

SUBMITTED BY
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★ ★ ★ ★ ★
Keine Stimmen

Bake gastric bread



A well-known pastry that you can now make yourself.

Ingredients

- 250g flour
- 250g rye flour
- 1 päck of baking powder
- 250g sugar
- 1 pinch of painted cloves
- 1 tspöcinnamon
- 1 egg
- 0.5-1 cup milk

for the glaze:

- 250g sugar
- 1.5 tbsp cocoa powder
- 6 tbsps water

Instruction dough

1. Place all the ingredients for the dough in a bowl and knead vigorously.
2. Shape the dough into rolls of 2 cm thickness (will be bigger later due to the baking powder) and place on a baking tray (greased or covered with baking paper).
3. Bake at 180 degrees for about 20 minutes, until the rolls are light brown.
4. Cut the rolls into pieces with a knife and leave to cool.

Instruction glaze

1. Pour the glaze ingredients into a saucepan, stir and bring to the boil once.

2. Apply the glaze to the dough pieces either with a pastry brush or by dipping and allow to dry.

Image credits

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