

For the yeast dough:

- 1 cup milk
- 1 cube fresh yeast
- 4 cups flour
- ½ cup sugar
- 1 tablespoon vanilla sugar
- ⅓ cup butter, soft and cubed
- 1 egg at room temperature

For spread:

- 7 oz crème fraîche at room temperature

For the streusel topping:

- ¾ cup very cold butter, cubed, flaked, or coarsely grated
- 2 ½ cups flour
- ¾ cup sugar
- grated zest of 1 lemon

1. Yeast Dough

Warm the milk (don't boil), crumble in the yeast, and stir in 1 tbsp of the sugar.

Place flour in a bowl, make a well, pour in the yeast milk, sprinkle with a bit of flour and cover.

Let REST for 10 minutes.

Add remaining sugar, vanilla, butter, and egg. Knead until smooth and elastic. Cover and let REST in a warm place for 1.5 hours.

Roll out the dough to fit a baking sheet. Transfer to the sheet, cover, and let REST for 20 minutes. Stir the crème fraîche until smooth and spread it over the dough.

2. Streusel Topping

Mix cold butter, flour, sugar, and lemon zest into coarse crumbs. Sprinkle evenly over the dough.

Bake on the middle rack of a preheated oven at 350°F (conventional heat) for about 30 minutes, until the streusel is golden brown.

