

Fancy Yeast Cake with Nutella

makes one 9inch/23cm cake

Ingredients:

550g/1.2lb all-purpose flour plus more for dusting

3 teaspoons dry yeast

4 egg yolks

¼ cup sugar

225ml warm milk

juice and zest from 1 large orange

1 tablespoon orange liqueur (like Cointreau)

4 tablespoons butter - melted

½ teaspoon salt

2 tablespoons nutella

Directions:

Mix together the flour and yeast. Add the sugar, salt, zest and juice from the orange, yolks and liqueur and mix. Add the milk and knead the dough for about 3-4 minutes. At the end add the melted butter and knead until you get a smooth and elastic dough - it shouldn't be very sticky (just a little). I always use a stand mixer with a hook attachment to make the dough.

Form the dough into a ball and put in a bowl. Cover and leave in a warm place to proof - it should double in size (about 1 ½ - 2 hours).

Then remove the dough onto a lightly floured surface. Divide into half. Roll each piece into a circle (about 15inch/38cm diameter).

Spread 2 tablespoons of the nutella evenly onto one of the pieces. Cover with another circle. Then cut (using a knife or pizza cutter) into 16 triangles.

Shape each of the triangles like a croissant starting from the wider end of it and ending at the top. Arrange the croissant-shaped dough pieces into a greased and lined with a parchment paper spring form (9inch/23cm diameter). One next to each

other and put a few also in the middle. Try to put them the tiny ends down to the bottom of the spring form so they won't unroll during the rising and baking. Cover the form with a kitchen towel and set aside for about 30-40 minutes to rise. It should rise almost to the edge of the form. Bake in a preheated oven 340F/170C for about 40-45 minutes. Remove, let it cool in a form first and then gently (the cake is very soft and delicate) remove it from the form and cool down completely. Sprinkle the top with some powdered sugar, make a glaze or chocolate ganache or just enjoy as it is. Slice and serve.

Enjoy!:))