

TRADITIONAL SLOVENIAN GOODS AND BAKED CAKES

DEVILS

INGREDIENTS:

yeast (5g)

2dl water

1 kg of flour

6 table-spoons sugar

salt (pinch)

250 g margarine

6 eggs

raisins

red paper

»sirk« or sticks of fruit trees or wooden sticks

METHOD:

1. In a small bowl place 1 yeast, 1 table-spoon of flour, 1 table-spoon of sugar, 2dcl of water. Stir all together, also cover and let it rise in a warm place.
2. Sift 1 kg of flour into a large bowl.
3. Melt the margarine on a cooker and add 5 spoons of sugar.
4. When the margarine is done, cool it and add 4 eggs.
5. Into rising yeast add a pinch of salt, make a hole in the middle of it, then add the melted margarine with eggs.
6. Knead the dough and let it rise.



7. Then model them into the shape of »devils«. Use raisins for eyes and also buttons on their »bodies«, use red paper for tongues and add the fruit sticks into »devils' hands (one only).





8. Place them into the baking pan and brush them with the yolk. Put the baking-pan into the oven.
9. Bake them for 15 - 20 minutes (220 degrees C).

From these quantities we get 15 »devils«.

