



Fruity yeast cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 1/2 cup of milk
- 1/2 cup of sugar
- 100 grams of butter
- 2 eggs
- 25 grams of fresh yeast
- 2 cups of wheat flour

Toppings:

- 2 apples, peeled, core cut out and cubed
- 1 stalk of rhubarb, peeled and sliced
- 1 teaspoon of cinnamon

- icing sugar

Instructions

1. Melt butter in a pot, add milk and sugar, mix till sugar dissolves. Cool down, add eggs and yeast mix well.
 2. Keep it over night or minimum 6 hours.
 3. Add flour, knead dough.
 4. Transfer dough into baking tray, sprinkle with fruits and cinnamon.
 5. Bake in preheated oven about 1 hour, till golden brown (180 C degrees).
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6. Cake is done when wooden stick in it comes out clean.
 7. Serve sprinkled with icing sugar.