

from the TIS

Easter kitchen

Yeast Hotcakes for Good Friday

How to do it:

Mix the yeast with a little lukewarm milk, fill the flour into a bowl and press a hollow in the middle.

Fill the yeast-milk mix into the hollow, mix with flour and let rise for the quarter of an hour.

Then add the remaining ingredients and beat everything into a smooth batter.

Let the dough rise for about an hour and then bake small, round cakes in oil in a of it. Sprinkle with sugar and cinnamon.

The remaining cakes can be eaten cold in the evening.



Ingredients

- 40 g yeast
- 3/8 liter of milk
- 500g flour
- 1-2 eggs
- 1 teaspoon salt
- 30 g butter
- 2 tablespoons sugar
- 125 g raisins or currants
- Lemon peel
- Oil for baking,
- Sugar and cinnamon for sprinkling

from the TIS

Easter kitchen

Dough Easter Wreaths (6 pcs.)

For the middle of the Dough Easter Wreaths one washed, undyed raw egg per wreath (if the eggs are later not painted or decorated, brown eggs as a natural variant look particularly pretty).

How to do it:

Mix yeast, milk, sugar, salt and eggs

Crumble the yeast into the flour with warm milk (max. 35 °C!), sugar, salt and eggs and knead with the kneading hook of the hand mixer.

Knead butter

Then smoothly knead the butter at room temperature into the mix until the dough separates from the rim of the bowl.

Let the dough rise

Dust the dough with flour and cover the bowl with a kitchen towel. Let it rise for about 30 minutes at room temperature.

Subsequently, form about 20 cm long strands, roll them and always wrap two rolls around each other (like a plait). Place the braid to a circle and at the ends close it (moisten dough with a little water). The result is a "nest" or wreath.

Place a washed raw egg upright in the middle of each wreath. If the eggs are brushed with a little oil before placing them, they can be detached more easily after baking, if you want to replace them by colored eggs after cooling.

Brush the dough with a little water (it will shine a little after baking). Alternatively, brush with a little egg yolk. This gives the surface a darker, golden-brown sheen.

If desired, sprinkle the wreaths with almond or nut splitters and press them on lightly. Bake the wreaths at about 180 °C for about 15 minutes.

The Easter bread is delicious enjoyed pure, but also with sweet spreads such as jam or sweetened butter.

Ingredients for yeast dough

- 1 cube of yeast
- milk (at room temperature)
- 30 g sugar
- 1/2 teaspoon salt
- 2 eggs
- 60 g butter
- Flour for rolling
- Water or egg yolk for coating
- To taste almond or nut pieces to sprinkle



Easter Basket

How to do it:

1. Cut a strip about 12 x 35 cm wide out of the green crepe paper.
2. In the strip cut about 2cm deep serrations.
3. Now stick the strip with the points up outside around the margarine cup with a hot glue gun. It is important that the adhesive is applied outside of the margarine tubs and not on the crepe paper.
4. For the inner workings of the margarine cup cut another strip of green crepe paper out (approx. 30 x 5 cm).
5. Here again cut 2 cm deep serrations in the strip.
6. Now glue the strip into the margarine cup with the hot glue gun. Then attach it with glue on top of the rim of the margarine cup and fold the tines to the outside.
7. For the bow, cut a 35 x 2 cm wide strip of red or yellow construction paper and glue the two ends with the hot glue gun from the inside in the margarine cup.
8. Now draw a rabbit face on the brown construction paper and cut it out.
9. Stick the rabbit into the cup in a way that it still looks out a little bit.
10. Finally, you can cut an Easter egg out of the corrugated cardboard, write "Happy Easter" on it and stick it on the bracket.

Materials

- 1 pair of scissors
- red or yellow construction paper
- Brown construction paper
- Hot glue gun
- A round margarine cup
- Green crepe paper
- 1 pen
- Some Easter grass to fill the basket



Your Easter Basket is now ready to be filled with Easter grass and sweets.