

# Gingerbread from the baking sheet

## German Lebkuchen

### Ingredients



- 350g flour, 300g sugar, 100g hazelnuts powdered
- 150g candied lemon peel and candied orange peel
- 1 sachet baking powder, 3 teaspoon gingerbread
- 1 teaspoon cloves spice, 1 tablespoon vanilla sugar
- 250 ml milk, 150g butter
- 2 tablespoon honey, 4 eggs

Put the dry ingredients in a bowl, close it and shake it.

Melt the butter and add milk, honey and eggs into a second bowl and shake it well.

Add the dry ingredients to the second bowl and shake everything together, too.

Mix the dough with a dough scraper. Put baking paper on a baking sheet and over all comes the dough.

Preheat the oven and bake the dough at 200°C for 20 minutes.

Afterwards pour the gloss of sugar powder over the gingerbread.

Enjoy your cake!



## Bratäpfel

Zutaten: Apfel, Honig, Rosinen, Zimt.

Zubereitung: - Wasche und entkerne die Äpfel!

- Gib einen Esslöffel Honig, einen Esslöffel Rosinen und einen Teelöffel Zimt in eine Schüssel!

- Vermische alles miteinander!

- Fülle damit die Äpfel!

- Lege sie auf ein Backblech!

- Brate die Äpfel 15-20 Minuten im Backofen!

