

**INGREDIENTS****gingerbread cookie base:**

1 1/2 cups almond flour

1 tbsp coconut flour

1 tsp gingerbread spice mix (see recipe below or Taste of Germany sells EDORA Lebkuchengewürz)

1/4 tsp baking soda

pinch of salt

2 egg yolks

4 tbsp butter

1/8 cup honey

jello layer:

1 cup 100% cherry juice

1 tbsp unflavored gelatin

marzipan:

250 g honey marzipan

chocolate ganache:

5 oz 100% dark chocolate chips

2 tbsp butter

3 tbsp honey

INSTRUCTIONS

gingerbread cookie base:

Preheat the oven to 330° F / 160° C.

Place all of the dry ingredients into a large mixing bowl. Mix well. Add the egg yolks, butter, and honey. Knead into a dough. Line a 9" square baking dish with parchment paper and distribute the dough in an even layer to fill the whole baking dish. Hold onto the parchment paper and lift out the dough onto a baking dish.

Bake at 330° F / 160° C for 20 minutes. Remove from the oven and let cool completely.

jello layer:

Line the 9" baking dish with plastic foil.

Add 1/4 cup of the cherry juice to a measuring cup. Sprinkle the unflavored gelatin over the juice and set aside. Heat the remaining 3/4 cup of cherry juice in a small saucepan at low heat for 10 minutes, do not boil.

Whisk the heated juice into the gelatin until dissolved. Let cool for 15 minutes. Pour the mixture into the baking dish and let harden in the refrigerator for at least four hours until it doesn't stick to your finger anymore. You can also refrigerate it overnight.

marzipan:

Using a rolling pin, roll out the marzipan into a 9" square shape matching the size of the dough.

chocolate ganache:

Melt the honey, chocolate chips, and butter in a double boiler. Stir until well combined.

putting it all together:

Stack the three layers using the gingerbread as a base, then do the same with the jello and finally the marzipan on top. Cut off the edges to make all three layers line up perfectly. Using a large knife, cut the square into 3/4" cubes.

Hold one cube by the top and bottom between your index finger and thumb. Using a pastry brush, apply the chocolate ganache all the way around the cube, then set it on a cake rack and brush on more chocolate ganache to cover the top.

Guten Appetit!