

PIERNIK (GINGERBREAD)



Piernik is a cake baked in Poland since the 13th century. Because of the oriental spices used as ingredients it was a symbol of wealth. Gingerbread was also sold in pharmacies as a remedy for a variety of diseases.

The name of the cake comes from the Polish word 'pierny', which in English means 'spicy'.



INGREDIENTS:

- 3 eggs



- 1 glass (250ml) of sugar



- 2 glasses (500ml) of flour



- 1 glass (250ml) of milk



- 1 glass (250ml) of plum jam



- 1 packet of gingerbread spices



- 1 table spoon of cinnamon



- 2 table spoons of cocoa



- 1 teaspoon of baking soda



- Heat the oven to 180°C.

- Spread baking paper on a baking sheet.



- Beat the eggs, gradually add sugar till it becomes a homogenous dough.



- Add flour and mix the dough using a spoon.
- Add the rest of ingredients one after another, mixing them carefully with a spoon.



- Pour the dough into the baking sheet and put into the oven. Bake it for 40 minutes.
- When waiting till your gingerbread cools down, you can prepare your favourite glaze and spread it on gingerbread.

