



# Gingerbread Kisses

🕒 15–30 Min 

## Preparation

- 1 Beat the egg whites with the granulated sugar and salt until stiff.
- 2 Carefully fold in the chopped almonds, gingerbread crumbs and Kotányi Honey Gingerbread Spice Mixture.
- 3 Fill the mixture into a piping bag with a perforated nozzle and pipe circles on a baking sheet lined with baking paper. Place a whole hazelnut in the middle of each circle.
- 4 Bake in a pre-heated oven at 140 ° C for approx. 15 minutes.
- 5 Dip half of each cooled Gingerbread Kiss are in chocolate icing and let set on a grid.

## Ingredients 4 Portions

♦ = Kotányi Produkte

For ca. 650 g Cookies

90 g	Egg Whites (ca. 3 Pc.)
150 g	Sugar, granulated
100 g	Almonds, chopped
200 g	Gingerbread, ground
5 g	♦ Honey Gingerbread Seasoning Mix
1 Pinch	♦ Table Salt
200 g	Hazelnuts, whole
200 g	Chocolate glaze

