

A typical and timeless recipe, ciambella is a Bundt-type cake suitable for all occasions which, in the Imola area, is typically baked in an oval shape and without a hole in the centre.

Ingredients

For the dough:

- 125 gr. sugar
- 2 eggs
- 80 gr. melted butter
- Pinch of salt
- 300 gr. flour 00
- Zest of one lemon
- 1 packet of yeast for cakes

For the topping:

- Whole milk
- Granulated sugar

Preparation: first melt the butter in a bain-marie and let it cool, then add it to the eggs and beat lightly with the whisk to a homogeneous mix. In another bowl mix the sifted flour, sugar, salt and yeast. Flavour with the lemon zest.

Pour the mixture of eggs and melted butter into the bowl with the powders and mix.

Transfer the mixture to the work surface and start kneading by hand. Once you have a homogeneous and compact lump of dough, press lightly with your palms to flatten it, then brush the surface with milk. Sprinkle with the sugar grains. Bake the Ciambella Romagnola cake in a fan oven at 170° for 40 minutes. Once ready, take the cake out of the oven and let it cool before serving.