



## GINGER BREAD MIX

### OVERVIEW

A simple mix for the making of soft gingerbread or gingerbread cookies with a classic taste of gingerbread. Can also be used to make a good gingerbread crumble for topping on desserts and pastries. Only add water and eggs.

### INGREDIENTS

sugar, WHEAT flour, vegetable oil (palm, shea), WHEAT starch, spices, raising agent E500 and E450 (0.2%), SKIM MILK powder, salt, vanillin

### PACKAGING

**Code**  
382712

**Size**  
20 kg

**Type**  
Bag

**Palletisation**

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,800.00
Energy (kcal)	420.00
Fat (g)	12.00
Carbohydrate (g)	75.00
of which saccharides (g)	47.00
Protein (g)	4.00
Sodium (g)	0.00
corresponds to approx (g salt)	1.00

## METHOD

Group 1	
Ingredient	KG
Water	1.200
Bakels Gingerbread	5.000
Eggs	1.200
<b>Total Weight: 7.400</b>	

## DESCRIPTION

Mix ingredients with the beater on first gear for 1 minute, scrape down. Mix on second gear to a smooth and slightly lighter batter, approx 3-6 minutes. Baking temp: 150-160°C Baking time:(400 g) appr. 35-40 min



### STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



### SHELF LIFE

240 days



### TYPE

Powder



### ALLERGENS

Gluten (wheat), Milk (skimmed milk powder contains lactose)



### CATEGORY

Cake & Sponge Mixes



### FINISHED PRODUCT

Cookies, Dessert, Pastry



### BRANDS

Bakels



### FUNCTION

Efficiency