



Peanut Mice

Ingredients for approx. 30 pieces:

100 g Kölln® Muesli Crunchy Honey-Nut, 160 g wheat flour, ½ tbsp. baking powder, 80 g soft butter, 100 g sugar, 40 g honey, 1 egg, 60 g creamy peanut butter, 2 tsp. vanilla sugar, raisins and almond slivers for decorating

Preparation:

Crush Kölln® Muesli and mix with flour and baking powder. Stir butter, sugar, honey, egg, peanut butter and vanilla sugar until creamy. Add the flour mix and make a dough. Form a ball out of the dough, wrap it in cling film and put it in the refrigerator for approx. 1 hour.

Preheat oven. Form approx. 30 mice using a dough ball for the body and a smaller one for the head. Form ears, tail and nose and attach to body and head. Create the face with raisins and almond slivers. Put mice on a baking tray lined with baking paper and bake.

Tip: The dough can also be used for cut out cookies.

Top/bottom heat: 200 °C **Fan assisted oven:** 170 °C

Baking time: approx. 15 minutes

Preparation time: approx. 60 minutes (without waiting time)