



Pastry “Snails”

Ingredients for approx. 20 pieces:

For the dough: 375 g wheat flour, 2 tsp. instant dry yeast, 50 g sugar, 170 ml whole milk, 100 g soft butter

For the filling: 200 g marzipan paste, 1 egg, **60 g Kölln® Oat Crispies Chocolate**, 20 g chocolate pieces

2 tbsp. cream for coating

Preparation:

Preheat oven. Knead all ingredients for the dough thoroughly. Roll out on a lightly floured worktop to a rectangle (approx. 30 cm x 45 cm). Mix ingredients for the filling and spread on the dough, leaving 2 cm free around the edges. Roll up the dough from the longer side and cut into 20 slices. Place the dough slices with a little distance from each other on a baking tray lined with baking paper and allow to rest for 5 minutes. Coat with cream and bake.

Tip: The muesli pastry snails are also perfect on the go, for a picnic or at the brunch buffet.

Top/bottom heat: 180 °C **Fan assisted oven:** 160 °C

Baking time: approx. 20 minutes

Preparation time: approx. 45 minutes (without waiting time)