Sweet Yeast Bread with Vanilla Pudding and Fruit

czas przygotowania: 110 min

poziom trudności: trudny



A soft, fluffy sweet yeast bread filled with smooth, creamy vanilla pudding and juicy seasonal fruit. Beautifully braided around its delicious filling, this homemade bake combines delicate sweetness with the refreshing flavour of blueberries, raspberries or your favourite fruit. Perfect for afternoon tea, family gatherings or a sweet treat with your morning coffee.

Składniki

For the yeast dough:

- Plain flour (or spelt flour) – 2 full cups
- Milk – 140 ml
- Egg – 1
- Vegetable oil – 4 tbsp
- Sugar – 1½ tbsp
- Gellwe Instant Dried Yeast – 7 g

For the pudding filling:

- Gellwe Cream Flavour Pudding Mix – 1 sachet
- Milk – 400 ml
- Sugar – 1½ tbsp

For the fruit topping:

- Fruit (e.g. blueberries or raspberries) – as desired

Sposób przygotowania