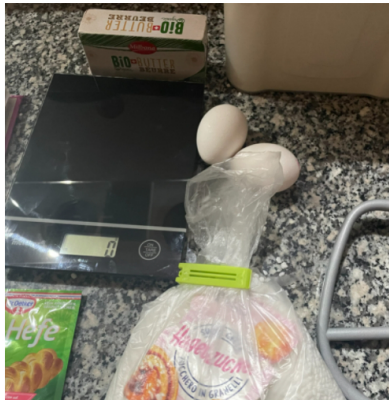


The most excellent twisted bread ever!



First Step:

Prepare all your Ingredients. The Ingredients for five persons are:

- 500 g flour
- 80 g butter
- 300 ml milk
- 2 eggs
- a packet of baking powder



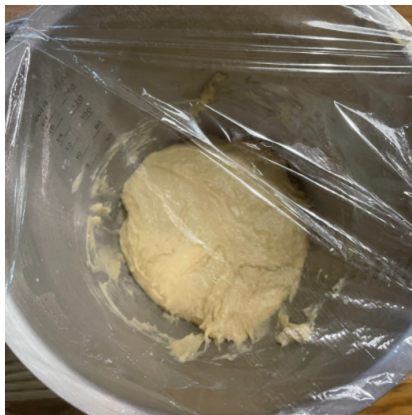
Second Step:

Put all your Ingredients in the mixer. If you dont have a mixer just put it in a bowl and do it with a big spoon.



Third step:

Let it mix for the next 20 minutes. You'll notice that the dough is now very nice. If not, let it mix for another 10 minutes.



Fourth Step:

Let the dough rise for 20 minutes so it can become much bigger. For faster rise you should keep the dough in a warm place.



Fifth Step:

Now in this step you can be very creative to form your dough. I made dough twists but of course you can make whatever you want.



Sixth step:

Now this step is the hardest one. You have to place your dough into your cake tin. The dough is very soft so you have to be very delicate while doing it.



Seventh Step:

Now you can put some yolk and sugar crystals on your dough so it will become very shiny and sweet aswell.



Eigth Step:

Time to heat it up! Put your Dough in the oven at 200 Degrees for 20 minutes so your bread becomes golden brown and very tasteful.



Ninth step:

And...done! Your bread is ready! Enjoy your very tasteful creation. I really recommend to eat it with some strawberry jelly. Enjoy!