

Holland Gugelhupf (Poffert)

Culinaria European Specialties

p.287

- 1 pound all-purpose flour
- 1 tablespoon baking powder
- 2 cups milk
- 2 eggs
- $\frac{3}{4}$ cup raising and currants
- 1 packet of vanilla sugar (HdeH 1 $\frac{1}{2}$ teaspoon vanilla extract
- Pinch of salt
- (HdeH 1 $\frac{1}{2}$ tablespoon sugar)



Photography Henri T. de Hahn

1. Combine all ingredients to make a semi-solid batter
2. Butter two small tins (7 inch in diameter) (HdeH or one larger one. It is important that the tin has a hollow tube center so that the Gugelhupf can cook at the center as well)
3. Fill the pan with the batter (HdeH shake gently to get batter to evenly distribute)
4. Bake in the oven at about 250F for about 60 minutes
5. Allow to cool before slicing and arranging on a plate
6. In small bowls, serve butter balls, crushed candied sugar and syrup with the cake.