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oven Berliner

INGREDIENTS

500g flour

60 g of sugar

200 g milk

1/2 cube of yeast

1 P vanilla sugar

1 egg

1 lemon (zest and juice)

1 pinch of salt

80 g soft margarine

2-3 tbsp strawberry jam

For painting

2 tbsp margarine

powdered sugar

INSTRUCTIONS

Warm the milk and dissolve the yeast in it. Put the flour, sugar, vanilla sugar, egg, salt and margarine in a bowl and add the milk with the dissolved yeast. Process everything into a smooth dough and place in a bowl. Cover the bowl and let it sit in a warm place for an hour. Line a baking sheet with parchment paper. Form 10 balls from the dough and place on the prepared baking paper. Cover the balls with a kitchen towel and let them rise for another 20 minutes. Preheat the oven to 180 ° C and bake the oven Berliners in it for 20 minutes. Pour jam into a piping bag and fill the warm oven Berliners with it. Melt the margarine and spread it on the warm berliners and dust with icing sugar.