# Sweet Yeast Bread Ring with Marmalade

czas przygotowania: **90 min**

poziom trudności: **trudny**



A beautifully golden, soft and fluffy sweet yeast bread filled with fruity marmalade and delicately flavoured with lemon. Shaped into an elegant ring, this traditional homemade bake is finished with a smooth sugar icing and decorated with dried fruit and nuts. Perfect for afternoon tea, family gatherings or festive celebrations.

## Składniki

For the yeast dough:

- Plain flour – 350 g
- Gellwe Lemon Flavouring – 2 tsp
- Sugar – 100 g
- Milk – ½ cup
- Large eggs – 2
- Fresh yeast – 20 g
- Salt – a pinch
- Butter – 50 g

For the icing:

- Icing sugar – 100 g
- Water – 2 tbsp

For the filling and decoration:

- Firm fruit marmalade – as desired
- Mixed dried fruit and nuts – as desired

## Sposób przygotowania