

PUMPERNICKELS



100 g softened butter
200 g brown sugar
3 tbsp malt extract
4 eggs
200 g rye flour
100 g wheat flour
Pinch of salt
1 orange peel

Handful of raisins
Madeira or rum to macerate the raisins
1 tbsp cocoa powder
1 tsp ground cinnamon
1 tsp baking powder
1 tsp baking soda
Handful of almonds, hazelnuts,
or pumpkin seeds

1. Pour the madeira or rum on the raisins and leave them to macerate.
2. Whip the butter, sugar, and malt extract until it is fully combined. Add four eggs. Don't use the mixer. Just stir the eggs in.
3. Scrape the peel of the orange into long strips, but without the white pith. If you don't have a special scraper, use a small knife to cut off the orange part of the peel, then putting it on a cutting board to cut into long strips.
4. Roughly chop the almonds. Drain the raisins.
5. Mix the flour with the other dry ingredients. Add the orange peel, almonds and raisins to the butter and egg substance.
6. Merge the two elements, at first with a mixer, but then kneading by hand.
7. Use a greased sheet pan or one with parchment paper on it. Pour two long strips of dough onto it. Bake in a 160-170 °C oven for 20 minutes. Immediately cut the strips into smaller pieces, because as they cool, pumpernickels become hard.

This is an ancient recipe for a treat that is delicious and aromatic. It will keep fresh for a long time, and the recipe is simple enough for a beginner.

