

Gingerbread from cast dough

Cuisine: Czech

Food category: Desserts

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Company: Retigo



Program steps

Preheating: 175 °C

1 Hot air 0 % Termination by time 00:25 hh:mm 160 °C + 80 %

Ingredients - number of portions - 20

Name	Value	Unit
chicken eggs	160	g
caster sugar	750	g
semi-coarse wheat flour	1000	g
Cocoa powder	50	g
baking powder	1.5	pcs
vanilla sugar	2	pcs
milk 3.5%	700	ml
vegetable oil	350	ml
coarse wheat flour	100	g
butter soft	100	g

Directions

Sieve the semi-coarse flour, add baking powder to the gingerbread, vanilla sugar, milk, eggs, sugar, oil, cocoa and mix everything thoroughly. Grease the container with butter, sprinkle with coarse flour and pour the finished mixture. Bake until the skewer is dry for about 25-30 minutes.

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	428.4 kJ
Carbohydrate	79.5 g
Fat	5.8 g
Protein	7.1 g
Water	0 g

Recommended accessories



Enameled GN container