



# Golden lemon-ring cake with topping

## ***For the dough:***

**225 gr** soft butter

**300 gr** sugar

**2 TL** Dr.Oetker Madagascar vanilla paste

**2 C** BIO lemons, abraison of them

**3 pieces** egg yolk

**3 pieces** protein

**240 ml** milk

**30 ml** lemon juice

**1 pinch** salt

**250 gr** smooth flour or cake flour

**2 TL** baking powder

**40 gr** corn starch

**1 pkg.** vanilla pudding

## ***For the topping:***

**65 gr** Kakaove butter fino de aroma ([von Lyra Chocolate](#)) **OR:**

**good aromatic, white chocolate OR:**

**chocolate-butter**

**ca. 30 ml** Lemon juice

**5 EL** baking powder

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## **Preparation:**

1

For the juicy lemon ring cake, first preheat the oven to 160 degrees top / bottom heat  
(do not forget it differs from oven to oven)  
and spread a Gugelhupf form with butter and dust with flour.



2

Mix the butter, half of the sugar, vanilla paste, salt, the lemon zest and the egg yolks with the mixer in a bowl until very foamy.

3

Add milk and lemon juice and mix briefly again.

4

Beat solid snow from the egg white and the remaining sugar.

5

Carefully fold the snow into the egg yolk foam.  
Mix the flour, baking powder, pudding and corn starch and carefully fold in by hand.

6

Put the dough in the Gugelhupf pan and bake for about 60 minutes.  
If you occasionally feel that the dough becomes too dark at the top, simply cover it with aluminum foil.

After the baking time, don't forget to test the chopsticks.  
We let the Gugelhupf cool in the mold for about 10 minutes and only then fall.

7

I slowly melted the white Lyra chocolate in the lemon juice.  
(The chocolate from Lyra has a special taste, but you can also use another one)  
If the glaze feels too liquid, simply stir in the icing sugar and let it cool down a bit.  
Now spread the glaze over the Gugelhupf and let it set.



### Lucina's tips:



Organic or untreated? It's always best to use organic goods!

The rule is: the lighter the lemon peel, the more acidic the fruit.

use, roll the fruit firmly back and forth so that the juice can distribute better for pressing.

*Buon appetit and good luck! Lucina Cucina*

