

St. Martin Weckmann

Ingredients

- 1 cup milk
- 1/2 cup butter
- 1 cup sugar
- 3 tbsp. vanilla extract
- 1 grated lemon peel
- One package rapid yeast (2 1/4 tsp.)
- 3 tbsp. warm water
- 4 whole eggs
- 6 2/3 cups flour
- 1 egg beaten and mixed with 2 tbsp. water

Makes 10
Weckmänner



Directions

1. Pour yeast, water, and 1 tbsp. sugar into a bowl and mix.
2. Pour flour into a different bowl. Make a well in the flour and pour yeast mixture in well. Mix gently.
3. Cover and let rise for 20 minutes.
4. Combine milk, butter and rest of sugar in a pan to heat slowly, then set aside to cool.
5. Mix 4 eggs with vanilla and lemon peel and beat until smooth. Add to cooled milk mixture.
6. Combine with flour mix.
7. Knead into a ball, dust with flour and let rise for another 45 minutes.
8. Roll the dough and divide into 10 pieces to form shapes. Place them on a baking sheet and cover with towel.
9. Let the shapes rise for 30 minutes, then brush with egg and water mixture.
10. Decorate with raisins for the eyes and buttons.
11. Bake at 350 F for 10-15 minutes.

