

Hazelnut plait - hazelnut stripes

Quark-oil dough

INGREDIENTS

filling

120 g of sugar

120 g ground hazelnuts

90 g of liquid cream

dough

300 g of wheat flour

1 pack. baking powder

150 g low-fat quark

100 ml milk

100 ml of cooking oil

80 g of sugar

1 packet of vanilla sugar

1 bottle of butter-vanilla flavor

1 pinch of salt

Condensed milk for brushing

Apricot

3 tbsp apricot jam

2 tbsp water

PREPARATION

The filling:

Stir in the sugar, hazelnuts and cream and mix together.

The dough:

Process all ingredients, except for the condensed milk, with a dough hook for approx. 1 minute.

Then knead the finished, non-sticky dough briefly again on a floured work surface.

Then roll out with a kitchen roll into a rectangle approx. 40 x 35 cm.

Brush with the filling, leave approx. 1 cm space to the edge, brush this with condensed milk.

Roll the dough into a roll from the longest side.

Cut the roll lengthways with a knife, exactly in the middle.

Combine the two strands of dough into a braid, the dough side facing down.

Close the ends.

Place the finished braid on a baking sheet that has been greased or lined with baking paper.

Put the baking sheet in the oven.

Baking time:

Top / bottom heat approx. 180 ° C 8 (preheated)

Hot air approx. 160 ° C

Gas level 2-3

Baking time approx. 45 minutes

(possibly cover the braid halfway through)

Apricot:

Strain the jam through a sieve.

Let it boil down with the water while stirring.

Brush the freshly baked plait with it.

Have fun baking!

BAKEMANIA AND COOKMANIA

SUSANNE is a trained housekeeping manager and cook.

She has been working in this profession for many years. Immediately after completing her apprenticeship, she worked at the Hilton in Mainz and for a short time in Switzerland before SUSANNE returned to her home country in Schleswig-Holstein and then became housekeeper in Heikendorf.

SUSANNE bakes and cooks with passion.