

Reindling

1 kg	flour
2	eggs
	salt
4 tablespoons	sugar
2 packs	yeast („Trockengerm“)
¼ l	lukewarm milk
¼ l	lukewarm water
	anise (optional)
	sugar
	cinnamon
	raisins (optional)

Put all the ingredients in a bowl and knead it with the dough hooks of your blender. Cover the dough with a dishtowel and let it rest for at least 30 minutes.

Knead it again with your hands and flat it with a rolling pin to a square-shaped form. The dough should be about 2mm thin. Mix the sugar and the cinnamon and spread it all over. Sprinkle some raisins above all (you can give them in a bowl with rum before using them). Roll the dough up.

Take some butter or oil and cover the inner side of the cake mould with it. Optionally you can add some sugar or honey. Put the dough roll in it and put it in the to 180°C preheated oven for about half an hour. The cake is ready when it makes a hollow noise when you knock on it.