

Sweet or Savory Dampfnudel

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 35 mins

Description

Fell in love with these during my time in Germany and Ive craved it on a regular basis since

Ingredients

- - 3 cups all-purpose flour
- or as needed - ¼ cup white sugar - 1 ½ (.25 ounce) packages active dry yeast - 1 teaspoon salt - 1 cup warm milk - 2 eggs - ¼ cup butter
- softened - 3 tablespoons butter
- or as needed - ¼ cup white sugar
- or as needed - 1 cup milk
- or as needed - 2 tablespoons unsalted butter - 2 tablespoons all-purpose flour - 1 cup milk - ½ cup white sugar - 1 teaspoon brandy
- or to taste - 1 teaspoon vanilla extract - 2 cups white sugar - ½ cup warm water
- divided - ½ cup maple syrup - ½ cup heavy whipping cream - 1 tablespoon unsalted butter - 1 dash vanilla extract
- or to taste

Instructions

1. Blend 3 cups flour
2. 1/4 cup white sugar
3. yeast
4. and salt in a food processor. Add warm milk
5. eggs
6. and 1/4 cup softened butter and pulse until dough forms into a ball. Transfer dough to a bowl and allow to sit at room temperature to rise
7. about 1 hour. Knead dough and roll onto a work surface. Cut dough into 8 circles using a cookie cutter or the rim of a drinking glass; allow to rise
8. about 30 minutes. Melt 3 tablespoons butter in a heavy pot over medium heat; cook and stir 1/4 cup sugar into butter until browned
9. about 5 minutes. Add 1 cup milk to butter-sugar mixture. Arrange dough circles in the pot; cover and cook over low heat until dough is cooked through
10. 10 to 15 minutes. Melt 2 tablespoons unsalted butter in a small saucepan over medium heat; stir 2 tablespoons flour into butter until mixture bubbles
11. 1 to 2 minutes. Gradually pour 1 cup milk into butter-flour mixture
12. cooking and stirring until thickened
13. 3 to 5 minutes. Stir 1/2 cup sugar
14. brandy
15. and 1 teaspoon vanilla extract into thickened milk mixture until a smooth vanilla sauce forms
16. 2 to 3 minutes. Mix 2 cups sugar and 1/4 cup warm water together in a saucepan over medium-low heat until sugar is dissolved
17. about 5 minutes. Very gradually add remaining water
18. stirring constantly
19. until mixture is smooth
20. 2 to 4 minutes. Mix maple syrup
21. cream
22. 1 tablespoon unsalted butter
23. and 1 dash vanilla extract into sugar mixture until a thick caramel sauce forms
24. about 5 minutes. Transfer dampfnudel to a serving dish and pour vanilla sauce over each; top with caramel sauce. Recipe Tips You can use shortening instead of butter
25. heavy whipping cream instead of milk
26. and rum instead of brandy.If the dough is too dry
27. stir in more milk. If it's too wet
28. use mix in more flour.For a savory dampfnudel: Put butter
29. salt
30. and water in the bottom of the heavy pot in Step 2 rather than the sugar. Editor's Note: Nutrition data for this recipe includes the full amount of dough and poaching liquid. The actual amount consumed will vary.