, in pieces, to the same bowl.
- Make a well in the center of this mixture and set aside.
- Add the yeast to the lukewarm milk. Let it sit for a few minutes and then whisk together until the yeast has fully dissolved. Then, add the yeast mixture and the egg white to the center of the flour mixture in the large bowl. Stir until a dough forms.
- Knead for approximately 10 minutes by hand on a lightly floured surface, or use an electric mix with a dough hook, until it becomes smooth and elastic. During the last few minutes of kneading, add in the chocolate (if using) and candied ginger until they are well incorporated in the dough.
- Place the dough in a bowl and cover it with a damp kitchen towel. Let it rise for about 1-2 hours or until doubled in size.
- Form a large round loaf with about a quarter of the dough and place it on a baking sheet lined with parchment paper. Divide the rest of the dough into six or eight buns (hiding the whole almond in one of them if using for holiday celebration). Arrange the buns around the center loaf.
- Cover with a clean kitchen towel or parchment paper and let the dough rest for another 30 minutes.
- Brush the top and sides of the dough with the egg and milk mixture. Sprinkle with sugar and sliced almonds.
- Bake for about 25-30 minutes at 180c/375f until browned.
- Cool on a wire rack.

