

Cake saint-genix

Recipe

Ingredients

- 15 g fresh baker's yeast
- 2 tablespoons of milk
- 170 g butter, melted 3 eggs
- 20g sugar
- 350 g flour (2 + 1/2 cup)
- 1 pinch of salt
- 200 g of pink pralines
- 3 tablespoons of coarse sugar

Utensils

- 1 salad bowl
- 1 mold

Preparations

- The day before: dissolve the baker's yeast with the milk, add the melted butter, mix. Then add the whole eggs, powdered sugar, flour and salt. Work as long as possible until the dough is a little "elastic"
- Photo of the stage
- Cover with a tea towel and leave it in the fridge overnight (= we do not therefore specially raise it at this time and put it in the refrigerator)
- Photo of the stage
- The next day: work the dough again then put it on a floured board, spread it out and fold it in four
- Photo of the stage
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- Turn, start again 2 times. The dough is ready to be used

