

“Buchteln” an austrian specialty

Ingredients:

- 500 g flour (smooth)
- 30 g Germ (yeast)
- 80 g of sugar
- about 250 ml of lukewarm milk
- 2 - 3 tablespoons of butter for the mold
- 80 g of butter, melt
- 1 egg
- 1 egg yolk
- grated peel of half a lemon
- Pinch of salt
- about 150 g of Powidl (firm plum jam)
- icing sugar (powdered sugar) for sprinkling



Preparation:

For the dough, put the flour in a large bowl, make a pit at the top and crumble the germ there. Sprinkle the germ with a little sugar, drizzle 2 to 3 tablespoons of warm milk and cover with some flour from the edge. Cover with a clean cloth and place in a warm place to rise (about 10 to 15 minutes).

Meanwhile, grease a large frying pan or casserole with butter.

Whisk the melted butter well with the remaining milk, egg, yolk, lemon peel, salt and the remaining sugar.

Put this mixture into the flour bowl with the steam that has since risen and then beat off the dough with the dough hook until it is smooth, shiny and easily detached from the bowl. Cover with a cloth again and allow to rise again until the dough has increased in volume by at least half (about 30 to 40 minutes).

Now cut the dough into about a few equal parts, which are pulled out by hand until they are about the size of a palm. Put in the middle with a teaspoon of little Powidl paws. Close the dough around the Powidl in a pack and dip each piece in melted butter (the butter should be warm, but never hot).

Place these pieces (Buchteln) with the seam down in the buttered frying pan.

Preheat the oven to 180 ° C.

Let Buchteln rise again in a warm place until they have increased in volume by half. Then bake for about 40 to 45 minutes until golden brown.

Allow the finished Buchteln to cool slightly. Sprinkle with icing sugar while still warm. If they have been greased enough when loading, they can easily be separated.

Tip: Instead of Powidl you can also use apricot or other jams. But you have to make sure that the jam has to be very firm so that it does not run out while baking:

Fluffier is not more

My English is not so good, I hope you still believe it :-). If you have questions you can write me a message.

Good luck wishes you, your Gudrun von Mödling

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