



- ✓ ***rich, spicy flavor and aroma***
- ✓ ***long-lasting freshness***

CONFECTIONERY MIXES

GINGERBREAD

CONFECTIONERY MIX

*for the production
of gingerbread cakes*

Gingerbread is a traditional cake, whose consumption was a symbol of success and was supposed to provide wealth. In the past, the process of baking a traditional gingerbread was complicated and expensive, among others, due to the use of imported spices and nuts and dried fruits. Today gingerbread is associated mainly with the Christmas tradition. However, baking it with the addition of nuts and dried fruits is a delicious and interesting whole-year version of this cake. **Gingerbread mix** from Lesaffre Polska will provide users with repeatability and simplicity of production, and the consumers with traditional taste. The more so because the mix has a wide range of applications, and its advantages include rich taste and long-lasting freshness.

DIRECTIONS FOR USE

100% of the mix without flour.

STORAGE CONDITIONS

Store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

PACKAGING

25 kg bag

CAUTION: The product contains gluten, milk derivatives.
May contain trace amounts: eggs and derivatives, soybeans and derivatives, sesame.


LESAFFRE

GINGERBREAD

ADVANTAGES

- ✓ *variety of applications: for making gingerbread, gingerbread cakes with nuts and dried fruit, slices with filling, gingerbread bundt cake*
- ✓ *the structure of a real gingerbread*
- ✓ *rich, spicy flavor and aroma*
- ✓ *moist crumb*
- ✓ *long-lasting freshness*
- ✓ *repeatability of production*

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RECIPES

	Basic recipe	Bundt cake	Bottom	Gingerbread with dried fruit
GINGERBREAD Mix	1 000 g	1 000 g	1 000 g	1 000 g
Eggs	300 g	450 g	300 g	500 g
Vegetable oil	300 g	400 g	300 g	300 g
Marmalade	300 g	-	300 g	-
Water	70 g	100 g	70 g	50 g
Dried fruit	-	-	-	750 g
Kneading	5 minutes	4 minutes	4 minutes	3 minutes
Total	1 970 g	1 950 g	1 970 g	2 600 g

Directions for use (basic recipe):

Mix all dough ingredients at medium speed using a horizontal frame mixer for about 5 minutes. Put on the baking tray and bake.

Directions for use (bundt cake, bottom, gingerbread):

Mix all dough ingredients at medium speed using a horizontal frame mixer. Time of kneading: 4 minutes for gingerbread bottom and gingerbread bundt cake and 3 minutes for gingerbread with dried fruit. Put into a baking tray and bake at 180 degrees for 40-50 minutes depending on the type of oven.

