Süsse Hefemäuse

From: oetker

Prep time	0:30
Total time	2:15

Very simple and tasty cake.

Ingredients

For the dough:

- 150 g milk
- 75 g butter
- 450 g flour
- 7 g (1 pack) dry yeast
- 75 g sugar
- 8 g (1 pack) vanille sugar
- 0.5 tsp salt
- 1 egg
- 1 egg white

For the topping:

- 1 egg yolk
- 1 tbsp milk
- 20 razins

Instructions

1. Heat butter and milk on low heat. Heat until the butter is melted.
2. In a separate bowl flour and yeast.
3. Add the rest of dough ingredients.
4. Mix with a dough mixer. At first slowly, the faster.
5. Take out of the bowl and knead the dough by hand.
6. Put the kneaded dough back into the bowl, cover it, and let it raise for **60 minutes**.
7. Divide the dough into 11 equal pieces.
8. Form 10 drops, place drops onto the baking sheet. Divide the last piece into 10 more pieces. Then form little tails out of them and glue to the bottom of the drops.
9. Let the mice rise for another **30 minutes**.
10. Preheat the oven to 200 C (from top and bottom).
11. Mix egg yolk with the milk. Then brush the mixture on top of the mice.
12. Use raisins to form the mice eyes. Make sure to press it in deeply.

13. Shove it to the oven for **15 minutes**.
14. Then take it out and let it cool on the counter before eating.

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