

SWISS-STYLE DREIKÖNIGSKUCHEN (THREE KINGS CAKE / BREAD)

INGREDIENTS

4 1/4 cups all-purpose flour
1/2 cup granulated sugar
1 teaspoon salt
3/4 cup (200 grams) ripe sourdough starter
1 1/2 cups milk, warmed to between 100-110F
1 egg, lightly beaten
1 teaspoon vanilla extract
1/4 cup unsalted butter, melted
1/2 cup raisins (I prefer golden raisins)
1/2 cup dried cranberries
1 egg, combined with 2 tablespoons water, for egg wash
1/3 cup hagelzucker (pearl sugar) (can be substituted with raw sugar)
1/3 cup almond slices

You will also need a coin or marble to hide on one of the balls.

DIRECTIONS

Combine flour, salt and sugar in a mixing bowl. Make a well in the middle. Heat milk and butter, combine with your sourdough starter, and pour into the well. Add egg, vanilla extract, raisins and dried cranberries, and mix until fully combined. Turn out onto a well-floured counter and knead until you have cohesive dough. It should be fairly soft and supple. Set aside in a warm, draft free place for a couple of hours in a greased bowl until it has doubled in size.

Divide dough into 1 larger piece (a third of the dough) and then the remaining to 8-9 equal pieces. Form into balls (one larger and the remaining smaller, and then cup the dough ball in your hand and roll on the counter, seam side down, so that you have taunt balls. Hide the coin or marble in one of the balls. Place on a parchment or silpat lined baking sheet. Repeat with the remaining buns. Let rise, covered with a clean dishtowel, while the oven heats.

Heat oven to 375F. Once the oven is ready, brush the rolls with the egg wash mixture and sprinkle with pearl sugar and sliced almonds before sliding into the oven and baking for 25-30 minutes. Can be served warm or at room temperature.

Careful when you eat it so that you don't break a tooth on the coin or marble. If you find it, you have luck for the year.