



Bunny in a Clay Pot

Ingredients for 6 bunnies:

6 small clay pots (Ø 7 cm), baking paper, 150 g low-fat quark/curd cheese, 6 tbsp. whole milk, 6 tbsp. vegetable oil, a pinch of salt, 75 g sugar, 2 tsp. vanilla sugar, 200 g wheat flour, **100 g Kölln® White Oats (Instant Oatmeal)**, 1 ½ tbsp. baking powder, 50 g marzipan paste, 1 tbsp. apricot jam, 1 egg yolk, 1 tsp. whole milk, raisins, almond slivers, toothpicks

Preparation:

Place clay pots in a bowl of warm water for 1 hour. Cut 6 circles of approx. Ø 14 cm out of baking paper and cut approx. 4 cm into the circles four times, evenly spread around the circle (i.e. twice from the opposite side). Dry the clay pots and line each with a baking paper circle (sides slide one over the other). Preheat oven.

Mix quark, 6 tbsp. milk, vegetable oil, salt, sugar and vanilla sugar in a bowl. Mix flour with Kölln® White Oats and baking powder and stir into the quark mass.

Dice the marzipan and mix with the jam.

Put 1/3 of the quark oil dough aside. Roll the rest into a strand, cut into 6 slices and press flat on a lightly floured worktop. Place 1/2 tsp. marzipan mixture in each centre, lay the dough over the marzipan, form to balls and place the dough balls in the pots.

Whisk egg yolk with 1 tsp. milk and spread on the dough balls.

For the face and the ears of the bunnies, cut the rest of the dough into 6 pieces and roll egg-shaped. Cut in up to the middle and form the ears. Brush everything with egg yolk. Push in raisins as eyes and nose and almond slivers as whiskers. Bake clay pots and bunny heads on the lower third of the oven and leave to cool.

Insert a wooden toothpick into the dough in the clay pots and place the bunny heads on top.

Tip: If you do not cut in all the way up to the middle for the ears, you get cute cats.

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

Baking time: clay pots approx. 15 minutes, bunny heads approx. 12 minutes

Preparation time: approx. 50 minutes (without waiting time)