

Golden Dumpling Cake

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  2
h 10 m

Serves:  8

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

You'll need to wait some time for this sweet yeast dough to rise, but this dumpling cake has a pretty presentation with minimal effort. A delicious counter cake or addition to a sweet table.

Ingredients (11)

Dough

- 1 ounce yeast
- 1 cup warm water
- 4 cups flour
- 2 tablespoons sugar
- 6 egg yolks

1/2 teaspoon salt

4 ounces margarine (use soy-free if needed)

Filling

1 and 1/2 pounds ground walnuts

1 and 1/2 cups sugar

1 teaspoon vanilla sugar

1 cup oil

Start Cooking

Prepare the Cake

1. Dissolve yeast in water.
2. Knead all ingredients to form soft dough. Set aside to rise for 45 minutes.
3. Form into one-inch balls.
4. Combine ingredients for filling.
5. Dip balls into oil, then coat with nut mixture.
6. Layer balls in a 10-inch tube pan. Set aside for 30 minutes to rise.
7. Meanwhile, preheat the oven to 350 degrees Fahrenheit. Bake for 45 minutes or until golden.
Serve warm.

About

Photography and Styling by Tamara Friedman