

German Cinnamon Buns = Franzbrotchen

Ingredients

Dough

450g Plain flour = **Mehl**

50g Butter = **Butter**

200ml Oat milk = **Hafermilch**

1 Paket Yeast = **1 Paket Hefe**

1 tbsp Sugar = **Zucker**

Eine Prise Salt = **Salz**

Attached is my entry for the Bake off challenge. I have included the recipe and pictures of me making it. I found it hard to choose what to make, I love making macaroons but I thought I would try something different. My auntie is from Germany so that inspired me to try making something German.
Thank you
Lilybell 

Filling

2 tsp Cinnamon = **Zimt**

100g Sugar = **Zucker**

100g Butter = **butter**

English Method

1. Put the flour, yeast and sugar in a large bowl.
2. Melt the butter in milk in a small saucepan, only to lukewarm.
3. Add milk to the flour mixture and work it to a smooth dough.
4. Cover the dough with a dishtowel in a warm place for about 1 hour.
5. Mix butter, sugar and cinnamon into a smooth paste.
6. Preheat oven to 200 degrees.
7. Place some flour on the work surface and roll the dough into a large rectangle.
8. Spread the surface with the butter cinnamon mixture.
9. Roll the dough from the long side and cut the roll into 8-9 pieces.
10. Use the wooden spoon handle to press in to the roll.
11. Brush with some butter and sprinkle with more cinnamon sugar mix.
12. Bake in the oven for 20 minutes.

German Method

Mehl, Hefe und Zucker in eine große Schüssel geben.

Die Butter in einem kleinen Topf in Milch schmelzen. Aber nur zu lauwarm.

Fügen Sie der Mehlmischung Milch hinzu und verarbeiten sie sie zu einem glatten Teig.

Decken Sie den Teig ca. 1 Stunde lang an einem warmen Ort mit einem Geschirrtuch ab.

Mischen Sie Butter, Zucker und Zimt zu einer glatten Paste.

Backofen auf 200 Grad vorheizen.

Legen Sie etwas Mehl auf die Arbeitsfläche und rollen Sie den Teig in ein großes Rechteck.

Die Oberfläche mit Butter-Zimt-Mischung bestreichen.

Rollen Sie den Teig von der langen Seite und schneiden Sie die Rolle in 8-9 Stücke.

Drücken Sie mit dem Holzlöffelgriff hinein.

Mit etwas Butter bestreichen und mit mehr Zimtzuckermischung bestreuen.

Im Ofen 20 Minuten backen.



= German

Brief history of the German Cinnamon Buns

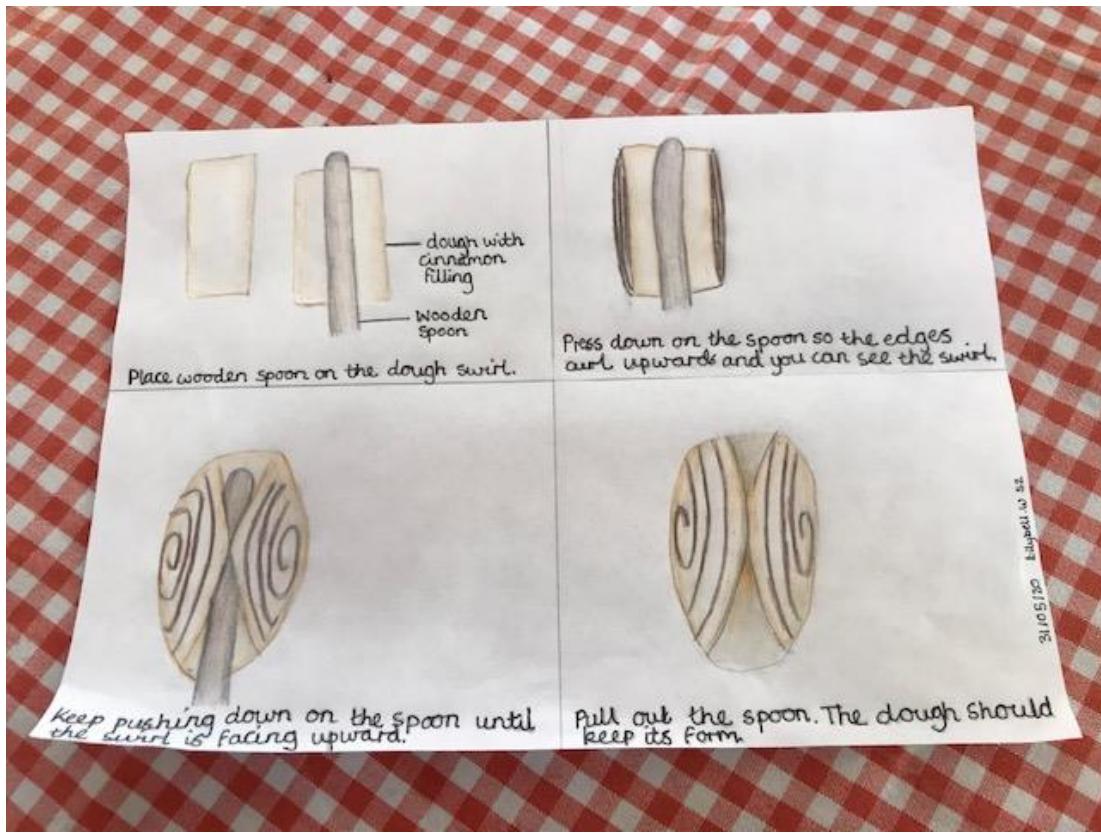
Napoleon's troops introduced croissants to Hamburg in Germany during the French occupation of the city from the year 1806 to the year 1814. The local bakers and their German customers wanted a sweeter product, so the bakers added to their heavier version of croissant dough butter and sugar and cinnamon.

Nearly 200 years later, the rolls which became known as *Franzbrötchen* are still very popular and iconic in Hamburg bakeries.



To the left is all my ingredients labelled with their German names.

Below is a picture I drew. The picture is of the steps you need to follow to get the traditional shape.





To the left are pictures of me adding the ingredients into the scales.

The second row is pictures of me kneading the dough and what it looked like before proving.

On the final row are the pictures of me making the filling, the proved dough and me rolling the dough.





These are all pictures of me assembling the rolls by adding the filling and making the traditional roll.

It was good fun!



These are pictures of me finishing of forming the roll and giving them a wash of melted butter before they go in the oven.



These are my finished rolls.

I sprinkled them with icing sugar and ground cinnamon when they came out of the oven.

I served them to my family and they all said they tasted yummy.

I really enjoyed baking them and will probably be baking them again soon!

Éclairs de choux

Ingédients

La farine - 100 (cent) grammes

Le beurre - 75 (soixante-quinze) grammes

Sel - cuillère à café de quart

Des œufs - trois

Aussi crème et chocolat pour finir

I have attached my baking - I tried choux pastry for the first time. They turned out great and I'd love to make them again. I've tried showing the ingredients in French - it was difficult but Mum helped a bit - she was surprised what she could remember.

Merci
Hannah





These are my 'French Palmiers', they were quite easy because you didn't have to make your own pastry, they didn't last long in our house. Erin.





These are my German 'Buchtelns,. It was very lucky they turned out and tasted good because when I kneaded this dough it was like kneading glue! I put raspberry jam, lemon curd and marmalade for their fillings, Erin





Bonjour, I have had shot at the bake-off activity, I have baked a 'Poire tarte tatin' today! My family thought it was yummy. Hansen



Macaron Recipe

Ingredients

3 eggs – room temperature

2 oz icing sugar

8 oz plain flour

2 tsp salt

2 oz granulated sugar

½ tsp vanilla extract

1 tsp almond extract

Food colouring (optional)

Filling

4 oz butter – room temperature

10 oz icing sugar

1 tsp vanilla extract

3 tbsp heavy cream

(Flavours/colours optional)

Method



1. Separate the eggs then beat the egg whites with 1 tsp of salt.

*Here is the recipe with pictures for the competition, they tasted great.
Sophie in 53*

2. Gradually add the granulated sugar until stiff peaks form.



3. Add vanilla extract, almond extract and food colouring, if using.



4. Sieve together the icing sugar, plain flour and 1 tsp of salt.

5. Fold the dry ingredients into the wet ingredients in 3 stages, using a figure-of-8 technique.



6. Pipe the mixture (using a round tip) onto a baking tray lined with baking paper.



7. Leave to rest for 30 – 60 minutes.

8. Bake at 150°C (300°F) for 15-17 minutes.



9. Leave on the tray to cool.

Filling

1. Add the butter, cream and vanilla extract to a bowl and beat until combined.
2. Add the icing sugar $\frac{1}{2}$ at a time until the filling is at the desired consistency.



3. Add other flavours/colours, if using, then pipe to sandwich 2 macarons together.



