

French Gingerbread

"Christmas is not the same without gingerbread"

"With this new bread maker, you can explore new taste without any effort. Just enjoy!"

Ingredients French Gingerbread (750g):

310 ml cup milk
3 tbsp butter (unsalted)
6 tbsp brown sugar
2 2/3 cup flour for white bread
3/4 cup Rye flour
1 1/2 tsp Salt
2 1/4 tsp Active dry yeast
2 tsp Ginger (ground)
3/4 tsp Cinnamon (ground)
1/4 tsp Nutmeg (grated)
1/4 tsp Cloves (ground)

Preparation French Gingerbread (750g):

1. Scald the milk. Stir in butter and brown sugar. Let cool to room temperature.
2. Add the milk mixture and remaining ingredients in the recommended order
(Add first all liquid ingredients in the cake pan and then the dry ingredients)
2. Select White Bread programme (1)
3. Choose the desired crust colour
4. Press and hold Start/Stop button (2-3sec)

if you would like to pause the programme press Start/Stop button (to stop the programme press and hold the Start/Stop button for 2-3 sec)