

Baking mixture – Instant gingerbread mix

Article number: 303058

Powder – highly productive
filling quantity: 1000 g

The quick and easy way to make homemade gingerbread

Vegetarian

Description

For fine gingerbread, gingerbread houses and hearts, spiced slices, dominoes and much more. No long waiting times between the processing and creation stages. Just add honey and water! With our convenience products you buy professional high-quality products. The baking mixtures are produced of finest raw material in Germany. All products are easy to process, taste delicious and are always a success.

Sealed plastic container in folding box. With instructions and recipe suggestions.
The item is excluded from the exchange.



Manual

Gingerbread: Weigh out 1000 g instant gingerbread mix, 100 g honey and 200 ml water or milk.

Knead everything to form a smooth mixture. Leave the mixture to stand for 60 minutes before processing further. Then roll out, cut out into the shapes you want and place on a (perforated) baking tray covered with STÄDTER re-usable baking foil and bake for approx. 10 minutes at 200°C upper/lower heat (175°C recirculating air) in a preheated oven.

Ingredients

Sugar; WHEAT flour; RYE flour; glucose; Baking agent: sodium hydrogen carbonate (E500ii); EGG YOLK powder; spices; Humectant: sorbitol (E420); caramel sugar syrup; low-fat cacao powder

May contain traces of milk protein, soya protein, nuts and lupines.

Nutrition Facts

Nutritional value per	100 g
physiological energy value	1483 kJ / 354 kcal
fat	1.4 g
hereof saturated fatty acids	0.3 g
carbohydrates	79 g
hereof sugar	30 g
Fibres	4 g
protein	5.4 g
Natrium	0.24 g
salt	0.6 g