



Breakfast Rolls

Ingredients for approx. 10 pieces:

250 g low-fat quark/curd cheese, 7 tbsp. whole milk, 7 tbsp. vegetable oil, 125 g sugar, 2 tsp. vanilla sugar, **200 g Köln® Muesli Cranberry**, 200 g wheat flour, 1 ½ tbsp. baking powder, 1 egg, 1 tsp. icing sugar

Preparation:

Knead all ingredients except for the egg and the icing sugar and form rolls. Separate the egg, mix egg yolk with icing sugar and spread rolls with the mixture. Leave to dry briefly, brush with egg white and bake.

Top/bottom heat: 200 °C **Fan assisted oven:** 170 °C

Baking time: approx. 20 minutes

Preparation time: approx. 15 minutes