



Shopping list

- 1 package of TAGO Gingerbreads
- 250 g of wheat flour
- 100 g of powder sugar
- 1 package of spices
- 100 g of honey
- 50 g of walnuts
- 100 g of butter
- star anises
- 2 tablespoons of cocoa powder
- candied orange zest
- lemon and orange juice
- 250 ml of milk
- 1 tablespoon of vanilla seeds
- a half of glass (125 ml) of brown sugar
- 1 tablespoon of baking soda
- a pinch of salt

The Quickest Christmas Gingerbread Ever

- Put butter, milk, brown sugar, vanilla seeds and honey into a pot. Cook until all ingredients combine.
- Put cocoa, flour, spices and baking soda into a bowl. Combine wet ingredients with dry ingredients. Mix everything together so there are no lumps. The mixture must be smooth.
- Cut finely TAGO Gingerbreads and add to the mixture. Your cake will have a nice Christmas aroma.
- Put the ready dough into a baking tin lined with parchment paper. Add walnuts.
- Bake for 30-45 minutes at 170°C.
- In the meantime, prepare icing – mix powder sugar with lemon juice. Remember to add lemon juice spoon by spoon so that you can control density of the icing.
- Drizzle the baked cake with the icing and sprinkle with candied orange zest.

Bon appétit!

TAGO products used in the recipe



Duet Gingerbread family