Luzerner Lebkuchen (Lucerne gingerbread)

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 12

Preparation

A little butter

Grease the bottom and sides of the springform tin with butter.

(For)varm ovnrummet til 160 °C i Varmluft

300 ml full cream

300 g yogurt

200 g sugar

3 tbsp gingerbread spices

140 g pear concentrate

1½ tsp baking soda

1 pinch of salt

500 g white flour

Combine the cream, yogurt, sugar, pear concentrate and gingerbread spices in a mixing bowl. Mix the flour, baking soda and salt together, add to the yogurt mixture spoonful by spoonful and stir well. Turn the mixture into the greased springform tin and smooth the top. Put the springform tin on the wire shelf in the preheated cooking space. Bake.

Sæt bagværket ind

Varmluft 160 °C i 1 Timer

Allow the gingerbread to cool. Serve with butter or whipped cream.

Tips

For a glossy cake, after baking brush the top sparingly with pear concentrate. When cooled, the gingerbread can be cut in half horizontally and filled with whipped cream flavoured with Williams pear schnapps.

Tilbehør

ø26 cm springform tin

Wire shelf

Yderligere oplysninger

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