



Gingerbread Cookie Cake with Poached Pears

⌚ 60–90 Min ♡ ♡ ♡

Preparation

- 1 Heat the honey, butter and sugar in a pan and mix thoroughly. Take off the heat and leave to cool as soon as everything has melted.
- 2 Preheat the oven to 160°C (320°F) and grease two 15-cm springform tins with butter. Beat the egg whites with one tsp. of honey until the mixture forms stiff peaks.
- 3 Sift the flour, baking powder, cocoa powder and spices into a bowl then mix with the ground almonds honey and the butter and sugar mixture. Add the egg yolk and stir thoroughly.
- 4 Gradually stir in the stiffened egg white until smooth.
- 5 Distribute the mixture evenly in the tins and bake for around 40 minutes. Meanwhile, mix all the ingredients for the icing and chill in the fridge.
- 6 Peel the pears and add to a high-sided pan with water, bay leaves, sugar, amaretto and vanilla sugar powder.
- 7 Cook for 20 minutes, then remove from the water, leave it to cool and cut it into thin slices with a knife.
- 8 Coat the cooled cakes with the icing and place one on top of the other. Use the remaining icing to coat the edges and top.
- 9 Finally arrange the pear slices on the cake and enjoy.

Ingredients 4 Portions

♦ = Kotányi Produkte

160 g	Honey
1 tbsp.	Dark brown sugar
1 tbsp.	Light brown sugar
110 g	Butter
50 g	Almonds, ground
250 g	Flour
3	Eggs, separated
2 tbsp.	Cocoa powder
1 tbsp.	Baking powder
1.5 tbsp.	♦ Organic Ginger, Ground
2 tbsp.	♦ Cinnamon, Ground
0.5 tsp.	♦ Nutmeg, Ground
0.5 tsp.	♦ Cloves, Ground
2 Stk.	♦ Pepper Black, Whole
2 Stk.	♦ Cardamom, Whole
4 Stk.	♦ Anise, Whole

Mascarpone icing

200 g	Mascarpone
150 g	Heavy cream
6 tbsp.	Powdered sugar

For the poached pears

3 Stk.	Pears, small
120 g	Sugar
60 ml	Amaretto
1 tsp.	♦ Bourbon Vanilla Sugar
3 Stk.	♦ Bay Leaves, Whole
0	♦ Archive: Hazelnut Brittle
	Water

