

Wir kochen einen Germ – Teddybär

Zutaten:

6 Tassen Mehl

1 Tasse Zucker

1 Päckchen Trockenhefe

1 Kaffeelöffel Salz

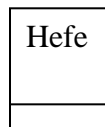
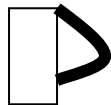
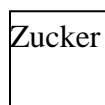
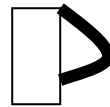
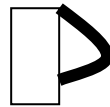
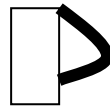
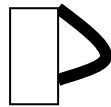
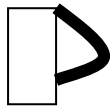
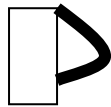
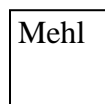
1 Ei

3 Suppenlöffel Öl

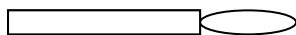
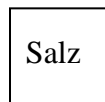
etwas lauwarme Milch

Rosinen und Mandeln zum Verzieren

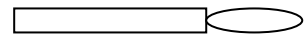
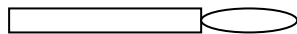
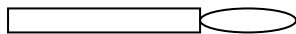
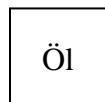
1. Suche dir alle Zutaten und bereite einen Germteig, indem du alle Zutaten zusammenmischst und mit dem Mixer knetest
2. Den Teig ½ Stunde an einem warmen Ort rasten lassen
3. Danach Rolle formen und am Kopf, Arme, Beine einschneiden und etwas nach außen ziehen, Rosinen als Augen und Nabel, Mandel als Mund
4. Mit Dotter bestreichen und goldgelb, mittlere Schiene, ca. 15- 20 Minuten backen



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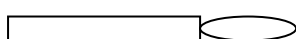
1



Erklärung



1 Tasse



1 Löffel

einschneiden

