



Aachener Printen (gingerbread cakes)

NORTH RHINE-WESTPHALIA

Ingredients

Makes approx. 60 cakes

400 g **golden syrup**

30 ml **water**

85 g **brown sugar**

125 g **candied sugar**

500 g **flour**

15 g **candied orange peel**

5 g **baking soda**

Gingerbread spices (consisting of 10 g aniseed, 5 g coriander and 5 g cinnamon – all ground, 2 g allspice, 2 g cloves, 2 g cardamom and 2 g nutmeg – all ground)

5 g **potash**

Method

Heat the golden syrup in a saucepan with 20 ml of water.

Remove the pan from the heat and add the brown sugar, candied sugar, flour, candied orange peel, baking soda and the gingerbread spices and knead together.

Finely crush the potash and dissolve in the remaining water to add to the dough.

Roll out the dough with a rolling pin until approx. 5 mm thick. Cut into shapes and place in a greased baking tin that has been sprayed with water.

Bake the gingerbread in a preheated oven at 180°C for approx. 18 minutes.

Tip:

Decorate the gingerbread cakes with almonds, other nuts or halved candied cherries before baking. Alternatively, cover with dark chocolate (preferably 70% cocoa content) once cool.

Bon appétit!

Wine recommendation

A mature Beerenauslese with aromas of dried mango, fig, honey and spices is the perfect accompaniment.