Easter Bundt cake with cheese DŽIUGAS®



Ingredients

3	egg yolks
175 ml	of milk
500 g	of flour
150 g	of powdered sugar
75 g	of butter
30 g	of yeast
	pinch of salt
	lemon zest
300 g	of dried fruits (for example, raisins, apricots, cranberries)
100 g	of broken cheese Džiugas Mild matured for 12 months
Icing:	
1/2	lemon juice
100 g	of powdered sugar
50 g	of cheese Džiugas for decorating

Preparation

The dough should rise for about 45 minutes. Pour the mixed mass on the risen dough. The dough rises for about 45-60 minutes Bake in an oven at 180-200 C temperature. Bake for 45-50 minutes.

Bon appétit!