



SALZBURGER  
LAND

# BAKE GINGERBREAD BISCUITS

with Christina

## MAKES ENOUGH FOR 3 BAKING TRAYS

### DOUGH:

- 320g rye flour
- eggs
- 70g honey
- 140g icing sugar
- 8g bicarbonate of soda
- 3g cocoa powder
- 3g Lebkuchen spice mix
- 1 tablespoon apple sauce

### SUGAR GLAZE:

- 1 egg white
- 250g sieved icing sugar

### METHOD:

1. Prepare a gingerbread dough from the listed ingredients. Let the dough rest in the fridge for 24 hours.
2. After that, roll the dough out to a thickness of approximately 5 mm and cut out the Lebkuchen. Brush each shape with a mixture of egg with a dash of milk and bake in a preheated oven at 170C for 8 minutes.

**TIP:** The Lebkuchen should still be very soft when they come out of the oven, as they will stay that way...

3. For the sugar glaze, gradually add the sieved icing sugar into the egg white and stir it together well until the glaze has reached the desired consistency.
4. Fill a food bag with the finished paste and cut one corner off. Take care: the hole should be only very small!