

Seifert's

— PRAKTISCHE —
KÜCHENHELFER

Practical kitchen aids



For gingerbread and more

Instructions and a small selection of recipes

This it how it works

QUICK AND EASY

Gingerbread bells are suitable for wafers of the size stamped on them. Our products are made of local maple and have been treated with a food-approved wood wax finish. **Please only use warm water with dishwashing liquid to clean the gingerbread bell.** Then leave the bell open for a few hours after you have dried it. And now, have fun baking.



1 Spread the dough into the gingerbread bell using a dough spatula



2 Press the wafer gently onto the gingerbread bell



3 Turn the upper part of the gingerbread bell



4 Flip the gingerbread bell over so that each gingerbread falls onto the tray

Important **TIPS AND TRICKS**



If you use an electric mixer, do not overmix the dough as it might become viscous and sticky. Please just fold the nuts and other dry ingredients into the fluffy mass using a dough scraper.

To chop candied lemon and orange peel, dust it with flour or ground hazelnuts and use a knife or a nut mill to cut it into small pieces.

If the consistency of the dough is too soft (the gingerbread loses its shape during baking), please add some ground nuts or almonds.

All types of gingerbread may also be baked on baking paper without using any wafers.

You will find further recipes on our web page www.lebkuchenglocke.de. We would also be delighted to receive your own recipes. Please send them to info@lebkuchenglocke.de

Glazing AND DECORATING

Standard cake glaze or frosting (see recipe for "Amerikaner" (round frosted product)) may be used for glazing. If you use couverture chocolate, please ensure that it is the correct temperature. That way it will have a nice gloss (see www.lebkuchenglocke.de for instructions). Decorate it as you like with almonds, etc.



1 Skewer each gingerbread from below using a potato fork or similar



2 Dip it into the glaze



3 Remove it from the potato fork using the glazing aid



4 and let it slip off the frosting aid onto a piece of baking paper or foil



Gingerbread WITH CROISSANTS

450g (7) dry croissants	500g ground hazelnuts	250g flour
550g sugar	7.5g ammonium bicarbonate	10g cardamom
15g gingerbread spice	20g cinnamon	75g candied lemon peel
75g candied orange peel	3 eggs	approx. 0.4 liters water*
		wafers

Preparation:

Grate the dry croissants and mix them with the hazelnuts, sugar, flour and spices. Lightly chop the candied lemon and orange peel and mix it in. Add the eggs and water and use a dough scraper to mix everything into a dough.

*Tip:

You can replace the water fully or partly with punch, mulled wine or red wine.

🕒 Baking: 15 - 20 min. at 180°C lower and upper heat or at 160°C fan-assisted mode



Elisen

GINGERBREAD

6 eggs	100g sugar	200g ground hazelnuts
300g ground almonds	100g chopped almonds	100g grated dark chocolate
100g candied orange peel	100g candied lemon peel	10 drops bitter almond oil
1 teaspoon rum	20g gingerbread spice	5 tablespoons honey
	100g peeled almonds	wafers

Preparation:

Chop the candied orange and lemon peel. Beat the eggs until foamy and then mix all the ingredients together using a dough scraper. Let the dough rest for 3 hours and then deposit it onto a tray using the gingerbread bell. Halve the peeled almonds and put them onto the gingerbread.

Glaze:

Sieve the icing sugar and mix it with water or lemon juice until smooth so that a viscous glaze forms. Glaze the finished gingerbread while it is still warm.

🕒 Baking: 20 min. at 160°C lower and upper heat



Fluffy

POTATO GINGERBREAD

350g cooked potatoes*	3 eggs	225g flour
300g sugar	250g hazelnuts	50g candied lemon peel
50g candied orange peel	1 teaspoon cinnamon	1 teaspoon ginger
½ teaspoon gingerbread spice	1½ teaspoons baking powder	50g chocolate sprinkles
		wafers

Preparation:

Cook the potatoes, crush them and leave them to cool. Afterwards mix all the ingredients into a dough and eject the gingerbread using the gingerbread bell.

*Alternative:

You can also replace the potatoes fully or partly with cooked carrots.

🕒 Baking: 20 min. at 200°C lower and upper heat



Delicious

ALMOND GINGERBREAD

4 eggs	125g brown sugar	300g ground almonds
100g chopped almonds	150g candied orange peel	50g chocolate or sprinkles
1-2 tablespoons almond liqueur (Amaretto)		wafers

Preparation:

Chop up the candied orange peel and chocolate into small pieces. Separate the eggs and beat the egg whites until stiff. Mix the egg yolks and sugar together until fluffy. Then fold in the beaten egg whites and other ingredients.

🕒 **Baking: 15 - 20 min. at 180°C lower and upper heat**



Tasty

CHOCOLATE GINGERBREAD

6 eggs	160g soft butter	200g sugar
600g ground hazelnuts	200g grated chocolate	4 drops bitter almond oil
2cl egg liqueur	2 cl rum	3 tablespoons flour
2 level teaspoons baking powder	20g gingerbread spice	wafers

Preparation:

Mix the butter and sugar until fluffy and then stir in the eggs. Stir in the hazelnuts, chocolate, bitter almond oil, egg liqueur and rum. Mix together the baking powder, flour and gingerbread spice and stir them in.

Note:

If the dough is too soft, you can make it firmer by adding ground hazelnuts.

🕒 Baking: 15 - 20 min. at 175°C lower and upper heat



Fruity

RASPBERRY GINGERBREAD

3 egg whites	200g sugar	1 pinch salt
200g raspberries (mashed/without seeds)	1cl raspberry brandy	400g ground almonds
100g wheat starch	200g dry sponge cake	5g ammonium bicarbonate
wafers	50cl raspberry syrup	200g icing sugar

Preparation:

Grate the dry sponge cake and mix it with the almonds, wheat starch and ammonium bicarbonate. Mash the raspberries and sieve off the seeds. Beat the egg whites, sugar and salt until stiff. Stir in the raspberries and then fold in the other ingredients.

Glaze:

Make a glaze out of the icing sugar and raspberry syrup.

🕒 Baking: 18 min. at 170°C lower and upper heat or at 160°C fan-assisted mode



Summery

PINA COLADA GINGERBREAD

2 eggs	50g butter	150g sugar
1 sachet vanilla sugar	1 pinch salt	150g flour
1 heaped teaspoon baking powder	200g dried pineapple	150g grated coconut
100g almonds peeled, grated	50g pineapple jam	2cl coconut liqueur or rum
5 drops lemon flavoring	wafers	

Preparation:

Mix the eggs, sugar, vanilla sugar, salt and butter until fluffy. Cut the pineapple into small pieces and mix it with the flour, baking powder, almonds and grated coconut. Then fold it into the dough together with the pineapple jam, lemon flavoring and coconut liqueur or rum. Put the dough into the gingerbread bell and then either use a wafer or dip the bottom of the gingerbread bell into the grated coconut. Finally, eject the gingerbread.

🕒 Baking: 15 - 18 min. at 160°C lower and upper heat or at 150°C fan-assisted mode



Chocolate **HAZELNUT COOKIES**

1 egg	250g butter	150g cane sugar (brown)
1 sachet vanilla sugar	1 pinch salt	200g flour
½ sachet baking powder	250g ground hazelnuts	150 - 200g chocolate drops
5 drops butter vanilla flavoring		

Preparation:

Beat the egg and softened butter, sugar, vanilla sugar, butter vanilla flavoring and salt until creamy. Mix the hazelnuts, flour and baking powder together and stir them in. Finally, fold the chocolate into the dough. Put the dough into the gingerbread bell, eject it and bake it on a tray covered with baking paper.

Tip:

When the edges of the cookies turn golden brown, take them out of the oven. Let the cookies cool down and then store them in a tin box.

🕒 **Baking: 12-15 min. at 170°C lower and upper heat or at 160°C fan-assisted mode**



Amerikaner (round frosted products) WITH VANILLA PUDDING

3 eggs	150g butter	150g sugar
2 sachets vanilla sugar	1 pinch salt	400g flour
1 sachet baking powder	1½ sachets pudding powder (vanilla)	2cl milk
2cl lemon juice	100g icing sugar (for glaze)	4 tablespoons lemon juice (for glaze)

Preparation:

Mix the eggs, butter, sugar, vanilla sugar and salt until fluffy. Mix the pudding powder, flour and baking powder and add it to the wet mixture. Afterwards fold in the milk and lemon juice (2cl) using the dough hook. Put the dough into the gingerbread bell, place the bell onto a tray lined with a piece of baking paper or foil and turn its upper section. When turning it the second time, slowly lift the gingerbread bell.

Glaze:

Mix the icing sugar and lemon juice (4 tablespoons) until they form a viscous glaze. Glaze the cakes (Amerikaner) with the sugar while they are still warm and then decorate them with chocolate glaze and sprinkles, etc. when they have cooled down.

🕒 Baking: 15 min. at 180°C lower and upper heat or at 160°C fan-assisted mode



Quick

NUT MACAROONS

2 egg whites	100g sugar	150g ground hazelnuts
2 drops bitter almond oil	1 knife tip cinnamon	hazelnuts (to decorate)
		wafers

Preparation:

Beat the egg whites until stiff. Gradually add the sugar and bitter almond oil while beating. Mix the hazelnuts and cinnamon and add them to the beaten egg whites. Put the dough onto wafers using the gingerbread bell and press one hazelnut into the middle of each product.

🕒 Baking: 18 min. at 150°C lower and upper heat

Seifert's kitchen aids
THE IDEAL GIFT



KnieKüchler mold



BurgerBell



4 cm

5 cm

7 cm

9 cm



Gingerbread bell



Spatula

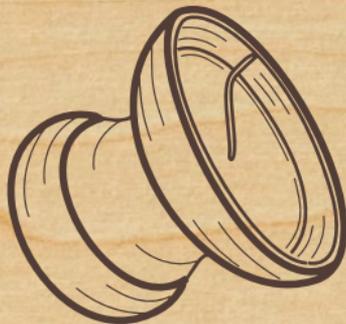


Frosting aid



Simply a pleasure
ALWAYS A SUITABLE GIFT

*Please refer to our website for further
complimentary recipes which are updated on an ongoing basis
www.lebkuchenglocke.de*



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