

KLASSIKER
DR. OETKER
- VERLAG -
SEIT 1891

GERMAN BAKING





BAKED FRESH AND SERVED WITH LOVE

You take a look in the oven ... is the cake done? Is it the beautiful golden color you expect it to be? Yes! And even a little better! The texture is fluffy, the smell is delicious, and the appearance is irresistible! It's just waiting to be eaten! A delight for all the senses ...

German Baking is the go-to cookbook for everyone who loves baking and for those who want to learn. It makes it easy for anyone to create masterpieces with simple ingredients. Whether you want to make mole cake, or classics such as apple strudel and marble cake, the recipes in this book never fail! The Dr. Oetker testing team has carefully checked that every dish is not only delicious, but also easy to prepare – even for beginners. Step-by-step instructions and detailed photographs ensure a tasty and successful result. The many new recipes will inspire you to give new things a try and experiment.

Every day more people are discovering the art of baking and you too can enjoy homemade *Schnecken* (“snail” buns), a cream torte that you've decorated yourself, your own fragrant rye bread, or delicious crusty rolls. You'll be stirring, mixing, kneading, rolling, and lovingly decorating your cakes and pastries as you go – German Baking!

We hope you find joy in your baking experiments and wish you every success in your endeavors. Now, enjoy yourself!

All the best

Your Dr. Oetker Verlag team



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CHRISTMAS TREATS



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DIRECTORY / IMPRINT

Accessibility Notice

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RECIPE INDEX FROM A-Z

In this index, you will find all recipes listed alphabetically, but without fixed page numbers, as these may vary depending on the font size and display settings of your e-reader.

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BAKING ROOTED IN TRADITION

Germany unites an impressive variety of landscapes, cultures, and dialects – from the vast coasts in the north to the rolling hills of the Moselle and Rhine wine landscapes and the majestic Alps in the south. This diversity is also reflected in its baking tradition.

A PASSION FOR BAKING

Anyone traveling through Germany will not only discover castles, palaces, and vibrant cities with some unique sights, but also a thriving tradition for baking that combines culture, passion, and enjoyment in the most delicious way. Baking is an integral part of day-to-day German culture. From the classic cake on a Sunday to the typical afternoon “coffee and cake,” not to mention special occasions such as Christmas, Easter or folk festivals, Germans are very attached to their baking traditions.

Almost every celebration tells its own story in the form of special bakes. During the Advent season, the smell of cookies, gingerbread, Christmas stollen, and speculoos fills the air. At Easter, *Hefezopf*, *Osterlamm* and *Eierkranz* are a must, while the harvest festival is marked by the classic apple cake. The Kirchweih festival brings pastries spread in fat, while *Stuten-kerl* and *Weckmann* await on St. Nicholas Day. Every German carnival has its classics, with *Berliner*, *Mutzenmandeln*, and *Schmalzkuchen* to keep you going through the festivities.



The pretzel is the traditional guild symbol of the baking trade and is still widely recognized today as an emblem.

GERMANY'S BAKERY TRADE

Germany's bakery trade is one of the oldest and most respected in the country. As early as the Middle Ages, bakers came together in guilds, which not only ensured the purity of the ingredients and the

quality of the products, but were also a mark of prestige and provided social security. Although the framework for this has changed, the tradition has endured to this day. While industrial mass-produced goods now dominate the market, many artisan bakeries deliberately focus on the opposite – natural ingredients, traditional processes, and recipes that are passed down from generation to generation. The training to become a baker or confectioner is demanding. It covers technique, hygiene, and product knowledge as well as creativity and the ability to adapt or develop traditional recipes.



The finest cakes, tarts, and pies are created by highly skilled pastry chefs.

THE VARIETY OF BREAD

With more than 3,000 officially registered varieties, the variety of bread in Germany is quite unique. In 2014, German's bread culture was recognized by UNESCO as intangible cultural heritage. This not only recognized the quality of the craftsmanship, but also the cultural value of bread in Germany. Each region has its own special characteristics, shaped by the climate, soil, and eating preferences – from strong rye bread in the north to aromatic mixed breads and fine wheat and spelt breads in the south. Mixed rye bread, popularly known as “Graubrot”, is a typical loaf and still accounts for one in four loaves sold today. Some specialties are virtually unknown abroad, such as the Westphalian pumpernickel, which is made from coarse meal. Just as unusual for visitors are *Salzstangen*, *Kümmelbrötchen*, or the famous pretzel, whose shape is said to signify the prayer posture of early Christians. Pretzels are an integral part of day-to-day life, especially in Bavaria and Baden-Württemberg.



Germany is known for its wide variety of breads, rolls, and sweet baked goods.

SWEET TREATS

In addition to bread and rolls, Germany's baking tradition is characterized by cakes, tarts, and sweet pastries. Almost every bakery offers a selection of seasonal or festive specialties, from simple sponge cakes to elaborately decorated cream cakes. The boundaries between bakery and confectionery are often blurred here, as many businesses combine the two. While *Baumkuchen* or pralines tend to be the preserve of confectioners, fruitcake, yeast rolls and crumble cakes are a staple of traditional bakeries. However, the importance of craftsmanship is also evident in this area – where a good cake depends on the balance between sponge, filling, and topping, a layered cake hinges on the fine balance between the cake layers, cream, and decoration. Many recipes have regional roots and are linked to festivals or customs. They accompany birthdays, weddings, or seasonal celebrations and are therefore much more than just a sweet meal. In this way, bakeries and patisseries not only preserve culinary traditions, but also a piece of a shared culture of remembrance.

SPOILT FOR CHOICE IN EVERY REGION

Germany's baking culture is as diverse as its regions. Every region has its own specialties that are firmly anchored in the day-to-day lives and repertoires of professional and amateur bakers alike. These are often recipes that have been practiced for centuries and are usually closely linked to regional customs.



In southern Germany, lye pretzels are common. Besides the classic version with just salt, there are now numerous variations.

SIMPLICITY IS KEY

In **Bavaria**, the pretzel is a staple. Whether served with butter in the morning, as a side dish with *Weißwurst* sausage, or as a snack between meals – the pretzel with its characteristic shape is a symbol of southern German baking. The tradition comes into its own at the Kirchweih festivals in the fall when the scent of *Auszogenen* or *Kiachla* fills the air – golden-brown pieces of dough that are fried in hot fat and dusted with powdered sugar. Crispy on the outside, soft on the inside, they are the sweet centerpiece of the festival for many. **Swabia** also boasts its own classics. The *Hefezopf* plait – often embellished with raisins and almonds – is not only a feature on the table for everyday afternoon coffee, but is also a traditional Easter treat or a gift for christenings. Also popular are *Seelen*, long salted pieces of bread dough with caraway seeds and coarse salt, which make an excellent savory side dish for dinner.

Saarland's baking traditions lie in the *Quetschekuche* – a plum cake with a yeast base, usually sprinkled with cinnamon and sugar. In addition, *Schwenken* – the typical barbecue over an open fire – includes a rustic onion or caraway bread, which goes perfectly with the hearty meat specialties. **Thuringia**, on the other hand, is famous for *Mohnkuchen*, a poppy seed cake, which is often combined with a crumble topping or quark. For weddings or christenings, people still bake celebration cakes, richly decorated and often in large quantities so that every guest gets an ample slice. Although the **north** is completely different, it's just as unmistakable. In Hamburg and the surrounding area, people love the *Franzbrötchen*

– a cinnamony Danish pastry that is vaguely reminiscent of a croissant, but with its flattened shape and rich cinnamon-sugar mix is something completely unique. Whether for breakfast or in the afternoon with coffee, the *Franzbrötchen* is part of day-to-day culinary life there and is a piece of North German identity for many.

SPECIAL FESTIVE PASTRIES

The Dresden Stollen is particularly closely associated with Christmas. In **Saxony**, it is as much a part of the Christmas season as the Christmas tree. Made according to strictly protected recipes, with raisins, almonds, candied lemon peel and a thick layer of powdered sugar, it is a true cultural treasure. But **Franconia** is also known for its Christmas cookies, which are popular all over the world – Nuremberg, for example, is the undisputed gingerbread metropolis. The spicy delicacies made from honey, nuts, almonds, and spices such as cinnamon, cloves, and cardamom have been baked there for centuries. During the Advent season in particular, they exude their unmistakable aroma – a taste of Christmas in every bite. For many people in **Rhineland**, the most eagerly awaited festival is not Christmas, but the carnival season. This is when doughnuts – usually called *Krapfen* here – are a staple – baked until golden brown, filled with jam, and rolled in sugar. At New Year, on the other hand, people give large pretzels made from yeast dough, often decorated with colorful sugar sprinkles, as a sweet lucky charm.



In Swabia, braided yeast bread is enjoyed, while people in Franconia love Schneebäll (fried shortcrust pastry balls).



Hamburg is the home of Franzbrötchen, a Danish pastry with an indentation in the middle.

DELICACIES FOR THE COFFEE TABLE

In the **Black Forest**, the Black Forest gâteau is the pinnacle of confectionery art. Chocolate sponge, cream, cherries, and a dash of kirsch liqueur combine to create a classic that is famous the world over. In addition to the large cake, smaller cherry pastries are also popular, such as cherry crumble cake or cherry muffins, which present the regional fruit in sweet form. In **Baden**, on the other hand, the *Bienenstich* is very popular – a yeast cake with a caramelized almond crust and filled with vanilla cream. Crumble cakes with seasonal fruit such as apples or rhubarb are also a staple in the bakeries here. **Hessen** also has an unmistakable pastry for the coffee table – the *Frankfurter Kranz*. Originally created as a symbol for the city of Frankfurt, it consists of an airy sponge cake, filled with buttercream and coated in crispy almond praline. Its name alone makes it clear that it is a festive pastry that is often served on special occasions.





Sweet Christmas in Germany: Christmas markets, cookies, *Dresdner* Stollen, Nuremberg gingerbread ...

TYPICAL INGREDIENTS AND FLAVORS

The diversity of Germany's baking culture begins with the ingredients. From strong grains and aromatic spices to fruits and nuts, they form the basis for a unique world of flavors, especially when it comes to bread.

A SOLID FOUNDATION IN CEREALS

The use of various grains is particularly characteristic of German baking, with the main pillars being rye, wheat, and spelt. In Germany, wheat alone can be divided into an astonishing number of varieties, and is one of the intricacies of the local baking culture. There is light flour type 405 for cakes and fine pastries, flour type 550 for bread rolls and yeast doughs, as well as stronger flour types 812 and 1050, or wholegrain flour for more hearty farmhouse breads. In addition to the classic wheat flour for baking, spelt and ancient grains such as emmer and einkorn are also popular, giving breads a nuttier aroma. Rye gives baked goods a strong, slightly spicy note, and is the classic grain for sourdough breads. Wheat brings looseness and volume, while spelt brings a nutty flavor. Spelt is traditionally rooted in southern German baking, with place names such as "Dinkelsbühl" or "Dinkelscherben" still indicative of the importance of classic cultivation areas. Meanwhile, it's dark rye bread that is more dominant in the north.



Flour, sourdough, water, salt, and time – nothing more is needed for a strong, hearty rye bread.

SPICES IN GERMAN BAKING

Alongside cereals, spices play a prominent role in German baking. Cinnamon, cloves, cardamom, nutmeg, and later also ginger and allspice reached Central Europe in the Middle Ages via extensive trade routes, where they were initially regarded as precious luxury goods and soon became an integral part of festive baking traditions. These spices really come into their own at Christmastime and are what make many baked goods truly distinctive. Cinnamon, cloves, cardamom, and aniseed are among the classic ingredients that give gingerbread, speculoos, and aniseed cookies their much-loved flavor. However, ginger, nutmeg, and allspice can also be found in traditional recipes and provide a gentle hint of spice. It is remarkable that the close connection between spices and festive bakes is more pronounced in Germany than in almost any other country. The variety of spiced baked goods – from gingerbread to stollen – is a special feature of German Christmas culture.



In the “Altes Land” just outside Hamburg and on Lake Constance, apples grow in abundance – perfect for baking!

SEEDS, DRIED FRUIT, AND FRUIT

German cooking step by step



German Cooking

ISBN 978-3-7670-1951-5

**Because even classics need
clear instruction**

CONVERSIONS

For each recipe, measurements are given in metric and Imperial quantities, liquids are also given in American cups.

Conversions given are inevitably approximate; 1 oz is equivalent to 28.34981 g, so exact conversion would involve unwieldy measurements. Therefore, 25 g has normally been rounded up to 1 oz and 30 g has been rounded down to 1 oz.

The tables on these pages show the conversions normally used in the recipes.

It is important to use either all metric or all Imperial measurements in a recipe, not a mixture of the two. Please note that the metric measurements are more precise than the Imperial and the American ones.

OVEN TEMPERATURES

Celsius	Fahrenheit	Gas mark
140 °C	275 °F	1
150 °C	300 °F	2
160 °C	325 °F	3
180 °C	350 °F	4
190 °C	375 °F	5
200 °C	400 °F	6
220 °C	425 °F	7
230 °C	450 °F	8
240 °C	475 °F	9

WEIGHT

Metric	Imperial	Metric	Imperial
10 g	1/3 oz	375 g	13 oz
15 g	1/2 oz	400 g	14 oz
20 g	3/4 oz	450 g	16 oz
25 g	1 oz	500 g	18 oz
30 g	1 oz	600 g	1 1/3 lb
40 g	1 1/2 oz	700 g	1 1/2 lb
50 g	1 3/4 oz	750 g	1 3/4 lb
60 g	2 oz	800 g	1 3/4 lb
70 g	2 1/2 oz	900 g	2 lb
75 g	2 2/3 oz	1 kg	2 1/4 lb
100 g	3 1/2 oz	1.1 kg	2 1/2 lb
125 g	4 1/2 oz	1.2 kg	2 1/2 lb
150 g	5 oz	1.3 kg	2 3/4 lb
175 g	6 oz	1.4 kg	3 lb

200 g	7 oz	1.5 kg	3 ¹ / ₃ lb
225 g	8 oz	2 kg	4 ¹ / ₂ lb
250 g	9 oz	2.5 kg	5 ¹ / ₂ lb
275 g	9 ¹ / ₂ oz	3 kg	6 ¹ / ₂ lb
300 g	10 ¹ / ₂ oz	4 kg	9 lb
325 g	11 ¹ / ₂ oz	5 kg	11 lb
350 g	12 oz	6 kg	13 lb

LENGTH

Metric	Imperial	Metric	Imperial
3 mm	¹ / ₈ in	11 cm	4 ¹ / ₂ in
5 mm	¹ / ₄ in	12 cm	5 in
1 cm	³ / ₈ in	20 cm	8 in
2 cm	³ / ₄ in	22 cm	8 ¹ / ₂ in
2.5 cm	1 in	25 cm	10 in
3 cm	1 ¹ / ₄ in	26 cm	10 ¹ / ₂ in
4 cm	1 ¹ / ₂ in	28 cm	11 in
5 cm	2 in	30 cm	12 in
10 cm	4 in	40 cm	16 in

LIQUID

Metric	Imperial	American
5 ml	1 teaspoon	
10 ml	2 teaspoons	
15 ml	1 tablespoon	
30 ml	1 fl oz	¹ / ₈ cup
50 ml	1 ³ / ₄ fl oz	¹ / ₅ cup
60 ml	2 fl oz	¹ / ₄ cup
75 ml	3 fl oz	¹ / ₃ cup
100 ml	3 ¹ / ₂ fl oz	¹ / ₃ cup+1 tbsp
125 ml	4 fl oz	¹ / ₂ cup
150 ml	5 fl oz	⁵ / ₈ cup
175 ml	6 fl oz	³ / ₄ cup
200 ml	7 fl oz	⁷ / ₈ cup
225 ml	8 fl oz	1 cup
250 ml	9 fl oz	1 cup
275 ml	9 ³ / ₄ fl oz	1 ¹ / ₈ cups
300 ml	10 ¹ / ₂ fl oz	1 ¹ / ₄ cups
325 ml	11 ¹ / ₂ fl oz	1 ¹ / ₃ cups
350 ml	12 fl oz	1 ¹ / ₂ cups

375 ml	13 fl oz	1½ cups
400 ml	14 fl oz	1⅔ cups
500 ml	18 fl oz	2 cups
600 ml	21 fl oz	2½ cups
700 ml	24½ fl oz	3 cups
750 ml	26 fl oz	3⅛ cups
800 ml	28 fl oz	3⅓ cups
850 ml	30 fl oz	3½ cups
1 l	1¾ pints	4¼ cups
1.25 l	2¼ pints	5¼ cups
1.5 l	2¾ pints	6¼ cups
2 l	3½ pints	8⅓ cups
2.5 l	4½ pints	10½ cups
3 l	5¼ pints	12½ cups
3.5 l	6 pints	14½ cups
4 l	7 pints	16⅔ cups

SPOON MEASUREMENTS (IN LEVEL SPOONFULS)

	Tablespoon	Teaspoon
Liquid	15 ml	5 ml
Almonds, ground	5 g	1,5 g
Baking powder	13 g	4 g
Black tea	5 g	1,5 g
Breadcrumbs, dried	7 g	2,5 g
Cheese, grated	8 g	3 g
Cinnamon, ground	7 g	2,5 g
Cocoa powder	5 g	1,5 g
Coffee, ground	5 g	1,5 g
Coffee, instant	3 g	1 g
Condensed milk	13 g	4 g
Cooking oil	13 g	4 g
Cornflour (cornstarch)	9 g	3 g
Crème fraîche	14 g	3,5 g
Flour, plain (all purpose)	6 g	2 g
Gelatine, powdered	13 g	4 g
Hazelnuts, ground	5 g	1,5 g
Honey	20 g	7 g
Icing sugar	8 g	3 g
Margarine	13 g	4 g
Mayonnaise	13 g	4 g
Mustard	15 g	5 g