



Muesli Bars

Ingredients for 10 pieces:

150 ml whole milk, 100 g butter, 325 g wheat flour, 1 sachet (2 ½ tsp.) of instant dry yeast, 235 g Kölln® Muesli Wholegrain Fruit, 1 tsp. salt, 2 tbsp. sugar, 1 egg

Furthermore: 1 egg yolk, 1 tbsp. whole milk, 50 g Kölln® Muesli Wholegrain Fruit, 50 g Kölln® Traditional Oats (oat flakes)

Preparation:

Heat the milk in a saucepan and melt the butter in it. Mix flour with dry yeast, add the remaining ingredients and the warm milk and work everything into a smooth dough. Cover the dough and let rise in a warm place for approx. 50 minutes until it has grown in size considerably. Knead the dough again and form 10 bars out of it. Preheat oven. Whisk egg yolk with milk, spread it on the bars, roll the bars in a mixture of Kölln® Muesli Wholegrain Fruit and Kölln® Traditional Oats (oat flakes) and press on slightly. Let rise again in a warm place on a baking tray lined with baking paper for approx. 25 minutes, then bake.

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

Baking time: approx. 25 minutes

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