

Christmas decoration No 1



For this decoration anything found on the ground in the forest can be used.

Christmas decoration No 2



I used shredded spruce branches, some twigs and floristic details I've found in my basement.



That's a result – an improvised Christmas tree!

Lithuanian Christmas Eve dish

“KŪČIUKAI“



It is said, that Lithuanians is the only nation, who kept such an unique and sympolic dish as *Kūčiukai*. *Kūčiukas* is a symbolic loaf of bread intended for the ghosts of the dead. This is a unique pastry, which even in such a small country as Lithuania we count almost thirty different names. Previously, every region of Lithuania and almost every family baked *Kūčiukai* according to their own recipe and called them by a different name: *džiovinukai*, *kutasėliai*, *kutkelės*, *buldikai*, *parpeliai*, etc. People baked it with buckwheat, rye, mixture of several cereals. Not only poppy seeds, but also linseed and hemp pulp were added to the dough. In some families they were nut-shaped, in others - half-palm-sized, also elongated flour rolls, broken only after baking. On the evening of December 24, *Kūčiukai* becomes the unifier of the whole of Lithuania, supporting the rituals of Christmas Eve.

INGREDIENTS:

300 ml of warm water
7 g of dry yeast
8 tbsp. of sugar
500 g of flour
30 g of poppy seeds
2 tbsp. of oil

HOW TO MAKE:

1. Add yeast and two tablespoons of sugar to a cup of warm water. Stir until the yeast is dissolved. Place in a warm place and let stand for 10 minutes until the surface foams up.
2. Sift the flour in a bowl. Mix with poppy seeds.
3. Pour the yeast mixture into the flour, the remaining six tablespoons of sugar and oil.
4. Knead the dough. If you see that the dough is very sticky and lacks flour, add a handful.
5. Cover the bowl with the kneaded dough with a clean towel and place in a warm place until the dough rises.
6. Sprinkle flour on a smooth and clean surface, transfer the risen dough. Knead until this is smooth and elastic.
7. Preheat the oven to 180 ° C. Line the baking sheets with baking paper.
8. From the dough form thin rolls between the palms of the hands, cut into small pieces. Place on baking trays so that they do not touch (otherwise they will stick together).
9. Bake in a preheated oven for about 10-15 minutes, stirring with a wooden spoon until nicely golden.
10. Remove from oven and cool. Enjoy!