### Method

The delicious Lazarakia go way back. We knead them and bake them on Lazarus Saturday. They are small, fluffy, sweet breads which are shaped like a man wrapped in grave clothes (just as Lazarus is depicted) and they symbolize the Raising of Lazarus.

- In a mixer, add the water, yeast and sugar.
- Whisk by hand until the yeast and sugar dissolve and set it aside for 10 minutes until the yeast activates.
- Add the olive oil, cinnamon, ground cloves, cardamom, salt and flour.
- Beat with the hook attachment on medium speed for 8-10 minutes, until the ingredients come together and a dough is formed.
- Cover the dough with a kitchen towel and allow it to rest for 30 minutes.
- Preheat oven to 170°C (338°F) Fan.
- When the dough has rested, divide it into 20 pieces that are 60 g each and shape into balls.
- Each ball will become a little Lazarus so cut off a small piece and weigh 50 g for the body and 10 g for the arms.
- Prepare the filling by combining the raisins and coarsely chopped walnuts in a bowl.
- With the 50 g of dough, knead and shape little Lazarus’s bodies in an oblong shape, fill with 1 teaspoon of the filling and seal. With the 10 g of dough, shape into 2 arms, crisscrossing in the back and bringing them to crisscross again in the front.
- Insert 2 whole cloves above the arms where the head should be to create the eyes.
- Transfer the little Lazarus buns onto a baking pan lined with parchment paper.
- Bake for 20-30 minutes, until golden.

### Ingredients

- 400 g water, lukewarm
- 1 tablespoon(s) yeast
- 150 g granulated sugar
- 50 g olive oil
- 1 teaspoon(s) cinnamon
- 1/4 teaspoon(s) cloves
- 1/2 teaspoon(s) cardamom
- 1/4 teaspoon(s) salt
- 800 g all-purpose flour
- 50 g raisins
- 50 g walnuts, coarsely chopped
- 40 cloves

### Nutrition information per portion

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<th>Ingredient</th>
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<th>Total Fat (g)</th>
<th>Saturated Fat (g)</th>
<th>Total Carbs (g)</th>
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