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BREMEN COFFEE BREAD



The city of Bremen in northern Germany has a special afternoon tradition of serving a sweet and crunchy treat called Bremen coffee bread alongside a cup of hot coffee. The bread, which is sliced, covered in butter, cinnamon, and sugar and then toasted, is dipped into the coffee before eating. It's served in almost every café or bakery in Bremen – or you can simply make it yourself.

INGREDIENTS

- 17 ½ oz (500 g) flour
- 1 cube fresh yeast or 1 packet dried yeast
- ½ tsp salt
- 8 ½ fl oz (250 ml) water
- 3 ½ oz (100 g) sugar
- 1-2 tbsp cinnamon
- Water or melted butter to brush on the slices

METHOD:

1. Crumble the yeast into a small bowl and then mix with 1 tsp of sugar and 3 ½ fl oz (100 ml) of warm water. Leave the mix for around ten minutes to activate the yeast.
2. Put the flour, yeast, salt, egg, and the remaining water in a bowl. Mix thoroughly to form a dough, cover, and leave to rest for 20 minutes.
3. Then knead the dough again and form two long ropes. They should be around 2 inches thick and fit onto a baking sheet.
4. Leave the dough to rest on the baking sheet for a further 20 minutes.
5. Preheat the oven to 400 °F (200 °C) and bake the dough for 30 minutes. Remove from the oven and leave to cool. Ideally, leave for a day.
6. Cut the bread into slices a ¼ inch thick. Dip one side of the slice in water or melted butter and then place the slices wet side down in the sugar and cinnamon mix.
7. Spread the slices sugar-side up across two baking sheets.
8. Preheat the oven to 300 °F (150 °C) and bake for around 20 minutes. The slices should be nice and crunchy.

BREMEN'S SCHNOOR QUARTER

1. TIP:

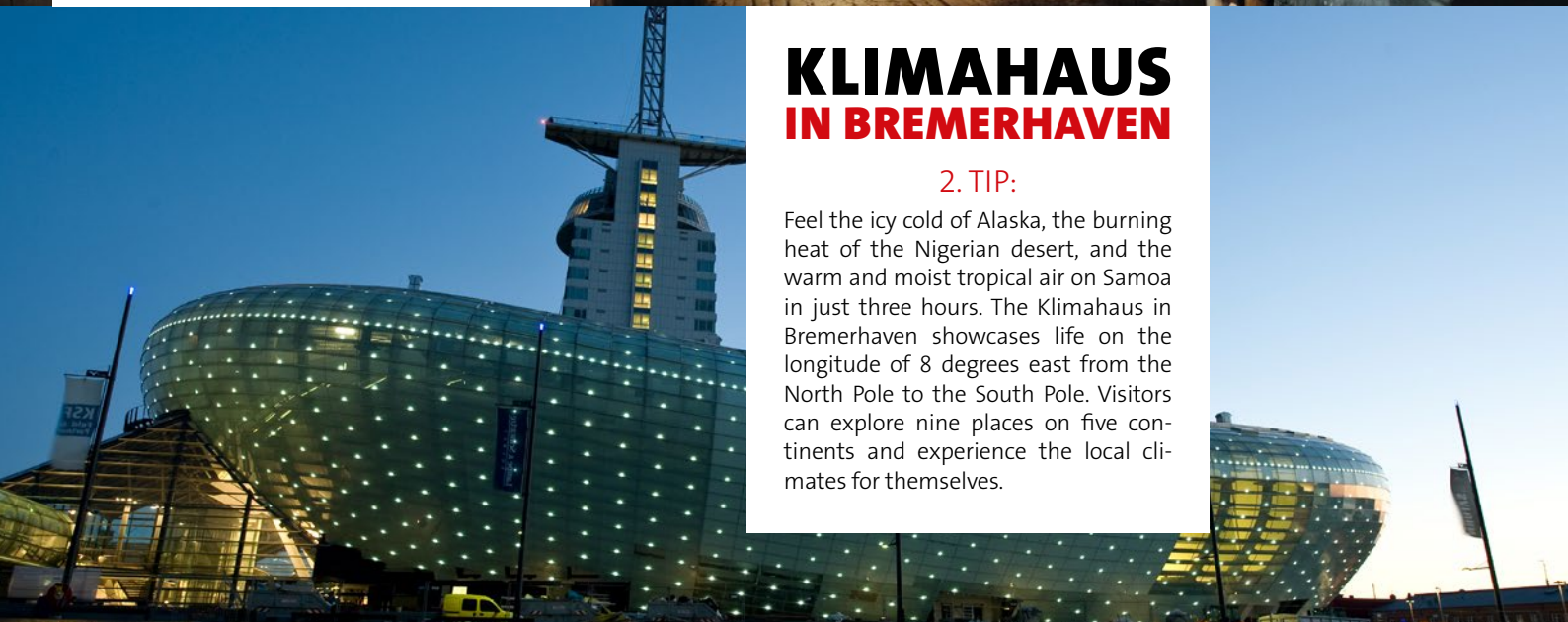
The Schnoor is Bremen's oldest quarter. The area gets its name from the Hanseatic city's traditional trade of producing ships' ropes, known locally as schnoor, which were tied up and treated between the alleys and houses during the Middle Ages. Artists, artisans, and tradespeople have lived and worked in the quarter ever since, and you can still find many unusual and quirky shops here, as well as restaurants and cafés serving Bremen coffee bread.



KLIMAHAUS IN BREMERHAVEN

2. TIP:

Feel the icy cold of Alaska, the burning heat of the Nigerian desert, and the warm and moist tropical air on Samoa in just three hours. The Klimahaus in Bremerhaven showcases life on the longitude of 8 degrees east from the North Pole to the South Pole. Visitors can explore nine places on five continents and experience the local climates for themselves.



A BOAT TRIP ON THE WESER RIVER

3. TIP:

The famous Weser river that flows through Bremen is best explored by kayak, rowing boat, or motor boat. Multi-day tours of the surrounding region by boat or kayak are also possible, as there are moorings and accommodation in almost every place along the river. Day trippers will also find plenty of cafés, restaurants, and beer gardens in which to sit and watch the world go by.



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Published by:

German National Tourist Board (GNTB)
Beethovenstraße 69
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