Hungarian coffee cake

450 g (1 lb) strong plain flour
15 g (½ oz) fresh yeast
225 ml (8 fl oz) tepid milk
5 ml (1 level tsp) salt
50 g (2 oz) butter or block margarine
1 egg, beaten

For the topping
40 g (1½ oz) butter, melted
75 g (3 oz) caster sugar
5 ml (1 level tsp) ground cinnamon
25 g (1 oz) walnuts, chopped
25 g (1 oz) seedless raisins

Grease a 1.7-litre (3-pint) ring mould. Put 150 g (5 oz) of the flour, the yeast and milk in a bowl and blend until smooth. Cover with a clean cloth and leave in a warm place for about 15 minutes until frothy. Sift the remaining flour and salt into a bowl and rub in the fat. Add the beaten egg and the flour mixture to the yeast batter and mix well to give a soft dough. Turn the dough on to a lightly floured working surface and knead for about 10 minutes until smooth. Cover the dough with a clean cloth and leave to rise in a warm place until doubled in size.

Knead the dough lightly. Divide into twenty-four equal-sized pieces about the size of walnuts and roll into balls. Roll each ball in the melted butter and then in a mixture of sugar, cinnamon, walnuts and raisins. Arrange a double row of dough balls in the prepared mould. Cover with a clean cloth and leave in a warm place to prove for about 45 minutes until the dough comes to the top of the ring mould. Bake in the oven at 200°C (400°F) mark 6 for about 25 minutes. Leave in the tin to cool for a few minutes before turning out carefully on to a wire rack.
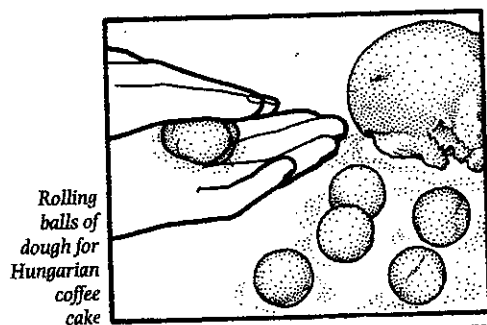
Rolling balls of dough for Hungarian coffee cake
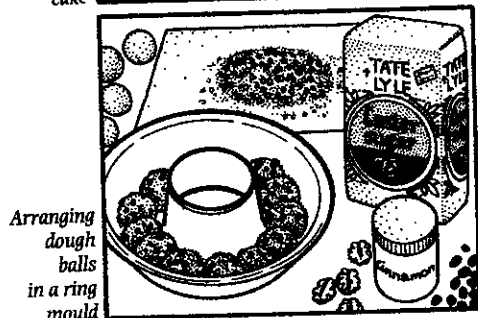
Arranging dough balls in a ring mould