

"Weckmann" Recipe

St Martin Doughman



INGREDIENTS

For 10 x doughmen (13cm tall)

- 250 g Quark (*in the cheese aisle at all major supermarkets*)
- 12 tsp (60 ml) sunflower oil
- 12 tsp (60 ml) milk
- 2 eggs
- 1 tsp baking powder
- 160 g sugar
- a pinch of salt
- 400g plain flour
- 2 egg yolks and raisins to decorate

METHOD

Mix the quark, sunflower oil, sugar, eggs and milk in a large bowl with a whisk, then add the plain flour and baking powder. Knead the dough by hand and add more flour if consistency is not 'firm' enough.

Roll out the dough about 0.5- 0.7cm thick and cut out using the 'Weckmann' or Gingerbread man form. Put doughmen on a buttered tray or place parchment paper on tray.

Brush them with egg yolk and use raisins as buttons and eyes.

Bake in pre-heated oven at medium heat (fan 150-170 C) for 10-15 mins or until golden brown.