

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.