

## **Funkaküachli**

### **Traditional Dessert in Vorarlberg**

The traditional "Funkaküachli" should not be missing on a "Funkasunntig" in Vorarlberg. Bring a piece of Vorarlberg tradition home and try the tasty little cakes made of yeast dough yourself.

Have fun baking them!

Recipe tip from Melanie from the marketing team of the Alpenregion Bludenz

#### **Ingredients:**

- 1kg wheat flour
- 450 g milk
- 15 dag butter
- 15 dag sugar
- 1 dag salt
- 8 dag yeast
- 2 eggs
- Lemon peel
- Vanilla sugar
- Fat for baking
- Sugar for sprinkling (if desired also with cinnamon)



#### **Preparation:**

- Prepare the yeast dough, making sure that all ingredients are at room temperature.
- Cover the finished dough and let it rise (until it doubles in size - about 1/2 to 1 hour).
- Roll out the dough (about 2 cm thick) and cut out circles with a suitable mold (alternatively: form small balls and flatten).
- Let the dough rest again for a while. Meanwhile, heat the fat.
- Pull the cakes apart and shape them so that they are slightly thinner in the middle.
- Fry in the fat and sprinkle with powdered sugar (tip: often the Funkaküachli are also sprinkled with a sugar-cinnamon mixture).
- Some also form them in another way, so that there is a hole in the middle.