



CATEGORY

Confectionery



OCCASION

Christmas



FINISHED PRODUCT

Soft Cake

SOFT GINGERBREAD CAKE: BAKELS GINGER BREAD MIX

INGREDIENTS

Group Soft gingerbread cake

Ingredient

[Bakels Ginger Bread Mix](#)

Egg

Water

Lingonberries

KG

1.000

0.240

0.240

0.100

Total Weight: 1.580

Group Topping

Ingredient

Bakels Truffle White

KG

-

Total Weight: 0.000

METHOD

1. Mix [Ginger Bread mix](#), egg and water with a paddle for 1 minute at a slow speed.
2. Scrape down the edges and mix on medium speed for another 5-6 minutes.
3. Add the lingonberries at the end.
4. Fill up 450 g in the desired baking tin.
5. Bake at 155 degrees for about 35 minutes.
6. Decorate as desired with [Bakels White Truffle](#) melted.