



- ✓ **traditional, spicy flavor and aroma**
- ✓ **soft, long-keeping freshness of the crumb**

CONFECTIONERY MIXES

GINGERBREAD COOKIES

CONFECTIONERY MIX

for making gingerbread cookies

Gingerbread Cookies is a confectionery mixture for making gingerbread cookies. Thanks to the perfectly matched proportions of spices: cinnamon, cloves, ginger, nutmeg, coriander, allspice and cardamom bakery products based on the mix have a truly rich, spicy aroma and flavor. The dough is well formed, does not rise too much during baking and the molded shapes do not deform. The dough is dark and has a real gingerbread structure. The finished product is characterized by a moist crumb. **Gingerbreads cookies** are suitable for eating right after baking, but they can also be stored in closed containers for up to several weeks.

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

10 kg bag

CAUTION: The product may contain: eggs and derivatives, soybeans and derivatives, sesame.


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ADVANTAGES

- ✓ *rich, spicy aroma*
- ✓ *the structure of a real gingerbread*
- ✓ *they are suitable for consumption immediately after baking*
- ✓ *long-lasting freshness of bakery products*
- ✓ *repeatability and simplicity of production*

RECIPES

Manual processing

Gingerbread Cookies mix	1 000 g
Eggs	200 g
Oil	200 g
Marmalade	200 g
Water	100 g
Mixing	3-4'

Method:

Mix all the dough ingredients to a uniform consistency with a horizontal frame mixer for about 3-4 minutes at slow speed. Roll out the dough to a thickness of about 0.5 cm and cut out the desired shapes.

Baking temperature: 180-200°C (baking temperature of sponge-fatty cakes)

Baking time: about 12-15 minutes

Machine processing

Gingerbread Cookies mix	1 000 g
Eggs	220 g
Oil	400 g
Marmalade	220 g
Water	100 g
Mixing	3-4'

Method:

Mix all the dough ingredients to a uniform consistency with a horizontal frame mixer for about 3-4 minutes at slow speed. Roll out the dough to a thickness of about 0.5 cm and cut out the desired shapes.

Baking temperature: 180-200°C (baking temperature of sponge-fatty cakes)

Baking time: about 12-15 minutes



INVENTIS
CREATIVE BAKING SOLUTIONS

Inventis is a complete range for baking bread and confectionery products. It allows for creation of varied and tasty recipes for which imagination is the only limit. Inventis is a great tool to ensure customer satisfaction.

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