



DISPLAY CONDITIONS

Room temperature



CATEGORY

Confectionery



OCCASION

Christmas



FINISHED PRODUCT

Soft Cake

SOFT GINGERBREAD CAKE WITH LINGONBERRIES

INGREDIENTS

Group Soft gingercookie

| Ingredient | KG |
|---------------------------------|--------------|
| Gingercookiemix | 1.000 |
| Egg | 0.240 |
| Water | 0.240 |
| Lingonberries | 0.100 |
| Total Weight: | 1.580 |

Group Saffron topping

| Ingredient | KG |
|--|--------------|
| Bakels White Fudgice | 0.800 |
| Aromatic Saffron Extract | 0.015 |
| Total Weight: | 0.815 |

METHOD

1. Mix ginger cookie mix, egg and water with a paddle for 1 minute on slow speed. Scrape down the edges and mix on medium speed for another 5-6 minutes. Add the lingonberries at the end. Fill up 450 g in desired baking tin. Bake in 160 degrees for about 40 minutes. Flip upside down and release the tin direct after baking.
2. Mix fudgice and saffron, pipe it on the cooled ginger cookie. Decorated as desire.