



燕子烘焙坊

Club Saf-instant®

Between lovers homemade bread

The little bundles of joy



Ideal for tea or breakfast as these little fellows in the heart of puffed rice with chocolate will delight your children as well as entertain them.

Preparation time:

2H10

Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

12 m

Rating:

☆☆☆☆☆ (No Ratings Yet)

Preparation



手工制作

Preparation:

- 1 - In a bowl, mix flour, sugar and salt.
- 2 - Add the warm milk and yeast into the mixture.
- 3 - Stir with a spatula for 2 minutes then add the rice, puffed rice with chocolate.
- 4 - Stir and knead again until a smooth dough forms.
- 5 - Form a ball with the dough, put it in the container and cover with a damp cloth.
- 6 - Let it ferment for 30 minutes in a warm place.
- 7 - Take the ball and divide it into 12 equal parts. Shape them into small tubes of 12 cm. Round up each end of these tubes to shape the head.
- 8 - Put them on your baking sheet, separating them by at least 10 cm. Form the arms and legs of the little men with a knife by making three incisions.
- 9 - Leave them under damp cloth until they double in volume (about 1h).
- 10- Brush with beaten egg the fellows and use the raisins for the eyes and buttons for the clothes (please insert them well so that they do not move during cooking). Bake in the oven preheated to 180 ° C / 190 ° C, cook for 12 minutes.

Ingredients

Dried raisins:	27 g
Salt:	8 g
Sugar:	73 g
Milk:	400 ml
Puffed rice with chocolate:	180 g
Egg:	1
Flour (T55):	600 g
Dry Yeast:	15 g