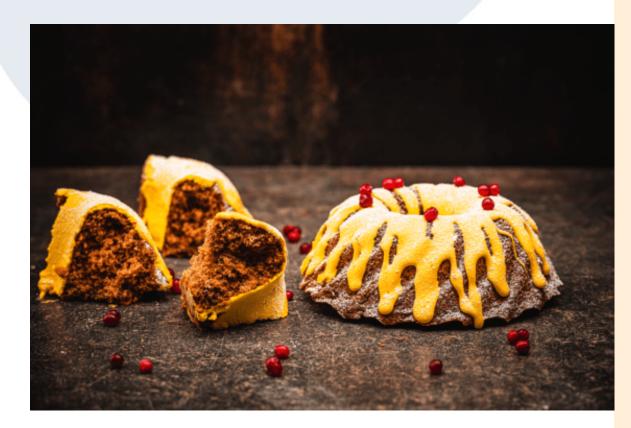


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SOFT GINGERBREAD CAKE WITH LINGONBERRIES

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
Bakels White Fudgice
Aromatic Saffron Extract

KG 0.800 0.015 Fotal Weight: 0.815



DISPLAY CONDITIONS

Room temperature



CATEGORY

Confectionery



OCCASION

Christmas



FINISHED PRODUCT

Soft Cake

Total Weight: 0.8

METHOD

- 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 upp 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.