

# Streuselcake (Streuselkuchen)

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## Ingredients:

- Dough:
  - 100g Butter
  - 75g Sugar
  - 20g Yeast
  - 250ml Milk
  - 500g Flour
  - 1 tip of a knife of Salt
  - some rasped lemon shell
- 'Streusel':
  - 250g Butter
  - 250g Sugar
  - 500g Flour
  - Vanille
- optional some 'dry appearing' fruits to put in between crumbs and dough, like apricots for example.

**Zubereitung:** Heat milk until it's around 40°C, add yeast and a little bit of sugar, mix it, wait for around 10 minutes. Then put that milk together with the melted butter and the other ingredients for the dough and kneat it. Then put something on top so it's not getting dry and wait until it has reached twice the size as it started from. Put the dough onto backing sheet and roll it out. Then melt butter for the 'Streusel', mix it with the sugar and the vanille. Then put the flour to that and mix it until you have crumbs of 5-10mm size. This just needs some practice, it may be possible with a mixer at the slowest speed. Put the crumbs onto the dough and bake the whole thing at 175°C for around 30-40 minutes until it looks nice.