

## Apple Cinnamon Gugelhupf

### ✓ Apple Cinnamon Gugelhupf

Unsalted Butter	100	g
Icing Sugar	100	g
Salt	1	g
Eggs	100	g
Cake Flour	100	g
Baking Powder	3	g
GH Apple Cinnamon Emulco	10	g



1  
2  
3

Preparation Time:  
1 hour

Baking Time:  
30 minutes

Makes 1 nos

### Directions:

#### Apple Cinnamon Gugelhupf

1. Preheat oven to 180°C. Spray oil onto the cake mould evenly.
2. Sift dry mixture of cake flour and baking powder together in a bowl.
3. Beat the unsalted butter, icing sugar and salt till creamy.
4. Add in eggs slowly and continue to beat until well incorporated.
5. Mix in the flour mixture into the butter mixture and mix well.
6. Last, add in **GH Apple Cinnamon Emulco** and mix well. Set aside.

**Green House Ingredient Sdn. Bhd.**

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### ✓ Cooked Apple

<b>Green Apple</b>	<b>1</b>	<b>nos</b>
<b>Brown Sugar</b>	<b>25</b>	<b>g</b>
<b>Unsalted Butter</b>	<b>10</b>	<b>g</b>
<b>Cinnamon Powder</b>	<b>3</b>	<b>g</b>

### ✓ Lemon Icing

<b>Lemon Juice</b>	<b>20</b>	<b>g</b>
<b>Icing Sugar</b>	<b>100</b>	<b>g</b>

### Cooked Apple

1. Peel the apple and cut into dice. Soak in salt water.
2. Melt the butter over a pan, add in diced apples and sauté it.
3. Add in brown sugar and cook the apple until caramelized.
4. Add in the cinnamon powder and stir well.
5. Sauté the apples until dry.
6. Add the cooked apples, pumpkin seeds and raisins into the apple cinnamon cake batter and mix well.
7. Pour the mixture into the prepared cake mould. Bake at 180°C for 30 minutes or until it is cooked. Remove from the oven and let it cool down.

### Lemon Icing

1. Mix the lemon juice and icing sugar together until creamy and smooth.
2. Once the cake is cool down, drip the lemon icing on top. Serve well.

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