

Zutaten

3 pieces

Parchment paper

Dough:

250 g flour, e.g., braided bread flour

$\frac{1}{2}$ - $\frac{3}{4}$ tsp salt

1 tsp sugar

38 g butter, softened

10.5 g yeast, crumbled

1.5 dl milk, lukewarm



Decorations:

Hazelnuts, walnuts, sultanas, pearl sugar

$\frac{1}{2}$ beaten egg, for brushing

Preparation

Preparation: 40 minutes

Cooking/Baking: 25 minutes

Rising time: 1 hour

On the table in: 2 hours 5 minutes

- 1) Dough: Mix flour, salt, and sugar, creating a well. Place butter in the well. Dissolve yeast in milk and pour into the well. Knead into a smooth dough. Cover and let it rise at room temperature until doubled. Do not knead the dough anymore.



Grittibänze



- 2) Set aside a small portion of dough for decoration. Divide the remaining dough into 6 parts. Roll each piece into an oval shape. (Length of a baked "Grittibänz": approx. 12 cm)



- 3) Cutting: On both sides, use a dough scraper to cut out a triangle for arms and legs. Cut into the dough.



- 4) Decorations: Press sultanas, nuts, etc., deep into the dough. Form decorations with the remaining dough, such as a scarf, hat, belt, etc. Attach decorations with a little water. For hair, cut zigzags into the head using scissors.



Grittibänze

- 5) Preheat the oven to 180°C (360°F) convection (200°C/400°F top/bottom heat). Place the "Grittibänze" on a prepared baking sheet, brush with beaten egg, and bake in the lower half of the preheated oven for about 20 minutes. Test for doneness: "Grittibänze" are ready when they sound hollow when tapped on the underside.

