

Easter pancakes according to the Genussbäckerei Konditorei Rühl

Recipe is enough for 2 patties



Ingredients

200 g sultanas
30 g candied lemon peel & candied orange peel
30 g slivered almonds
50 g water
5 g rum
500 g wheat flour
6 g salt
35 g sugar
35 g yeast
250 g milk
50 g butter
2 eggs
5 g vanilla flavouring
5 g lemon flavouring

Preparation

1. Leave the fruit and almonds to soak overnight in the water-rum mixture.
2. Mix the flour with the salt, make a well and add the yeast with the sugar and some lukewarm milk. Leave to stand in a warm place for a few minutes until the yeast has started to work.
3. Add the rest of the ingredients, including the remaining milk, and knead for at least ten minutes to form a uniform dough.
4. knead in the fruit, form two loaves and leave to rise for about 30 minutes.
5. Brush with an ice cream spread, cut a pattern if needed and bake for 25 to 30 minutes at 190 degrees.