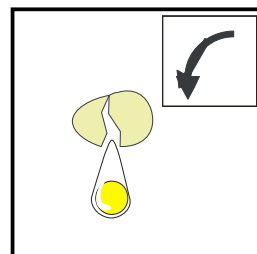
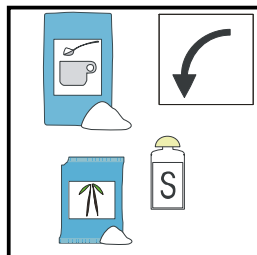
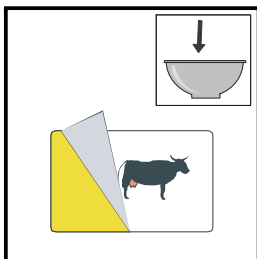


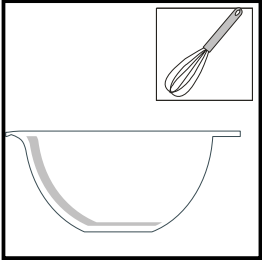
SCHNECKEN

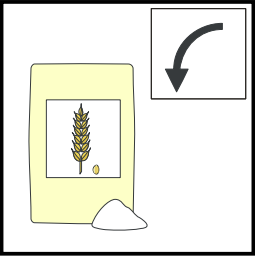
Zutaten:

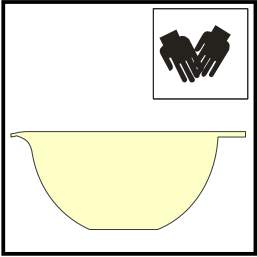
200 g Mehl 100 g Zucker 100 g Butter 1 Prise Salz

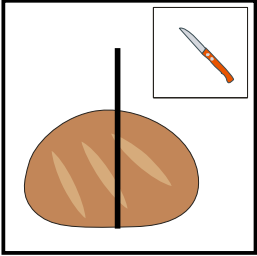
1 Päckchen Vanillezucker 1 Ei 1 EL Kakao etwas Milch

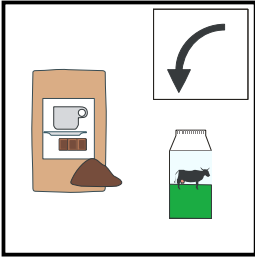


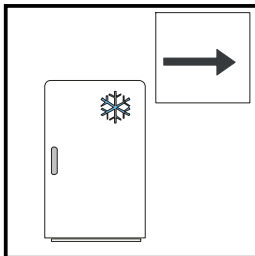


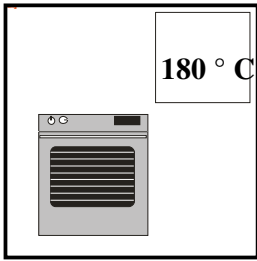


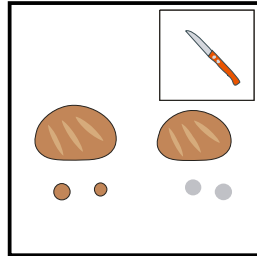


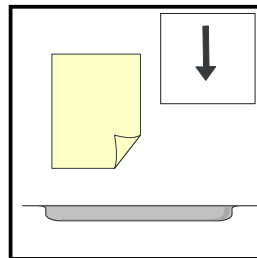


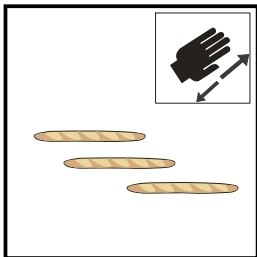


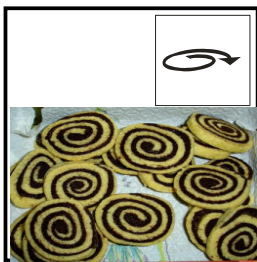


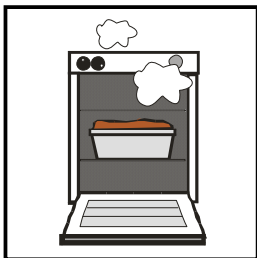












180°C -> 10 Minuten

weiche Butter in eine Schüssel tun

Zucker, Vanillezucker und Salz hinzufügen

Ei hinzufügen

rühren

Mehl hinzufügen

Teig kneten

Teig in 2 teilen

**In 1 Hälfte Kakao hinzufügen
(falls nötig ein paar Tropfen Milch hinzufügen)**

2 h in den Kühlschrank stellen

Backofen auf 180° vorheizen

Backpapier auf Backblech legen

nussgroße Stücke von den 2 Teigen abschneiden

zu Schlangen rollen

eine helle und eine dunkle Schlange zu
Schnecken aufrollen

backen

