

# Gingerbread

Mixes  
Premixes



## Gingerbread Mix

N° 1368

Caramelized with hints of  
cinnamon, honey and spices

Other applications:  
Biscuits, sweet bread, brioche



### INGREDIENTS

Gingerbread Mix: 1000 g

Honey: 620 g

Butter: 300 g

Eggs: 420 g

### Method with 100% dosage

- ◇ Melt the butter and add the honey.
- ◇ Pour this mixture over the Gingerbread Mix, then add the eggs and mix again.
- ◇ Butter and flour, or grease, the cake molds, and fill each with 300 g of batter.
- ◇ For a neat cake top, you can pipe a line of softened butter along the center using a piping bag.
- ◇ Bake in a fan-assisted oven at 150°C for 45-50 minutes.

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

THE REFERENCE IN FRENCH  
SOURDOUGH SINCE 1984