"Brazedèl" cake

Ingredients

100g butter, softened
60g sugar
2eggs for the dough & 1 egg for brushing
50g brewer's yeast
250ml milk
800g all-purpose flour
1 lemon, juiced
vanilla extract
salt (a pinch)

granulated sugar for decorating

Method

1. Dissolve the yeast in milk and add lemon juice and vanilla flavouring. Mix everything.
2. In one bowl, add flour, sugar, 2 eggs, room temperature butter, salt and yeast mixture. Use a hand mixer or food processor to combine all the ingredients together until a soft and smooth dough.
3. Gently knead the dough on your work surface and shape it in the classic doughnut shape, then lightly press the top of your dough to ensure the shape stays in place. Place the dough in the fridge and let it rise for 2 hours Once removed from the fridge, let it rise for around 20-30 minutes at room temperature.
4. Before adding the dough to the over, brush the top of it with a beaten egg and add granulated sugar on top. Bake the dough in the oven at 170°C until the cake is completely browned.
   Optional: Add raisins to decorate the cake

Best to serve: "Brazedèl" cake is excellent to enjoy for breakfast or as an afternoon snack. It goes well with a nice glass of milk.

Did you know...?

This soft doughnut-shaped cake is called the "Brazedel" cake because when it was gifted, it was put on the recipient's arm.
Moreover, on New Year's Eve, it's still a long-lasting tradition in some Trentino valleys to gift godchildren the "Brazedel" cake, as a sign of good luck.
There was also a saying claiming that "those who would eat Brazedèl on New Year's Eve will be happy all year round".