



Mosbolletjies

Add 4 cups of cake flour to the grape juice until the fermentation process begins.
Melt the margarine and add all the ingredients, except for the milk, until well combined.

Knead the very stiff dough by passing it through a meat mincer twice. Allow to rise overnight.
Form small balls and pack into bread tins and allow rising to double the size.

Bake @ 140°C to light brown.

Serve with real farm butter or dry for some amazing rusks.

5 Kg Cake Flour
1,5 L Fermenting Grape Juice
(on 14°B sugar level)
500g Margarine
1 Kg Sugar
1 E Salt
1 E Aniseed
2 Eggs

