



GRITTIBÄNZ

Total: 3 hours 35 min. ● Active: 40 min.

THAT NEEDS

DOUGH

500 g plait flour
1 ½ tsp salt
3 ½ tablespoons sugar
½ cubes yeast (approx. 20 g), crumbled
80 g butter, in pieces, soft
3 dl milk, lukewarm

FORMS

8 sultanas
1 egg, beaten
2 tablespoons of sugar crystals

AND THIS IS HOW IT IS DONE

DOUGH

Mix the plait flour, salt, sugar and yeast in a bowl.
Add butter and milk, mix, knead for about 5 minutes to a soft, smooth dough. Cover and leave to rise for about 2 hours at room temperature until doubled.

FORM

Cut the dough into 4 pieces, form each into a roll, cut off about 1/4 for the head.

For the legs, cut the bottom 1/3 of the roll. For the arms, cut the upper 1/3 at the sides. Form the head into an oval ball and place it on the body. Form eyes with the sultanas.

Place the crispbread on a baking tray covered with baking paper and leave to rise for another 30 minutes.

Brush the crispbread with egg and sprinkle sugar over the belly.

BAKING

Approx. 25 minutes in the lower half of the oven preheated to 180 °C. Remove and cool on a grid.