Little Weckmänner

sweet bread figures for Saint Martin · no clay pipes needed



OUR NOVEMBER BATCH

We planned 30 small figures and shaped 24.
Weigh the finished dough and divide it evenly.
Raisins made the eyes and buttons.

8-12 hours cold rest overnight

175°C / 350°F bake, check from 11 min

INGREDIENTS

- 790 g wheat / all-purpose flour
- 370 g milk
- 126 g softened butter
- 102 g sugar
- 1 egg + 2 egg yolks
- 7-8 g dry yeast (adjusted batch)
- 11 g salt
- 1½ tsp vanilla
- 1-2 tbsp water only if needed
- Egg yolk + 1 tbsp milk for glaze
- Raisins for faces and buttons

MAKE & BAKE

1. Mix flour, milk, sugar, eggs, yeast, salt and vanilla. Knead 4 minutes.
2. Work in butter; knead 6-8 minutes until smooth. Add water only if needed.
3. Cover and chill 8-12 hours overnight.
4. Divide into 24-30 pieces; shape heads, arms and legs. Press in raisins.
5. Let rise until visibly puffy; brush with egg-yolk wash.
6. Bake at 175°C / 350°F about 12-16 minutes. Check earlier for smaller figures.

A SMALL WAY TO CELEBRATE

Bake together, carry lanterns, or simply share something warm. Saint Martin's cloak story gives the bread a purpose: notice someone who needs care and share what you have.

Kitchen note: this is our working family batch, not a fully standardized recipe.