

Variations of the Guglhupf

One mold – three deliciously moist cakes! Seed oil, walnut or chocolate – what will it be?

Zutaten
1 Portionen

Basic ingredients
4 Eggs
100 g Powdered sugar
1 Pck. Vanilla sugar
100 ml Water
150 g Sugar
250 g Flour
1 Pck. Baking powder
Additional ingredients seed oil cake
100 ml Byodo Styrian pumpkin seed oil PGI
Additional ingredients Walnut Guglhupf:
100 ml Byodo walnut kernel oil, virgin
100 g Walnuts, chopped
additional ingredients Chocolate Guglhupf:
100 ml Byodo Baking Oil Classic
50 g Cocoa powder
100 g Dark chocolate drops (bakeproof)

Zubereitung

Separate the eggs. Beat the egg yolks, powdered sugar, vanilla sugar, water and the corresponding

oil until frothy. Beat the egg whites with the sugar until not quite stiff. First carefully fold the beaten egg whites, then the flour together with the baking powder and the other ingredients from the variation into the egg yolk mixture. Grease the cake tin and pour in the batter. Bake for approx. 45-55 minutes at 180 °C fan oven. Do not forget the stick test.



Dust the kernel oil Guglhupf with powdered sugar for pure enjoyment. The walnut Guglhupf goes best with a powdered sugar glaze studded with fresh walnuts and the chocolate Guglhupf is a real treat with a glaze made from dark chocolate coating and a teaspoon of coconut oil.