

Zwiebeck

Course Dessert

Cuisine German

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Ingredients

- 1 Cake Yeast
- 2 Cups Warm water
- 4 Cups Milk Scalded and cooled to lukewarm
- 2 Eggs
- 1 Tsp Salt
- 1 Cup Shortening
- 1 Cup Butter
- Flour (See recipe)

Instructions

1. Sprinkle yeast into warm water. Cover and let stand for 5 minutes.
2. Scald milk
3. Beat Eggs well
4. Add eggs and salt to lukewarm milk. Add the yeast mixture.
5. Beat in enough flour to create a sponge.
6. Cover and let rise in warm, drafts free place until light- about 1-1/2 hours.
7. When light, add room temperature shortening and butter and add enough flour to make smooth elastic dough. Knead well.
8. Cover and let rise until doubled in bulk, punch down and allow to rise again.
9. Punch down and make into buns.
10. Place on greased cookie sheet.
11. After cookie sheet is full, make somewhat smaller balls and put those on first buns.
12. Put thumb in center to hold balls together.
13. Let rise until light.
14. Bake in 375 degree oven for 20-25 minutes

Recipe Notes

Zwiebeck was always served with coffee to Sunday visitors. Butter was never served with the buns as the butter was already baked into the buns.