

“Spekulatius Gugelhupf”

Advent Bundt cake with Christmas spices: a fine “Spekulatius Gugelhupf” that tastes particularly crispy with our Land-Leben bread crumbs.

Preparation time: 60 minutes

Ingredients (makes 1 Gugelhupf / 12 portions):

- 6 eggs
- 350 g sugar
- 280 g flour
- 130 g **LAND-LEBEN bread crumbs**
- 170 ml oil
- 170 ml milk
- ½ packet of baking soda
- ½ tsp Lebkuchen or gingerbread spice
- ½ teaspoon cinnamon or Spekulatius spice
- Butter for the mould
- **LAND-LEBEN breadcrumbs** for the mould

Preparation:

Beat the eggs, icing sugar and vanilla sugar until foamy. Slowly stir in the oil and milk. Then fold in the breadcrumbs.

Mix the flour and the baking powder and whisk into the mixture.

Grease the Gugelhupfform with butter and dust with the breadcrumbs.

Fill the finished mixture into the Gugelhupf mould and bake in a preheated oven at 170 degrees {fan oven} for 30 minutes.

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