



Roter Hahn

BAKED GOODS

“Nussschnecken “

Nobody can resist the sweet crunchy walnut filling wrapped in soft fluffy dough.

Ingredients

MAKES 12		20
NUSSSCHNECKEN		MIN.
150 g	low-fat curd cheese	
1	free-range egg	
145 g	sugar	
1	vanilla sugar	
Sachet		
3 dspn	milk	
6 dspn	oil	
1 Pinch	salt	
300 g	flour	
1	baking powder	
Sachet		
200 g	hazelnuts (ground)	
4 dspn	lemon juice	
1 tsp	cocoa powder	
1 tsp	cinnamon	
	a little milk	
150 g	icing sugar	

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Instructions - “Nussschnecken “

1. For the dough, put the low-fat quark, egg, 80 g sugar, vanilla sugar, milk, oil and salt in a stand mixer and blend well.
2. Combine the flour and baking powder, add to mixture in the stand mixer and work it into a dough.
3. Roll out the dough into a rectangle. For the nut filling, mix together ground hazelnuts, sugar, 2 tablespoons of lemon juice, cocoa, cinnamon and a little milk. Spread the filling over the dough and then roll it up.
4. Cut into 2 cm thick slices and place them onto a baking tray or in a cake tin.
5. Bake them for about 15 minutes at 180° C fan.
6. To make the glaze, mix together the icing sugar and lemon juice and brush the “Nussschnecken” with it.

Happy cooking



Gloria Messner

Farmer from 'Roter Hahn' Farm Holidays
RONACHERHOF IN RITTEN/KLOBENSTEIN