

We baked a traditional  
sugar-coated jam-filled doughnut,  
named "Faschingskrapfen"

Wir backen traditionelle  
Faschingskrapfen



# Zutaten:

120 dag Mehl  
12 dag Butter  
12 dag Hefe  
12 dag Zucker  
12 Dotter  
1 EL Salz  
 $\frac{1}{2}$  l Milch + 4 EL Rum  
1 Pkg Vanillezucker

# Ingredients:

120 dag flavour  
12 dag butter  
12 dag yeast  
12 dag sugar  
12 egg yolks  
1 spoonful of salt  
 $\frac{1}{2}$  l milk + 4 spoonful of rum  
1 pack of vanilla sugar







We form our doughnuts out of yeastdough

*Aus Germteig wuzeln wir unsere Krapfen*



Our doughnuts will be baked in hot oil

*Die Krapfen werden in heißem Fett gebacken*



*We fill our doughnuts with jam / Wir füllen unsere Krapfen mit Marmelade*



Coat with sugar...

*Mit Zucker bestreuen...*



...Enjoy your meal!

*...Guten Appetit!*

