



Ingredients

Dough

- 250 g **flour**
- 50 g **butter**
- ½ cube **of yeast**
- 1 tsp **salt**
- 1 tsp **sugar**
- 150 ml **milk**

Toppings

- 500 g **onions**
- 50 g **butter**
- 1 tbsp **flour**
- 2 **eggs**
- 100 ml **sweet cream**
- Salt**
- Caraway seeds**
- 75 g **bacon**
- Butter**

Method

For the dough, dissolve the yeast in a small bowl with warm milk, add sugar and flour and stir until smooth. Sprinkle with flour, cover, and let rise in a warm place until the volume has doubled. Lay out the dough in a cake pan.

For the topping, sauté the diced onions in the butter for about 10 minutes, but do not let them turn brown. Stir in the flour and let the mixture cool down.

As soon as the yeast dough has risen in the mold, add 2 beaten eggs and cream and stir in. Season to taste with salt. Place the topping in the cake pan lined with the batter and sprinkle with smoked ham and caraway seeds. Finally add some flakes of butter. Bake in a preheated oven at 200° C (400° F) for 35–45 minutes.

Bon appétit!



Wine Recommendation

The perfect wine for the Swabian onion cake is a dry Pinot Gris from the Palatinate, a Federweißer, or a fine-bitter Riesling from the Middle Rhine or the Moselle.