

Bread on a stick - Knüppelkuchen

For the "sweet bread" (more cake type) you need:

**2 pounds of wheat flour
3 Tablespoons baking powder
1 pinch of salt
4-6 Tablespoons sugar
½ cup softened butter
2 cups milk**

For the "normal bread" you need:

**2 pounds of wheat flour
3 Tablespoons baking powder
2 Teaspoons salt
½ cup softened butter
2 cups lukewarm water**

Mix all dry ingredients well in large mixing bowl. Add small flakes of the softened butter until all the butter is mixed in. Add the liquid and knead the dough until it is firm and not too moist.

Form small balls of dough, kind of tennis ball size, and wrap them around the end of a wooden stick. Flatten the dough out evenly. Bake about 10 minutes over a camp fire until it is golden brown (not black, so don't hold it too close to the fire!). It is done, when one can pull it off the stick easily without it sticking.

