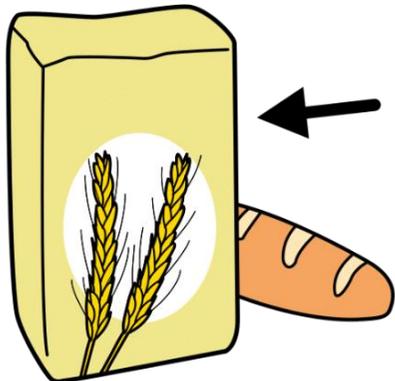


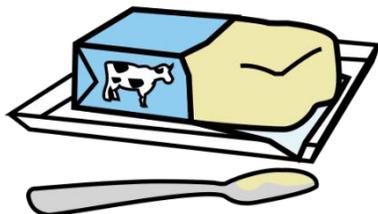
имбирные пряники



мука - 250 грамм



масло (82,5%) - 70 г



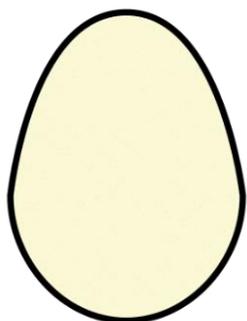
мед - 80 грамм



сахар - 100 грамм



яйцо - 1 шт. (С0)



корица молотая - 1/3 ч.л.



имбирь сухой - 1/3 ч.л.



**мускатный орех  
(молотый) – 1/3 ч.л.**



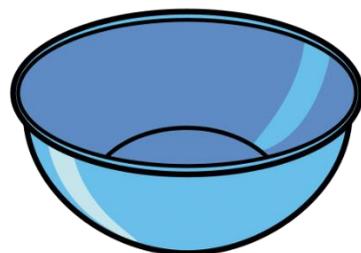
сода – 1/3 ч.л.



фартук



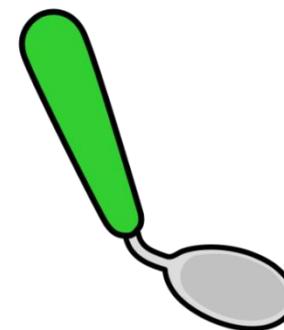
миска - 3 шт



миксер



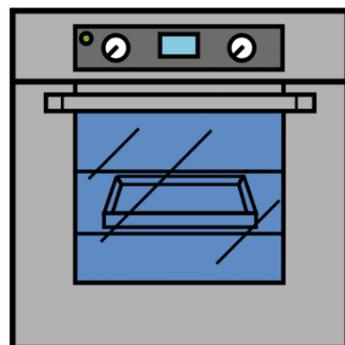
ложка



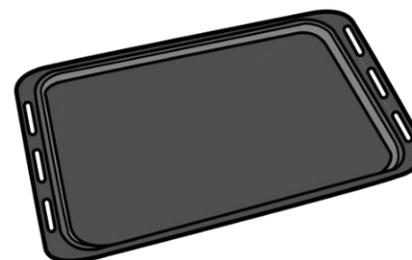
прихватка



духовка



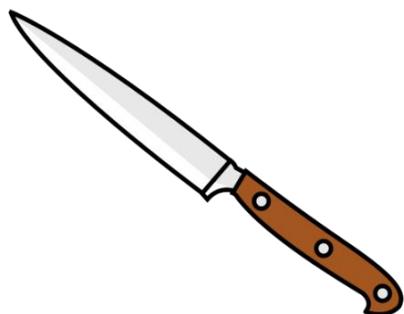
противень



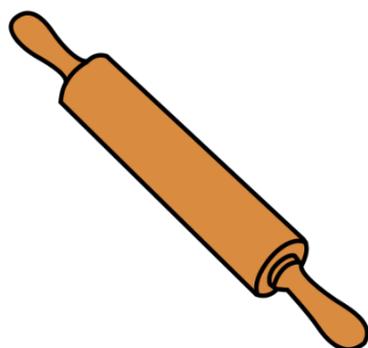
пергаментная бумага



НОЖ



скалка



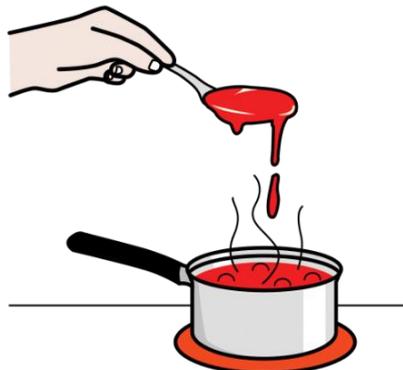
скалка с узором



вырубки для пряников



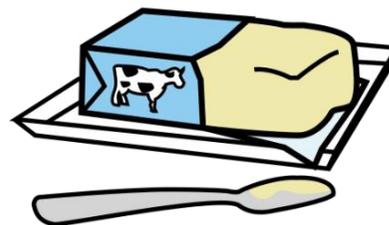
растопить



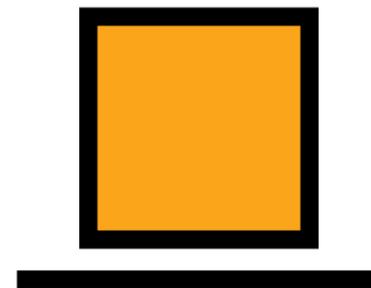
мед



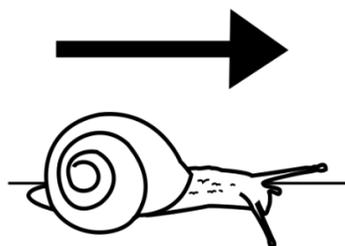
масло



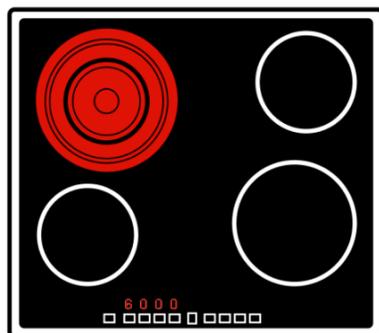
на



медленном



огне



добавить



имбирь



корица



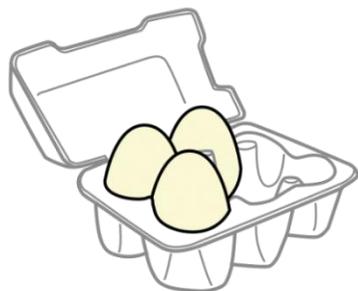
мускатный орех



взбить



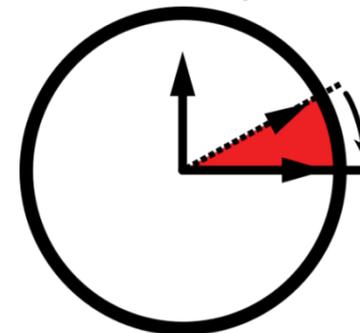
яйца



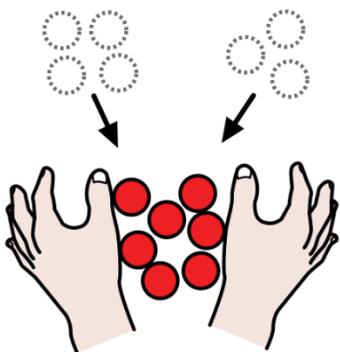
сахар



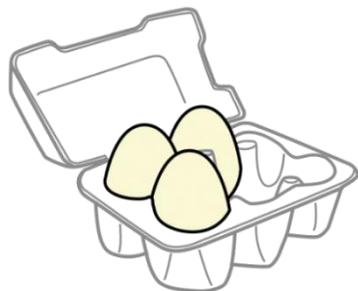
2-3 минуты



соединить вместе



яйца



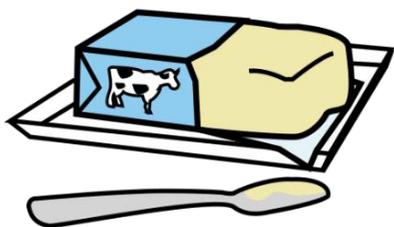
сахар



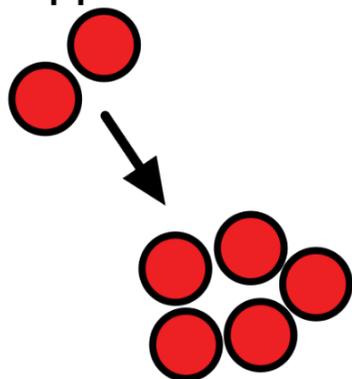
мед



масло



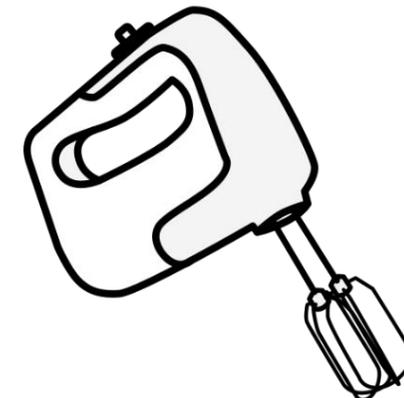
добавить



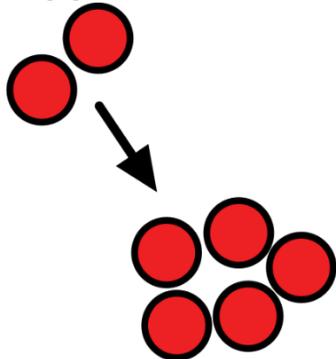
сода



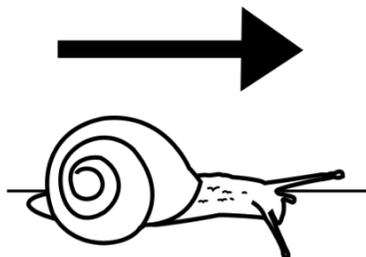
взбить



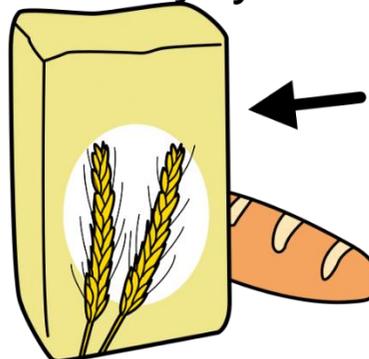
добавить



медленно



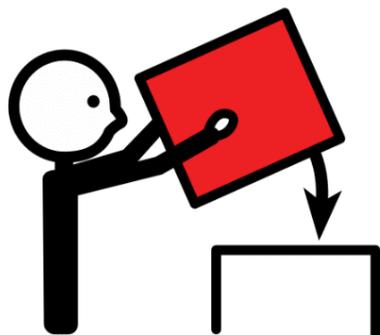
муку



замесить тесто



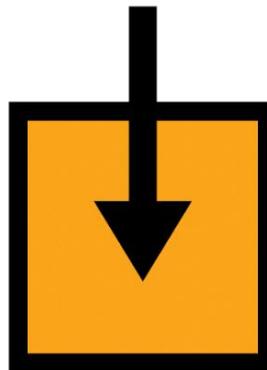
положить



тесто



в



пластиковый пакет



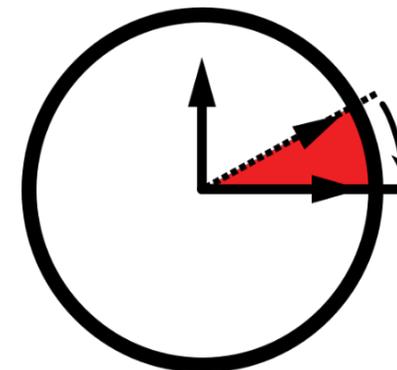
и

поставить в  
холодильник



на

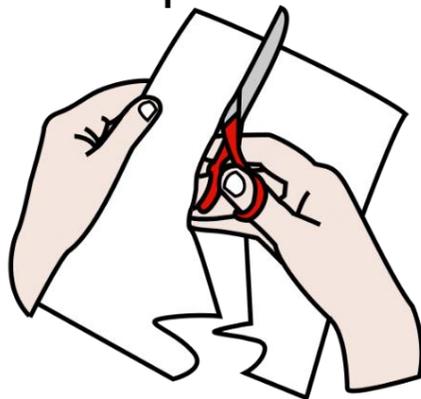
2-3 часа



раскатать тесто



вырезать



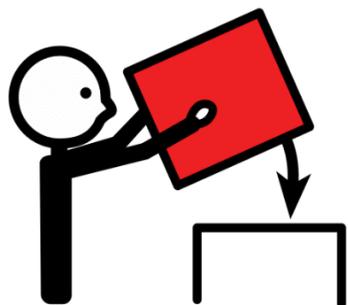
имбирные пряники



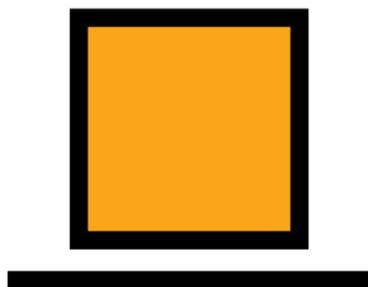
вырубками



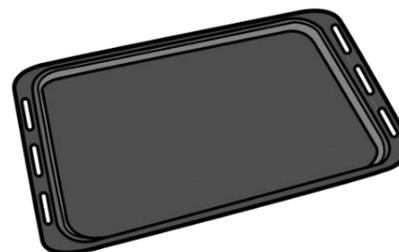
положить



на



противень



и

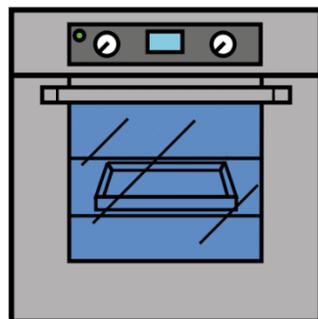
пергаментная бумага



разогреть

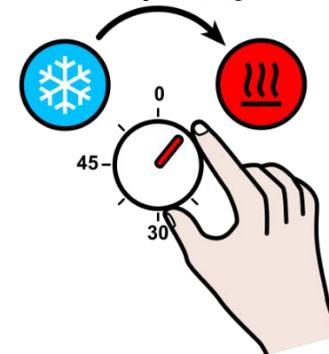


духовка

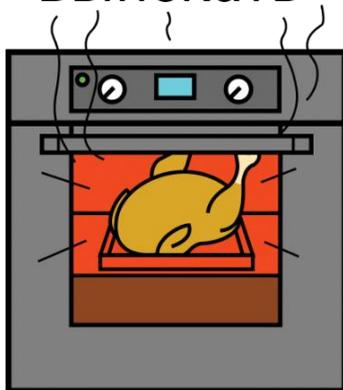


ДО

150 градусов



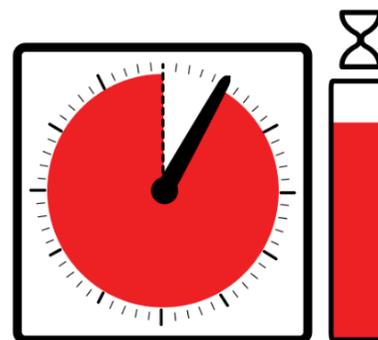
выпекать



имбирные пряники



10-20 минут



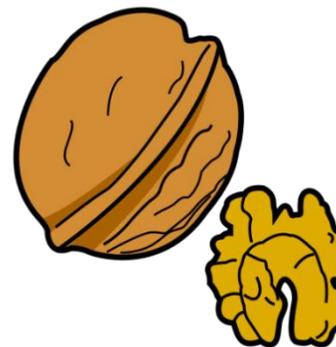
украсить



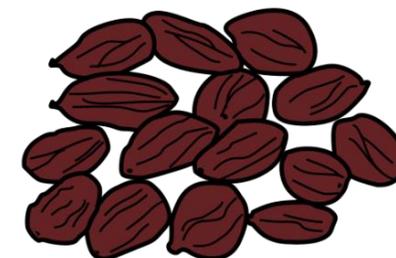
имбирные пряники



грецкий орех



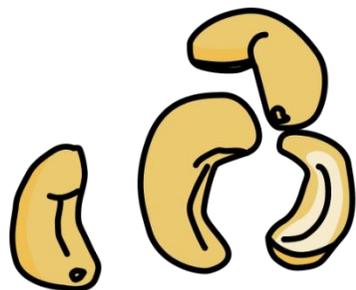
ИЗЮМ



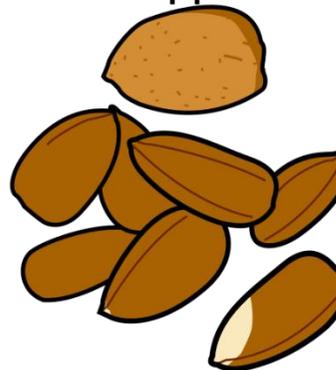
кокосовая стружка



кешью



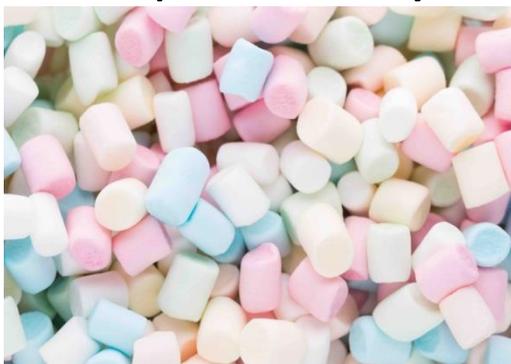
миндаль



карамель



маршмеллоу



m&m's

