



# ROSEWATER AND ALMOND KUGELHOPF



**PREP TIME: 3-4 HOURS**

## **INGREDIENTS:**

- ≈ 150g chopped dates or sultanas
- 1 1/2 Tbsp rosewater
- 1 Tbsp amaretto
- 1 tsp lemon juice
- 1 cup milk
- 1 package active dry yeast
- 400g AP flour
- 50g almond flour
- 1 tsp salt
- 100g granulated sugar
- 3 eggs
- 175g butter, softened
- 1/2 tsp vanilla
- 1/4 teaspoon almond extract
- chopped almonds to line the tin

## **METHOD:**

1. Combine dates or sultanas, 1 Tbsp rosewater, amaretto, and lemon juice. Set aside.
2. Warm the milk to 110-115°F, then whisk in the yeast and leave to sit until foamy, about 10 minutes.
3. Mix the flours and salt into a medium bowl and set aside.
4. Cream the butter and sugar until smooth, then add eggs one by one. Add vanilla, almond extract, and remaining rosewater. Add the flour mix alternating with the yeast mix and whip for several minutes until smooth and glossy.
5. Let dough sit in a warm place for an hour. Meanwhile prep your kugelhoppf or bundt pan by line with lining paste (I used Nancy's recipe, you can also grease with butter and flour. Cover inside of pan with almond slices.
6. Stir the dough down and add the dates/sultanas. Add to your tin and leave to rise for another hour.
7. Bake at 350°F for about 35 minutes. Cool for two minutes in the tin and then flip onto a wire rack to finish cooling.
8. Glaze with simple syrup and a splash of rosewater or dust in powdered sugar.