



Leipziger Lerche – Leipzig “skylark”

Makes around 12 — You'll need a muffin tray and plastic/beeswax wrap.

Sift the flour into a large bowl. Then add the egg, salt, sugar and the melted butter over it. Knead a dough, wrap in the plastic wrap and leave in the fridge for about 30 minutes.

Melt the butter for the filling. Gradually mix together all of the filling ingredients except for the jam and egg whites. Beat the 4 egg whites until stiff and carefully fold into the mixture.

Then roll out the refrigerated dough till around 0.5 cm/0.2 inches thick. Grease muffin tray with butter (or put little paper muffin liners inside) and line each cup with the dough. Save a small amount of dough to use as a topper. Pour a little bit of red jam into each dough cup, then add the filling. With the remaining dough, use two strips to make a cross on top of each cup. If you want the top to be a little darker and “shiny”, spread some of the remaining egg yolk over the “Lerchen”.

Bake the “Lerchen” in the preheated oven at about 180 °C / 356° F (fan/air circulation mode) for 20 minutes.

Optional:

Bring the apricot jam and a little water to boil in a pot. Then spread over the still hot “Lerchen” and let cool.

Enjoy!

Recipe by ACIS Tour Manager – Sophie Boegner

FOR THE DOUGH

- 2 cups or 250g flour
- 1 egg
- 1/3 cup or 70g sugar
- Heaping 1/2 cup or 125 g butter
- a pinch of salt

FOR THE FILLING

- Heaping 1/2 cup or 125 g butter
- 1/2 cup or 100g red (cherry or similar) jam
- 1 1/4 cup or 150g confectioner's sugar
- 2/3 cup or 75g flour
- 1 tablespoon cornstarch
- 1 egg yolk
- 4 egg whites
- 1 1/2 or 150g grated sweet almond
- a few drops of bitter almond flavor/essence (this is especially important)

Optional:

- 1/2 cup or 100g apricot jam as glaze