



Käse-Laugenstangen

500g flour
1 package dry yeast
1 teaspoon salt
30g Ländle butter
250-280ml lukewarm water

Pretzel lye (pharmacy)
150g Ländle brew cheese, finely
grated

Put the flour, dried yeast, salt and Ländle butter in a bowl. Add water and knead everything into a smooth dough.

Cover the dough in the bowl and let rise for about 1 hour. Line 2 baking trays with 2 layers of parchment paper each.

Divide the dough into 8 equal portions and grind into balls. Let rest briefly covered with a tea towel, then shape into sticks.

To do this, roll out the dough balls in an oval shape and roll them up from the short side. Roll the ends to a point and place them on the baking tray with the end facing down. Let rise again covered for 30 minutes.

Preheat the oven to 180 ° hot air.

Brush the sticks twice with pretzel lye, wear gloves, do not drip or splash and be careful.

Then cut the sticks at an angle twice with a sharp knife and sprinkle with the grated Ländle brew cheese, bake for about 20-22 minutes.

For the typical shine of pretzels, spray with a little water immediately after baking.