

# Kūčiukai recipe

## Ingredients:

500 g	Flour
250 ml	Milk
20 g	Fresh yeast or 7-10 g dry yeast
100 g	Sugar
	A pinch of salt
2 tbsp.	Oil
50 g	Poppy seeds

Start by sifting the flour, then heat the milk to about body temperature. Combine the fresh yeast with a pinch of sugar and a spoonful of milk. If you're using instant yeast, mix it with all the milk.

Whisk the remaining milk with the salt, sugar and oil. Add the yeast and stir. Then add a little less than half of the flour and mix. The dough should be on the thick side, but not thick enough to be kneaded. Cover the bowl with a clean towel and let it sit in a warm place for about half an hour.

Next, add the remaining flour and poppy seeds. The dough will now be ready to knead. If it looks too sticky, add a bit more flour, but don't overdo it. Knead the dough for at least 5 minutes – it should be soft, shiny and not stick to your hands. Then cover it again and store it in a warm place where it can sit for 60-90 minutes until it doubles in size.

Once it rises, knead the dough again, squeezing the air out of it. Tear off a small piece, roll it into a tiny roll, then cut it into small pieces and place the pieces on a greased baking sheet.

Bake in an oven preheated to 190°C. Baking time depends on the size of the kūčiukai, but should be approximately 10 minutes.

Let the kūčiukai cool and then put them in a linen bag and let them wait their turn!

*Skanaus!*