



GINGERBREAD WITH BLACKCURRANT JAM

Ingredients:

- 4 eggs
- $\frac{3}{4}$ glass of sugar
- 1 glass of milk
- $\frac{1}{2}$ glass of blackcurrant jam
 - 2 glasses of flour
 - 1 teaspoon of backing soda
- $\frac{1}{2}$ teaspoon of backing powder
 - 1 teaspoon of cinnamon
- $\frac{1}{4}$ teaspoon of seasoning for gingerbread
 - $\frac{1}{2}$ glass of oil



Put 4 eggs to the bowl.



Add $\frac{3}{4}$ glass of sugar.



Blend eggs with sugar.



Add 1 glass of milk.



Add $\frac{1}{2}$ glass of blackcurrant jam.



Put to the bowl:

- 2 glasses of flour



- 1 teaspoon of baking soda
- $\frac{1}{2}$ teaspoon of baking powder



- 1 teaspoon of cinnamon



◦ $\frac{1}{4}$ teaspoon of seasoning
for gingerbread
Blend everything together.



Add $\frac{1}{2}$ glass of oil.



Slice walnuts into little pieces and put to the dough.



Put the dough to the cast.



Sprinkle the dough with walnuts.



Bake it for 1 hour in 190°.

ENJOY!

