



German yeast cake

NIBBLEDISH CONTRIBUTOR

Ingredients

2 1/2 cup flour
3/4 cup sugar
2/3 cup milk powder
1/2 tsp salt
1 1/2 tbsp instant yeast
100gm butter
1 cup warm water
1 egg

For topping:
Cinnamon
sugar

Instructions

- 1.Mix dough ingredient together to form into a soft sticky dough. Do not stir much as long as it is mix.
- 2.Then pour into a greased deep tin and leave it rise double in bulk.
- 3.Sprinkle top with sugar and cinnamon before baking in a preheated hot oven for 30 to 40 mins.
- 4.Brush top with butter.
- 5.Serve with butter if desire or jam or just plain.