

Easter Lamb

Recipe Tip for Easter

Mhmmm... A classic at Easter! The traditional Easter lamb should not be missing at any Easter celebration. It's very easy and very quick to prepare. So, what are you waiting for? We wish you a lot of fun trying it out.

Recipe tip from Dajana from the marketing team of Alpenregion Bludenz

Ingredients:

- 2 large eggs
- 110 g sugar
- 120 g soft butter or margarine
- 1 package vanilla sugar
- 1 pinch of salt
- 160 g flour
- 1 tsp. baking powder
- butter and breadcrumbs for the baking pan
- powdered sugar for dusting
- My secret tip: a few fresh zests of an organic orange give the Easter lamb a refreshing fruity note!



Preparation:

Separate the eggs and mix the egg whites with half of the sugar until stiff. Mix the egg yolks with the remaining sugar, butter or margarine, vanilla sugar and salt until foamy. Carefully add the baking powder and flour and fold in the mixed egg whites. Grease the baking pan with butter, assemble and seal. Sprinkle the pan with breadcrumbs and pour in the batter. Bake in a preheated oven at 180°C for about 45 minutes. Remove from the oven and wrap in a damp tea towel for about 10 minutes. Then carefully remove from the pan and cool. Sprinkle with powdered sugar and enjoy.

Good luck and Happy Easter!