

# Манник Recipe

## Ingredients

1. 200ml Kefir or sour Milk
2. 200g Durum wheat semolina
3. 1x egg
4. 100g sugar
5. 1x Vanilla Sugar (10g)
6. ½ Teaspoon Salt
7. 80g melted butter
8. 100g – 200g Raisins (preference)
9. 10g baking powder or ½ teaspoon baking soda



## Instructions

- 1) preheat the oven to 180°C
- 2) warm up the kefir or soured milk a bit and mix it with durum wheat semolina. leave it for 15 - 20 Minutes, to let the semolina infuse with the kefir and swell up.
- 3) Scald the raisins with boiling water. let it sit for 10 - 15 Minutes. drain the water, rinse the raisins, dry with a napkin or a towel. mix together with a pinch of flour.
- 4) add egg, sugar, salt, vanilla sugar to the bowl and mix everything together.
- 5) after mixing. add the melted butter and mix all together and add the raisins and the baking powder (baking soda) in.
- 6) Mix everything together and line the tray with butter or with baking paper.
- 7) bake everything in the oven for 45 - 50 minutes or until the top is golden-brown.
- 8) leave the baked "Манник" to cool down a bit. Transfer it to a cutting board or a plate.
- 9) Cut and enjoy