GERMAN FOOD GUIDE

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Baileys-Nuss-Gugelhupf (Baileys & Nuts Gugelhupf)

Number of Servings: 12

Ingredients

2 tablespoons instant Cappuccino Powder
1/2 cup Water, hot
1 cup Walnuts, ground
7 oz (200g) Semi-Sweet Chocolate, chopped
1 1/4 cups All-Purpose Flour
3/4 cup Cornstarch
1 1/2 teaspoon Baking Powder
5 Eggs
2 1/8 cups Powdered Sugar
1 cup Sunflower Oil
1/2 cup Baileys
1 tablespoon Plain Bread Crumbs

For the Chocolate Glaze:
8 ounces (227 grams) semisweet or bittersweet chocolate, cut into small pieces
3/4 cup (180 ml) heavy whipping cream
2 tablespoons (28 grams) unsalted butter

Instructions

Preheat oven to 350°F (175°C).

Prepare a cake pan (Bundt form or Gugelhupf form) by greasing it with butter. Sprinkle the pan with the bread crumbs and shake pan around to distribute the bread crumbs.

Combine cappuccino powder and hot water. Allow to sit for a few minutes to dissolve the cappuccino powder.

Combine flour, cornstarch, baking powder, and nuts.

Combine powdered sugar and eggs. Using a mixer, whip egg mixture for 7 minutes. Slowly drizzle in oil and Baileys.

Gently fold the flour mixture and cappuccino into the egg mixture. Gently fold in chocolate pieces.

Pour cake batter into prepared pan. Bake cake for about 80-85 minutes. Test cake for doneness by sticking the center with a toothpick - if it comes out clean, the cake is done; if it doesn't come out clean, bake the cake a few more minutes and retest.

Remove cake from oven when its done and allow it to cool in the cake pan for 20 minutes. Remove cake from pan and turn-over, so that the flat side becomes the bottom. Allow cake to cool completely.

To make the chocolate glaze, place the chopped chocolate in a medium sized stainless steel bowl. Set aside. Heat the cream and butter in a medium sized saucepan over medium heat. Bring just to a boil. Immediately pour the boiling cream over the chocolate and allow to stand for 5 minutes. Stir with a whisk until smooth.

Make sure the cake is cold before covering with the chocolate. This will ensure that the chocolate does not dull when stored in the refrigerator. Brush any loose crumbs from the cake and place cake on a wire rack. Put the wire rack on a baking sheet. In this way if the chocolate drips it will end up on the baking sheet, which makes clean up easier. Using a cake spatula, cover the sides and top of the cake with about 2 tablespoons chocolate. This seals in any cake crumbs and holes so that your cake will have a smooth finish. Refrigerate cake for 5 minutes to set the coat. To cover cake, pour the remaining chocolate over the center of the cake. Working quickly, spread with a spatula, using big strokes to push the chocolate over the sides of the cake, to create an even coating of chocolate.

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