

HOMEMADE GINGERBREAD WITH BLACKCURRANTS



Ingredients for blackcurrant gingerbread:

500g honey

75g sugar

1 packet vanilla sugar

100g butter

2 tablespoon milk

2 eggs

A pinch of salt

1 teaspoon cinnamon

½ teaspoon of each: ground cloves, ground ginger, ground cardamom

1 teaspoon coffee extract powder

2 drops of almond essential oil

500g wheat flour

1 packet of baking soda

100g chopped hazelnuts

50g chopped succade

150g of frozen blackcurrants

For decoration: 50g peeled almonds, in halves

For glazing: 50g sugar, 2 tbsp. water

Preparation of blackcurrant gingerbread:

Slowly heat up honey, sugar, vanilla sugar, butter and milk, pour into a mixing bowl and let it cool down. Gradually stir in the eggs, the spices and the flour mixed with the baking powder. Finally, fold in the hazelnuts, succade and blackcurrants, then spread the dough on a greased baking tray.

Decorate the dough surface with the almonds: after baking, you will cut it in squares of 8x8cm.

Preheat oven to 180°C, bake 25-30 minutes.

Bring sugar and water to the boil while stirring. Coat the top of the hot gingerbread with this sugar glazing. Put it for cooling, then cut the gingerbread into pieces.