Yeast Cake with Orange Marmalade

czas przygotowania: 140 min

poziom trudności: trudny



A rich, buttery yeast cake with a delicate, crumbly texture and a delicious orange marmalade topping. Made with Gellwe Vanilla Sugar and Lemon Flavouring, this homemade cake combines soft, golden dough with sweet raisins and a refreshing citrus flavour. Finished with orange fruit pieces and a glossy marmalade syrup, it's perfect for afternoon tea, family gatherings and special occasions.

Składniki

For the yeast cake:

- Plain flour – 500 g
- Milk – 1 cup
- Egg yolks – 10
- Yeast – 80 g
- Gellwe Vanilla Sugar – 1 sachet (15 g)
- Sugar – 1 cup
- Butter – 3 cups
- Raisins – 2 tbsp
- Gellwe Lemon Flavouring – 1 vial

For the topping:

- Orange marmalade – 350 g

Sposób przygotowania