



# Bread pine trees



Created by  
Appliance

V-ZUG Ltd.  
Comhair-Steam SE from 2015

## Preparation

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400 g wheat and spelt flour  
100 g wholemeal flour  
3 tbsp whole cane sugar  
2 tsp mixed spice  
½ cube of yeast  
300 ml water  
100 g trail mix  
½ tbsp salt

Roughly chop up the trail mix.

Put the flour, sugar, yeast and water in a mixing bowl and mix on the lowest setting for 8 minutes. Add the salt and mix for another 2 minutes. Add the nut mixture and knead the dough on the highest setting for 5 minutes. Using the «Proofing» function, allow the dough to proof in the cooking space until it has doubled in volume.

### **Professional baking proofing 32°C for 1 Hrs**

Divide the dough into eight pieces. Roll out each piece into a sausage shape roughly 12 cm long. Make 3 cuts at an angle on either side of each roll. Place the rolls on two lined baking trays, shape each one into a fir tree with a trunk.

Put the baking trays into the preheated cooking space at levels 1 and 3. Bake.

Put the pastry in

### **Professional baking bread 180°C for 20 Mins**

100 g icing sugar  
1 tbsp water  
2 tbsp pearl sugar (also called  
hail or nib sugar)

Mix the icing sugar and water in a small bowl. Using a pastry brush or the back of a spoon, spread the sugar glaze over the branches of the baked pine trees, then sprinkle them with pearl sugar.





## Tips

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Bread pine trees (without glazing) are suitable for freezing.

Pearl sugar can be substituted with silver or rainbow balls.

## Accessories

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2 baking trays

