



# SOFT GINGERBREAD CAKE WITH LINGONBERRIES

## INGREDIENTS

### Group Soft gingercookie

Ingredient

[Gingercookiemix](#)

Egg

Water

Lingonberries

### Group Saffron topping

Ingredient

[Bakels White Fudgice](#)

[Aromatic Saffron Extract](#)

## 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.



## DISPLAY CONDITIONS

Room temperature



## CATEGORY

Confectionery



## OCCASION

Christmas



## FINISHED PRODUCT

Soft Cake

	KG
<a href="#">Gingercookiemix</a>	1.000
Egg	0.240
Water	0.240
Lingonberries	0.100
<b>Total Weight:</b>	<b>1.580</b>

	KG
<a href="#">Bakels White Fudgice</a>	0.800
<a href="#">Aromatic Saffron Extract</a>	0.015
<b>Total Weight:</b>	<b>0.815</b>