



Dutch Breudher

(This recipe makes two cakes)

400g unsalted butter at room temperature
2 cups caster sugar
8 egg yolks
4 eggs
1kg of basic bread dough *
3 tsp vanilla extract
1 tsp bicarb soda
2 tbsp milk
1 ½ cups sultanas
Dutch Edam cheese for serving

1. Thoroughly grease 2 deep, large ring cake pan / bundt tins and preheat oven to 160 degrees Celsius
2. Beat butter and sugar in a large mixing bowl with an electric mixer until light and fluffy. Remove from bowl
3. In the same bowl, use a dough hook on a medium speed and add eggs and egg yolks. Then, gradually add the dough in very small quantities (this should take approx. 30 minutes). Beat until the mixture is smooth
4. Change to a beater attachment and continue beating while adding creamed butter and sugar mixture in a couple of batches. Add vanilla and keep beating.
5. Meanwhile, dissolve the bicarb soda in the milk and add that to the mixture. At this point, add the sultanas too, and continue to beat until thoroughly combined
6. Pour the cake mixture to half-fill the cake pans
7. Cover pan with baking paper and bake for approximately 40 minutes or until a skewer comes out clean (I remove the baking paper for the last 5-10 minutes to brown the top slightly)
8. Cool the cake in the pan before turning out

NOTE

My Aunties never used to make the dough themselves – instead they would order the dough through their local bakery. In recent times I have taken over the Breudher making and many bakeries won't sell me plain bread dough, so I have to make the dough myself. See below for dough recipe.

To serve, cut into slices, spread with butter and eat with Edam cheese.

These cakes freeze well.

Basic dough

4 tbsp milk

4 tsp caster sugar

2 tsp salt

80g softened butter, chopped

1 ½ cups warm water

3 tsp dry yeast

6 cups plain flour (I use baker's flour '00')

4 tsp gluten flour

1. Place milk, sugar, salt and butter in a small saucepan on a very low heat. Stir until sugar and salt has dissolved and butter has melted, then stand until lukewarm
2. Place warm water into a large bowl and sprinkle yeast over the top. Stir until yeast has dissolved
3. Add warm milk mixture to the bowl, along with 3 cups of the plain flour and the gluten flour
4. Beat with a dough hook, then gradually add the 3 cups of extra plain flour, or enough of this flour to make a soft dough
5. Turn out dough onto a clean, floured bench or board and knead for 15 minutes
6. Place dough in a large, greased bowl, cover with a tea towel and allow to prove in a warm place for one hour
7. Punch it down – now it is ready to use in the Breudher recipe