

WESTMARK
MACH'S EINFACH!



Let's
bake

Ingredients:

- 180 g sugar
- 150 g soft butter
- 400 g wheat flour
- 2 eggs
- 8 g vanilla sugar
- 5 g baking powder
- 2 g salt

for the icing:

- 100 g icing sugar
- 1 organic lemon

Easter lemon biscuits

Preparation:

1. Mix the sugar with the butter in a large bowl until creamy. Add the eggs, mix everything together again and set the bowl aside.
2. In a second bowl, mix the wheat flour, vanilla sugar, baking powder and salt and gradually add to the egg and butter mixture and knead until you have a smooth dough.
3. Shape the dough into a ball, wrap in cling film and leave to set in the fridge for at least 1 hour.
4. Meanwhile, preheat the oven to 180°C top/bottom heat and line a baking tray with baking paper.
5. Remove the dough from the fridge and roll out to a thickness of approx. 0.5 cm on a floured work surface. Cut out the Easter motifs using the



biscuit cutters, place them on the prepared baking tray with a little space between them and bake in the preheated oven for approx. 10-12 minutes until golden brown.

6. While the biscuits are cooling, sieve the icing sugar into a bowl, grate a little lemon zest, squeeze the lemon and add the juice to the icing sugar. Mix everything well until you have a smooth icing.
7. Brush the icing onto the top of the cooled biscuits.
8. Allow the icing to harden completely before serving the lemon Easter biscuits.



Ingredients for 6 pcs:

- 750 g flour
- 70 g sugar
- ½ tsp salt
- 250 ml milk
- 30 g yeast
- 75 g butter (room temperature)
- flour, to work with
- 1 egg yolk and 1 tbsp milk (whisked)
- 6 (clean) eggs - not coloured!
- some oil to coat the eggs

Easter basket



Preparation:

1. Place the flour, sugar and salt in a mixing bowl. Make a well in the centre. Add the yeast in pieces. Pour the warm milk into the yeast and mix the two together. Add the butter in flakes to the flour mixture and knead everything into a smooth dough. Leave to rise for 1 hour at room temperature.
2. After 60 minutes, knead the dough thoroughly again. Then divide into 6 pieces.
3. Line 2 baking trays with baking paper.
4. Shape the dough into rolls (approx. 30 cm) and flatten. Divide into 3 strands (cut with a sharp knife so that the ends are only joined at the top). Braid. Lay the strand into a circle and join the ends together.
5. Preheat the oven to 200 °C (top/bottom heat).



6. Place 3 wreaths on a baking tray and leave to rise again for 30 minutes. Whisk the egg yolk with the milk and brush the wreaths with it.
7. Prick the uncoloured, raw eggs on the flat side with an egg pricker, brush with a little oil and place in the centre of each nest. Bake in a preheated oven for approx. 20-25 minutes.
8. After baking, remove the cooked eggs and colour them or replace them with hard-boiled, coloured eggs.



Ingredients:

- 125 g flour
- 40 g sugar
- 1 pinch of salt
- 1 teaspoon vanilla extract
- 2 eggs
- 130 ml milk
- 250-500 g coconut oil for heating

to decorate:

- icing sugar



Rosette waffles

Preparation:

1. Mix all the dough ingredients in a bowl to form a smooth dough and leave to soak for 15 minutes.
2. Heat the coconut oil (170°C).
3. Heat the waffle iron in the fat for approx. 30 seconds and dip immediately into the batter. Keep the waffle iron dipped in the batter for a few seconds and then place directly into the hot fat.
4. Important: The waffle detaches itself from the waffle iron!
5. Remove the waffles from the fat as soon as they are golden brown on both sides, place them on a plate covered with kitchen roll and leave to drain. Then dust with icing sugar and enjoy!





3 motifs!



Dealer's address field



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