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GINGERBREADS

In Slovakia, every year before Christmas we bake traditional gingerbreads. Gingerbreads scent whole house and also are very tasty. We also bake them with children in Kindergarten because it's their favorite Christmas „cake“.

And how?

We bring all the ingredients we need for the gingerbread dough and children weight all the ingredients as the recipe says. After weight they prepare dough with the teacher's help.

Recipe for gingerbreads:

Flour	400 grams
Powder sugar	70 grams
Butter	50 grams
Eggs	2 pieces
Rum	1 tablespoon
Honey	3 tablespoons
Sodium bicarbonate	1 teaspoon
Spices for gingerbreads	1 teaspoon



Recipe procedure:

All ingredients should be at room temperature. Process the ingredients and let the dough rest for 1 hour.

Roll out the dough to 4 mm and cut out figures.

Put baking paper on the tray and bake in a hot oven for about 10 minutes at 180 degrees. C. While still hot, brush with beaten egg.

Nicely baked and cooled, we can decorate it with egg white glaze (whipped egg white and sugar) or, if you like, with nuts and other things.

<https://imgur.com/XgYLhXy>

