Luzerner Lebkuchen (Lucerne gingerbread)

食谱作者 V-ZUG 瑞族



制备过程	30 分钟
烘烤的时间：烘烤时间取决于机器	1 小时
份	12
电器	Combair SE 自 2015 年

Preparation

A little butter

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

将发酵桶预加热 热风 到 **160°C**

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.

放入糕点

在 热风 期间为 **160** **1** 小时°C

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

小费

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.

配件

ø26 cm springform tin

Wire shelf

附加信息

创建时间	11.12.2019