



Can you make your own Kolobok (Russian bread or biscuit)?

Recipe for Kolobok

Ingredients:

- 225g of 3 different types of flour (75g of each type)
(This can be buckwheat, wholemeal, rye, white, plain, or self-raising)
- ½ teaspoon of baking powder
- 100g of butter or 8 tablespoons of sunflower oil
- 120g of Sour cream or 115g of Single cream and ½ teaspoon Lemon juice

How to make Kolobok:

1. Put oven on at 200°C/190°C fan.
2. Grease or line a baking tray.
3. Put flours in a bowl with baking powder. Mix together.
4. Rub in butter or sunflower oil – it will be a sticky.
5. Make a well in the centre and pour in sour cream or cream with lemon juice. Mix together with your hands. It will be sticky!
6. Pull off small pieces and roll into balls, you might need some more flour. See image.
7. Place pieces on a greased or lined baking tray. See image.
8. Using the tip of a spoon and your finger, make a mouth, spaces for the eyes and pinch up a nose.
9. Bake for 30 minutes.

