



Chocolate Cherry "Buchteln"

("Buchteln" are yeast buns)

Ingredients for 4 servings:

200 g wheat flour, **100 g Köln® Muesli Chocolate Cherry**, 2 sachets of dry yeast, 1-2 tbsp. sugar, 2 tbsp. grated lemon peel (organic), 125 ml whole milk, 40 g butter, 1 egg, cherry jam

Preparation:

Place the flour in a bowl and mix with Köln® muesli, yeast, sugar and lemon peel. Heat the milk, add 20 g of the butter and the egg and add to the flour mixture. Work to a smooth dough and let rise in a warm place for approx. 60 minutes until the volume has doubled. Preheat oven. Knead the dough again, roll it out on a floured surface and cut it into 6 equal squares. Place a teaspoon of cherry jam into the centre of the dough pieces, fold the corners on top of each other, twist together and spread with remaining, melted butter. Place in an oven dish with the open side facing down and bake. Let the "Buchteln" slightly cool and serve with vanilla sauce.

Top/bottom heat: 180 °C **Fan assisted oven:** 165 °C

Baking time: approx. 30 minutes

Preparation time: approx. 30 minutes (without waiting time)