



St. Martin's Day Weckmann

Ingredients

- 1 cup milk
- 1/2 cup butter
- 1 cup sugar
- 3 tablespoons vanilla extract
- 1 grated lemon peel
- One package rapid yeast (2 1/4 tsp.)
- 3 tablespoon warm water
- 4 whole eggs
- 6 2/3 cups flour
- 1 egg beaten and mixed with 2 tablespoons water

Directions

- Mix yeast, water and 1 tbsp sugar.
- Pour flour into a bowl. Make a well in the the flour. Pour yeast mixture in well. Mix gently.
- Cover and let rise for 20 minutes.
- Combine milk, butter and rest of sugar in a pan to heat slowly, then set aside to cool.
- Mix 4 eggs with vanilla and lemon peel and beat until smooth. Add to cooled milk mixture.
- Combine with flour mix.
- Knead into a ball, dust with flour and let rise for another 45 minutes.
- Roll the dough and divide it into 10 pieces to form shapes. Place them on a baking sheet and cover with towel.
- Let the shapes rise for 30 min. Then brush with egg and water mixture.
- Decorate with raisins for the eyes and buttons.
- Bake at 350 F for 10-15 minutes. Enjoy!