

Healthy, Tasty, Convenient!

Deli 4 You
MARKET



Gingerbread



10+ SERVINGS



60 MINUTES



EASY

Ingredients:

Cake:

- 90 g miodu
- 0,3 cup of honey
- 0,5 cup of brown sugar
- 0,4 cup of butter
- 1 egg
- 2,7 cups of flour
- 1 teaspoon of baking powder
- 2 tablespoon of gingerbread spices
- 1 teaspoon of cocoa powder

Frosting:

- 4 cups of powdered sugar
- 2 eggwhite
- some water
- 1 lemon
- Food Dyes

Preparation:

1. Heat the sugar, butter, and honey, in a pot.
2. Put flour with baking powder, spices, cocoa, and egg into the bowl and mix it slowly.
3. Combine the cooled content of the pot with the mass in a bowl.
4. Sprinkle the tabletop with flour and set the oven to 338°F, up and down.
5. We roll out the dough and form shapes.
6. Put them in the oven and see if they are ready.

Frosting:

1. Mix sugar with lemon juice and gradually add water, stirring, when it becomes thick, finish the operation. We can divide the frosting into several bowls and add natural food colors.
2. Decorate with the use of a confectionery sleeve with a proper butt (very thin).



Enjoy!