**PAWEŁ & Ömer**

**Our local gingerbread - ”Kętrzyn gingerbread”**

**(PIERNIK KĘTRZYŃSKI in Polish)**



## **Ineredients:**

* “Kętrzyn gingerbread” powder
* water - 1.5 cups (380ml)
* oil - 3/4 cup (170 ml)
* sour jam,
* chocolate (to melt for coating)

**Way to prepare:**

* Mix the contents of the package with water using a blender/mixer
* Add oil and mix carefully again
* Put the dough into a baking sheet previously greased with oil or butter and sprinkled with breadcrumbs, put aside for about 15 minutes
* Put the dough in a preheated oven (180 degrees C) and bake for about 45-60 minutes
* Cool the cake off and cut into halves
* Cover the first part of the cake with a layer of sour jam and cover with the second part of the cake, then top the cake with melted milk chocolate

**Ömer please prepare: oil, sour jam, breadcrumbs**

 **I will bring the rest of ingredients :)**