

heute gibt es...

Caliper of the Epiphany



Ingredients: (About 24x30cm for a form)

- 200g hard rolls from the day before
- 500ml Milch
- 200g dried figs
- 50g Nüsse
- 40ml Grappa
- 100g Sultaninen
- 80g Butter
- 2 large apples
- 160g sugar
- 2 eggs
- Wear an orange peel
- Abrasion of a lemon peel
- 1 tbsp vanilla sugar
- 50g Pinienkerne
- 150g wheat flour
- 50g corn flour
- 1 Päckchen Backpulver

Preparation:

1. Cut the bread from the previous day into small pieces and soak for about 30 minutes in a bowl with the milk. In this case, the whole from time to time Mix with a spoon.
2. In the meantime, the dried figs cut into small pieces, chop the nuts coarsely and set the raisins in the grappa.
3. Allow the butter in a saucepan melt and set aside.
4. Peel, cut, and then mash the apples.
5. Puree the soaked bread finely and mix with the sugar, the eggs and the apple puree with a hand mixer.
6. Add abrasion of the orange and lemon peel, vanilla sugar, butter, the two types of flour and baking powder and stir into a homogeneous mass.
7. Subsequently, Pine nuts, figs, nuts and soaked sultanas together with a sip of grappa add the dough and fold in with a spatula.
8. Pour batter into a greased and floured baking dish and bake in preheated oven for 50-60 minutes at 180 ° C (top and bottom).
If you should notice that the Pinza at the top is too dark and the inside is still raw, you can cover the baking dish with a piece of aluminum foil.