

# Chlorella Gugelhupf with Orange flavour



serving suggestion

ecoduna

PREMIUM ALGAE FROM AUSTRIA 

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for 1 Gugelhupf | 60 minutes | medium

## INGREDIENTS

- tsp. **ecoduna chlorella powder**
- 5 eggs
- 180 g icing sugar
- 1 untreated orange (zest)
- 100 ml olive oil
- 2 tsp. baking powder
- 250 g flour
- 3 tbsp. dark chocolate (chopped)

## PREPARATION

Separate the eggs and beat the egg yolks with the sugar, the orange zest and the **ecoduna chlorella powder** for 5 minutes until it is foamy. Mix the flour and the baking powder, pour in the olive oil and the water and mix to a creamy consistency. Beat the egg whites with a pinch of salt until stiff and gently fold them into the creamy mixture. Finally, stir the dark chocolate into the dough and bake it in a Gugelhupf mould at 180 ° C for about 45 minutes.

*Tip: Decorate with pistachios!*

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## CHLORELLA

Chlorella helps your body to **detox** and naturally contains high amounts of **vegan protein (46%)**, **vitamin B12**, **iron** and **folate**.



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