**Old Viennese Gugelhupf**

**Ingredients:**

250g butter

250g sugar

1 pkg. vanilla sugar

4 pcs. eggs

lemon peel

350g flour

1 pkg. baking powder

7-8 tbsp milk

100g raisins

50g grated almonds

**Preparation**

1. For the Gugelhupf, whisk butter, sugar and yolk until foamy and add vanilla sugar and lemon peel.
2. Mix the baking powder and flour and add the milk. Add the raisins and nuts to the dough. Finally prepare the beaten egg white and fold into the dough.
3. Bake the Gugelhupf in a preheated oven at 180 degrees for approx. 60 minutes, allow to cool and serve.