

Schuettelkuchen

Harald König

idea:

pour everything into a Tupperware™ bowl, close the lid and shake it well (and only then bake it ;). to my experience this won't work – but it's close to being that easy...

original basic recipe :

Makes 1 large box tin.

dry phase:

300 g flour
1 pkg soda ('Dr Oetker Backin')
300 g sugar
150 g hazelnuts or almonds (chopped or ground, better not too fine with small bites)
80 g (real) cacao powder (unsweetened)
1 tsp cinnamon

wet phase:

180 g melted butter or margarine
4 lightly beaten full eggs
1 cup strong coffee
1 cup raisins in/with rum

my "extended" version:

1.5 times original version (to dissolve the goodies;) plus lots of extra goodies, gives 2 normal box tins.

dry phase:

450 g flour
2 pkg soda ('Dr Oetker Backin')
450 g sugar
225 g hazelnuts or almonds (chopped or ground, not too fine with small bites)

80 g (real) cacao powder (unsweetened)
100+ g chopped dark chocolate ('Blockschokolade')
1-2 tsp cinnamon
200 g crunched walnuts (not too fine)

wet phase:

270 g melted margarine
6 lightly beaten [large] full eggs
1 cup strong coffee (4 tsp instant coffee in a normal cup of water)
1 cup raisins in/with rum (larger cup/glas to taste;)
1 pkg candied lemon peel (Zitronat, 100 g)
1 pkg candied orange peel (Orangeat, 100 g)
1 pkg chopped glacé cherry (Belegkirschen)
100 g cranberries (or any other dried fruits available, whatever and as much as you like;)

and every few years I add some new 'goodies' – cranberries was last, ≈2 years ago;)

make:

first mix dry and wet stuff separately, then pour dry stuff into bowl with the wet phase and mix everything well.

bake:

60-70 minutes at 200°C (180°C for convection/fan oven – untested).
[120 minutes in unknown gas oven at Kalenberg ;-)]

decoration:

add dark chocolate icing to taste (maybe with some thin plated almonds topping?)