Bread pine trees

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 8

Preparation

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 poof 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

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

Pearl sugar can be substituted with silver or rainbow balls.

Accessories

2 baking trays

Additional information

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