GINGERBREAD WITH CRANBERRIES AND NUTS

This is our favorite gingerbread cake! This weekend we went a bit back to the classics from pies. At home, they were claiming I bake always just nice-looking cakes. So, I listened to their wishes and baked my dad's favorite gingerbread cake. It belongs to his Top 10 - and not only his. We have a few favorite gingerbread recipes that we rotate gradually. Today I will introduce you to one of them. The preparation is quick, and the gingerbread is ready in a few minutes.

Although it is very fluffy, it is very rich with the addition of pecans, cranberries, and almonds. Its taste is also underlined by a large amount of honey and aromatic plum jam. It will also be great with any marmalade with a stronger taste - cranberry, red currant, or sour cherry.

INGREDIENTS

(Cake sheet 40x30 cm)

500 g all-purpose flour 200 g cane sugar

2 eggs

500 ml milk

5 tablespoons melted butter

4 tablespoons honey

4 tablespoons jam (I used homemade plum jam)

1 teaspoon of baking soda

2 teaspoons soda

3 tablespoons of Dutch cocoa

2 tablespoons of gingerbread spice

pinch of salt

a handful of dried cranberries pre-soaked in hot water (or rum)

chopped almonds (to taste)

chopped pecans (to taste)

INSTRUCTIONS

- 1. Preheat the oven to 175°C. Grease the baking sheet with butter and sprinkle it with coarse flour.
- 2. In one bowl mix eggs with sugar until foamy, then add honey.
- 3. In the second bowl mix flour with soda and cocoa, gingerbread spice, add salt.
- 4. Slowly pour in milk and melted lukewarm butter. Mix everything thoroughly, mix in jam, dried cranberries, and part of the nuts (pecans and almonds).

5. Pour the batter onto a greased and floured sheet (or onto a tray lined with baking paper). Sprinkle the surface with chopped nuts. Bake for approx. 30-40 minutes (baking time may vary depending on the type of oven and the size of the tray). As soon as the edges start to come away from the baking sheet a little, the gingerbread is ready. If we test with a skewer, the skewer must be dry.