



## Recipe for German Lebkuchen

Make a real, tasty German Lebkuchen for Christmas yourself! This can be done in a few easy steps with this recipe from FunCakes. Prepare the mix for Gingerbread, bake it in a beautiful heart shape and decorate!

## Boodschappenlijstje



FunCakes Mix for Gingerbread 500 g

F11140  
€4.99



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136  
€6.85



Wilton Decorating Tip #003 Round Carded

02-0-0154  
€1.65



FunCakes Icing Sugar 900 g

F10545  
€5.49



FunCakes Decorating Bags 30 cm pk/10

F85100  
€3.15



Wilton Decorating Tip #018 Open Star Carded

02-0-0215  
€1.65

### **Ingredients for German Lebkuchen**

- [500 g FunCakes Mix for Gingerbread](#)
- [250 g FunCakes Icing Sugar](#)
- [50 g FunCakes Protein Powder](#)
- 1 egg (circa 50 g)
- 60 g unsalted butter
- 90 ml water

### **Other supplies for German Lebkuchen**

- [FunCakes disposable decorating bags](#)
- [Wilton Cooling Grid](#)
- [Wilton Decorating Tip #003 Round](#)
- [Wilton Decorating Tip #018 Open Star](#)
- [Patisse Parchement Paper](#)
- [Wilton Wide Glide Rolling Pin 50 cm](#)
- [FunCakes Magic Roll Out Powder](#)

### **Step 1: Prepare the Gingerbread mix for the German Lebkuchen**

Preheat the oven to 180 ° C (convection oven 160 ° C). Get started with 500 grams of FunCakes Mix for Gingerbread. Knead 500 grams of mix with 1 egg, 60 grams of unsalted (cream) butter and 60 ml of water into a firm dough and let it stiffen in the refrigerator for at least 1 hour. Then roll out the dough on a powdered work surface to 1 - 1.5 cm thick. Cut out hearts with a diameter of 15 - 20 cm and place them on the rolled out dough. Cut the hearts out and bake them in the middle of the oven for about 15 minutes until golden. Then let the hearts cool on the cooling rack.

### **Step 2: Decorate the German Lebkuchen**

Mix 250 grams of icing sugar, 5 grams of protein powder and 30 ml of water on low speed for 8 minutes until a nice even mass is formed. Then place tip # 003 and tip # 018 in the decorating bag and fill these with the icing you have made. Decorate the heart as desired and use tip # 003 for the dots and tip # 018 for the shell edge.