CHRISTMAS LEBKUCHEN TREE

Makes
7

Order all the ingredients you need from BAKO,
contact your BAKO representative or call us on 0808 196 2344.

CHRISTMAS LEBKUCHEN TREE

Makes 7 Finished Trees

INGREDIENTS:

60g BAKO
Free Range Pasteurised Egg
(82327)

225g BAKO
Cake Margarine
(94088)

170g BAKO
Soft Light Brown Sugar
(35813)

100g BAKO
Golden Syrup
(35300)

400g BAKO
Self Raising Flour
(94067)

10g BAKO
Ground Ginger
(94107)

60g Ginger Crush
(91042)

Sweet Snow
(44258)

FOR DECORATION:

BAKO Ready to use
Fondant
(35147) - as desired

Silver balls - as desired

METHOD:

1. Firstly, mix all the ingredients together in a machine bowl fitted with a beater attachment to form a dough.

2. Once mixed, allow to rest and chill in the refrigerator for at least 30 minutes.

3. When ready, pin out the dough to desired thickness (around 4mm thick).

4. Cut into star shapes using six different sized star-shaped cutters.

5. Place on a silicone-lined tray and bake at 180˚ celsius for 12-15 minutes.

6. Remove from the oven and allow to cool.

7. Using Bako Select Ready to use Fondant, stick two of each sized star on top of each other, twisting each one to offset the points of the star.

8. Put the last star on top pointing upwards. This should give you a star tree which is 12 biscuits high.

9. If desired, decorate with silver balls or mini beans and dust with sweet snow to finish.

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