

■ Recipe

Menu: Autumn Gugelhupf

Updated :24-10-2022

no.	Ingredient	Q'ty	Unit	
Batter				
	butter	200	g	1
	sugar	195	g	1
	vanilla paste	3	g	2
	eggs	180	g	2
	flour	200	g	3
	almond powder	60	g	3
	bp	8	g	3
	vermicelles	100	g	4
	cocoa powder	5	g	4
	pumpkin puree	80	g	5
	raspberry jam	40	g	6
	food coloring (red)	3	g	6
Icing				
	sugar powder	300	g	
	Egg white	50	g	
	Lemon Juice	10	g	
	food coloring (orange)	4	g	
Recipe				

1. Mix butter, sugar, vanilla paste and eggs.
2. Add dry ingredients.
3. Make 3 kinds of batter by color (Yellow 500g, Brown 200g, Red 150g).
4. Bake 170 degree celcius, 40 minute.
5. Mix all ingredients of icing and pour it over the bread.
6. Decorate with pistachio.