**A WECKMANN AND NIKOLAUS RECIPE** *Quantities for 10 Weckmaenner or Nikolause*.

***Ingredients:***

1 Cup Milk
1/2 cup butter
1 cup sugar
3 tablespoons pure vanilla extract
Grated peel from 1 lemon
1/2 oz (One package or 2.1/4 teaspoons) rapid yeast
3 tablespoons warm, not hot, water
4 eggs
6.2/3 cups flour
1 well beaten egg yolk for glazing
Raisins and pieces of nut for decoration

***Directions***:

Mix yeast together with 1 tablespoon sugar and the warm water

In a saucepan heat gently milk, butter and sugar, leave to cool

Add the flour to a large bowl and after making a hole in the center pour in the blended yeast, gently mix together, cover and allow to rise for about 20 minutes

Add milk and butter mixture to flour, mix thoroughly, knead into until well combined and smooth, roll into ball, sprinkle with flour and leave to rise for 45 minutes.

Flatten out dough, divide into 10 pieces. There are special baking forms, but the majority of "Weckmann bakers" still enjoy shaping the rounded bread man by hand.

Place the Weckmaenner on greased or baking paper covered baking tray, allowing enough space in-between each one to allow for spreading and leave to rise for another 20 to 45 minutes.

Brush with beaten egg yolk, and add raisins, (*it is a good idea to soak them in water for a few minutes before hand so they don't harden or burn*), for the eyes and down the body section for 'buttons' use three or four raisins or pieces of nut.

Place in a preheated oven and bake at 325 to 350 degrees F for 10 to 15 minutes until golden brown.

***AND ENJOY***

*A German Weckmann either carries a small clay pipe or has one in his mouth, however the figure was first meant to represent a Bishop,which why in English it is sometimes known as 'Bishop's Bread', but it seems that sometime in the past the bishop holding a crosier in his hand became instead a "bread man" form with a pipe. This, if turned upside down, does look like a bishops staff.

Nevertheless, as small clay pipes are hard to find, this is a recipe for a* *non-smoking Weckmann.*