

# How to bake a «Grittibänz»

1. Collect all your ingredients (4 persons)

- 500g of flour
- ½ cube of yeast
- 1 tsp of salt
- 1 ½ tbsp of sugar
- 60g of butter
- Raisins
- 3dl of milk



2. Mix sugar salt and flour in a bowl.  
3. Put yeast in the bowl and mix.



4. Put milk and butter in the bowl and mix for about 10 minutes.

5. Let the dough rest for about 2.5 hours.





6. Form some shapes with the dough and use a knife to form legs, arms, and the head. Decorate with raisins.



7. Mix the egg in order to spread it afterwards over the dough.



8. Spread the egg evenly onto the dough.

9. Preheat the oven at 180 degrees for 15 minutes then put the bread in for another 15 minutes.





10. Take the bread out and let it cool down for some time, then enjoy!