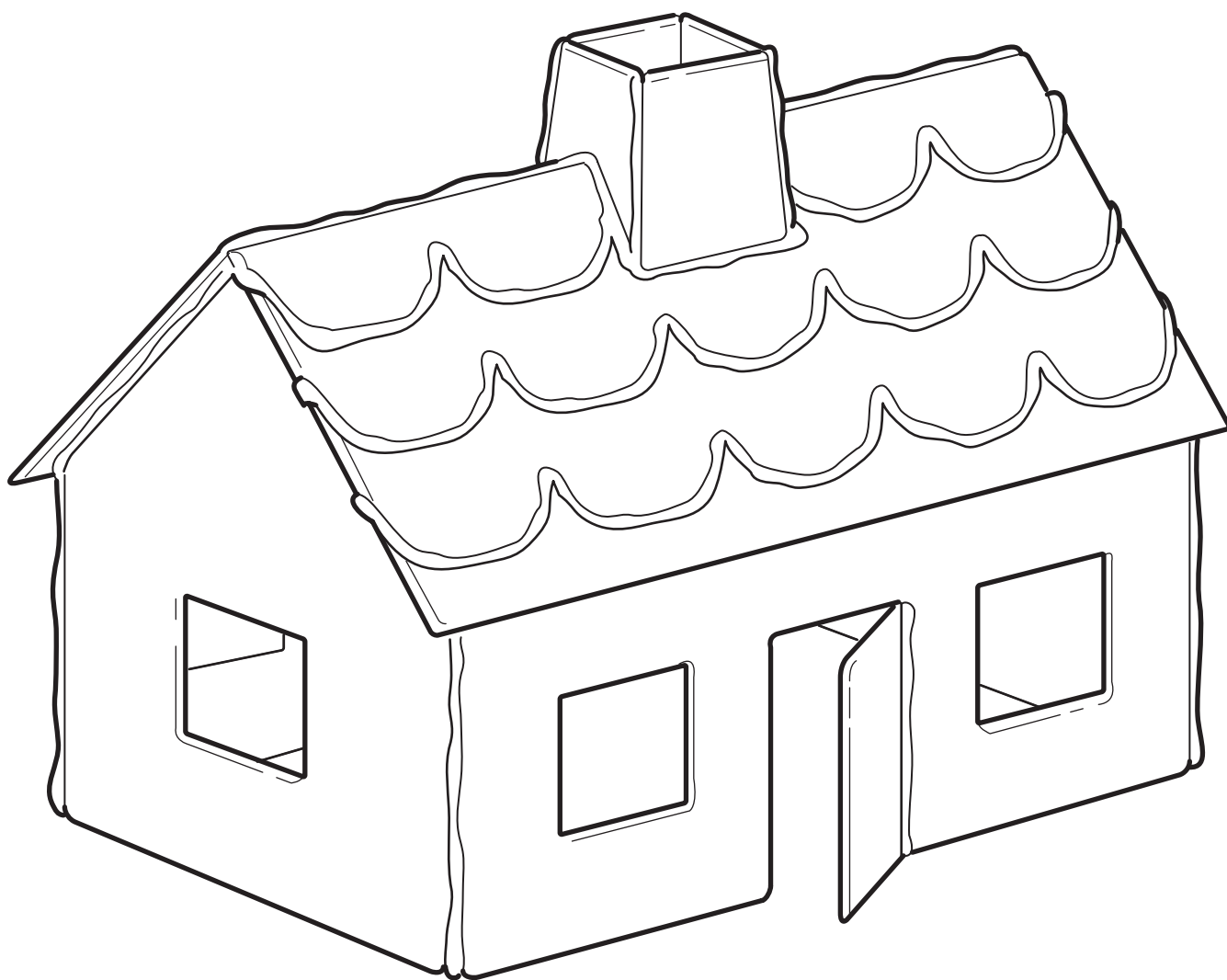


# PFEFFERKUCHEN- HAUS



Design and Quality  
IKEA of Sweden

# PFEFFERKUCHENTEIG

Du kannst Fertigteig aus deinem IKEA Einrichtungshaus verwenden oder ihn selbst machen:

200 ml Wasser

100 ml Zuckerrübensirup (Melasse)

2 Esslöffel gemahlene Zimt

1 Esslöffel gemahlene Nelken

1 Esslöffel gemahlener Ingwer

1 Teelöffel gemahlener Kardamom

1 Teelöffel schwarzer Pfeffer

1 Teelöffel Backpulver

300 g Butter

510 g Zucker

1075 g Mehl

Butter, Zucker und Zuckerrübensirup mischen. Gewürze und Backpulver hinzufügen, dann Wasser und einen Teil des Mehls.

Restliches Mehl unterrühren.

Teig über Nacht in Folie eingewickelt im Kühlschrank ruhen lassen.

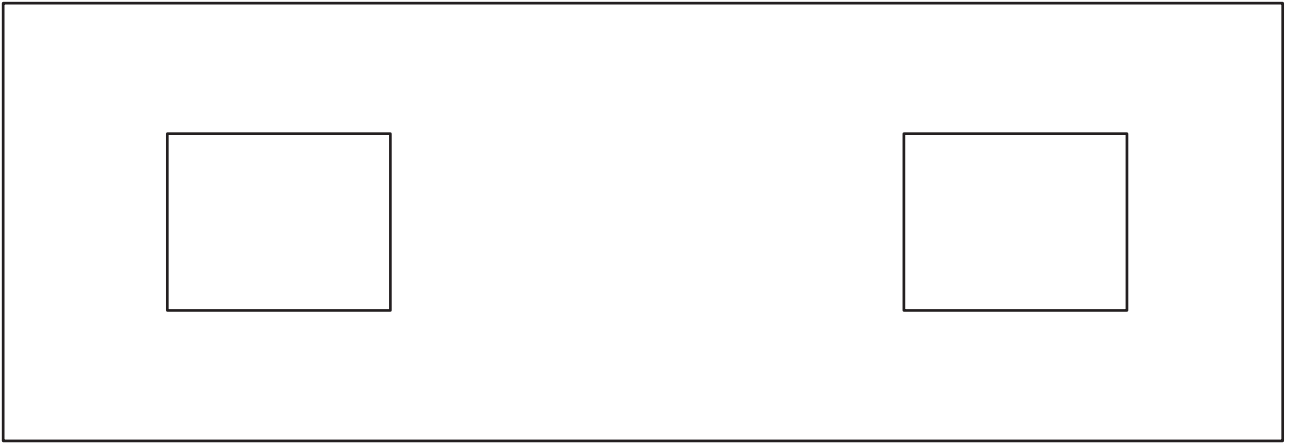
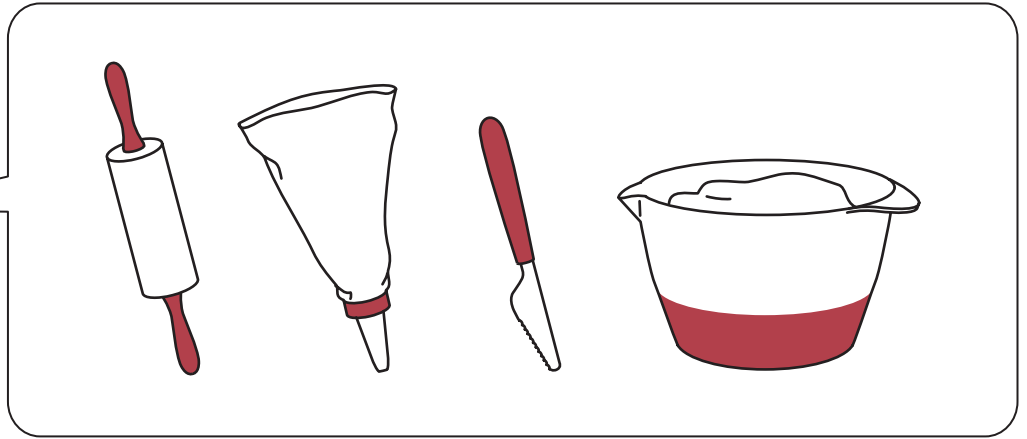
# GLASUR

400 ml Puderzucker

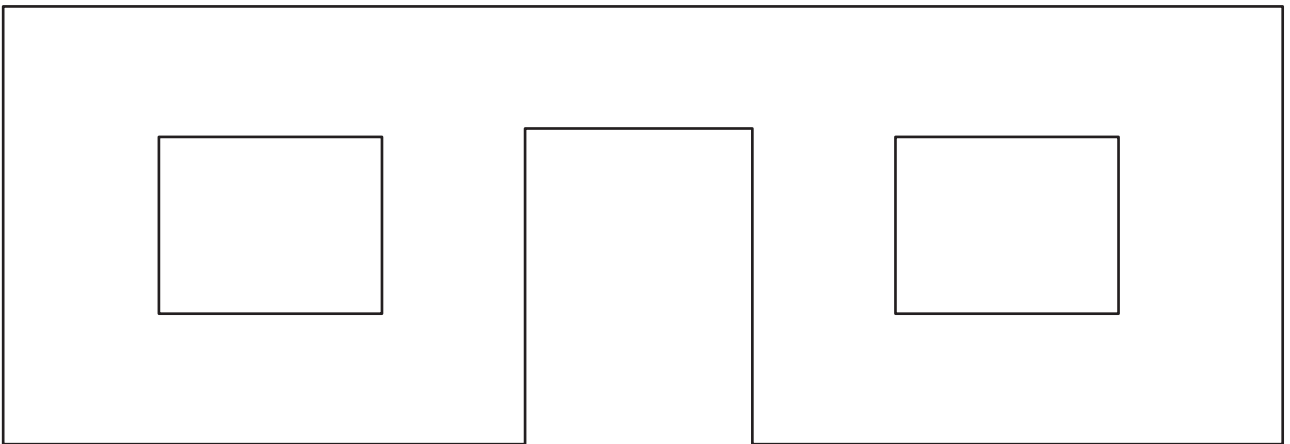
1 Eiweiß

1 Teelöffel Weißweinessig

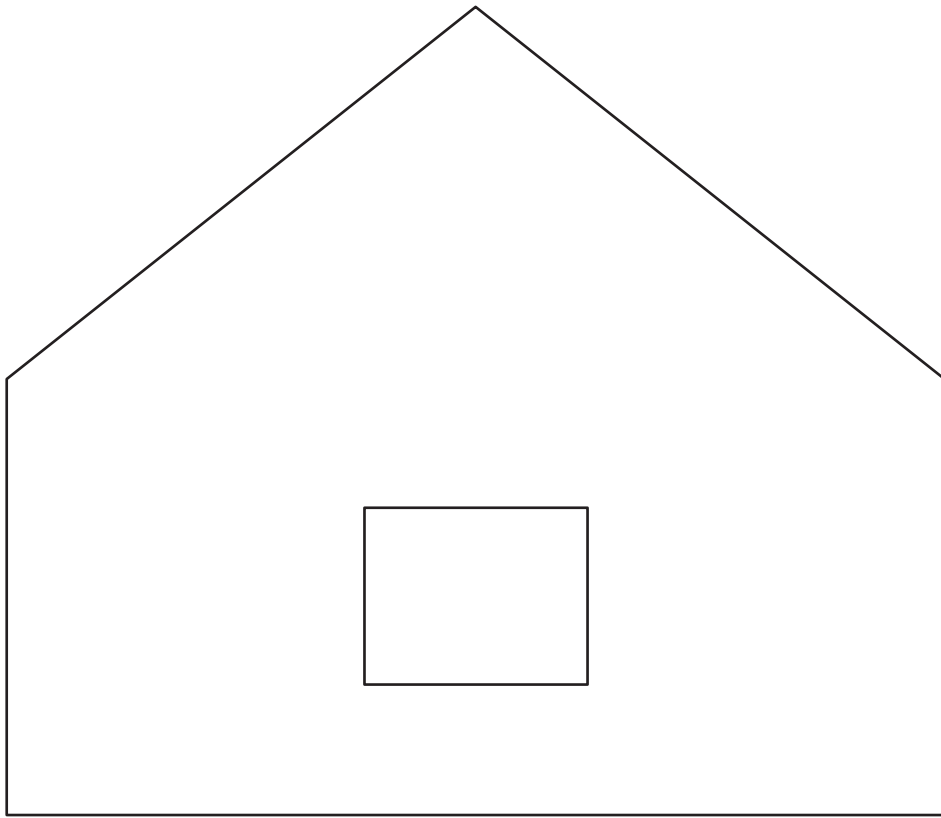
Alles miteinander verquirlen, dann eine Papier- oder Spritztüte damit füllen.



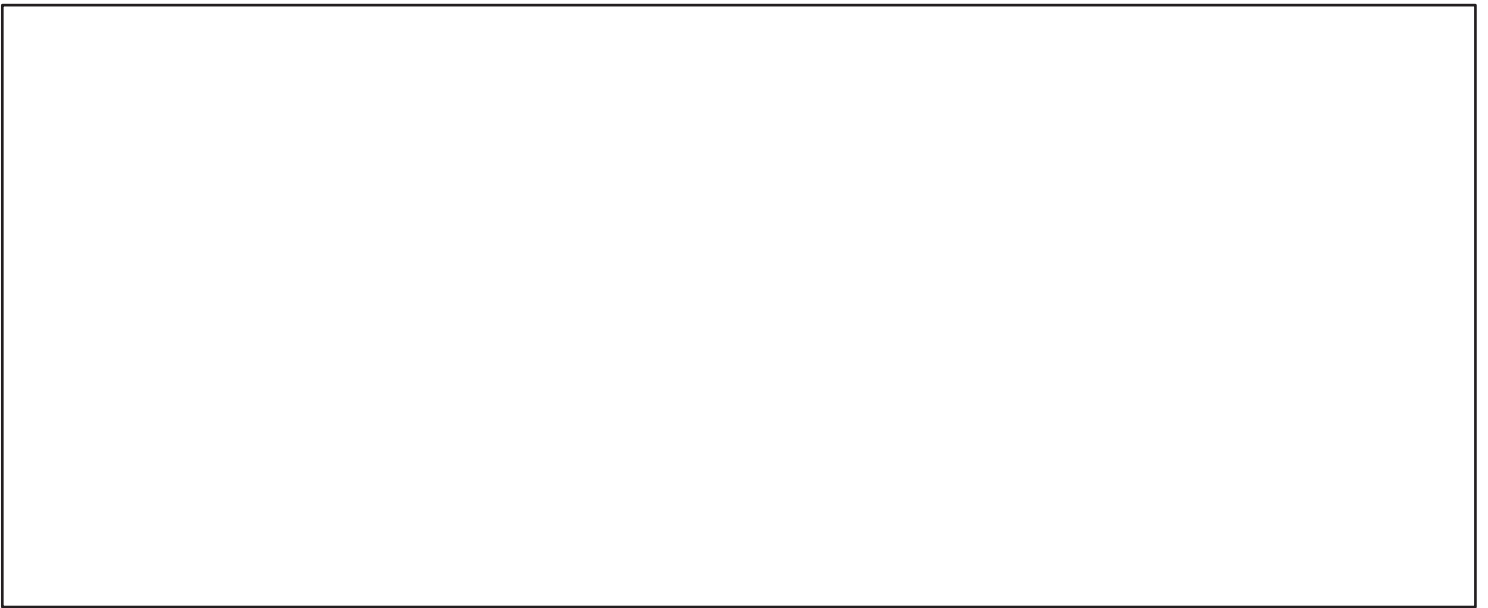
1x



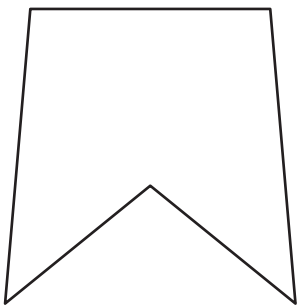
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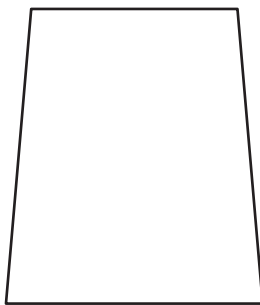
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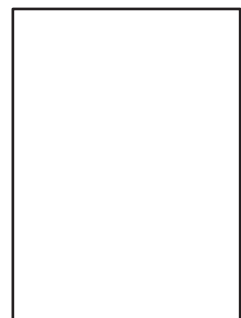
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2x

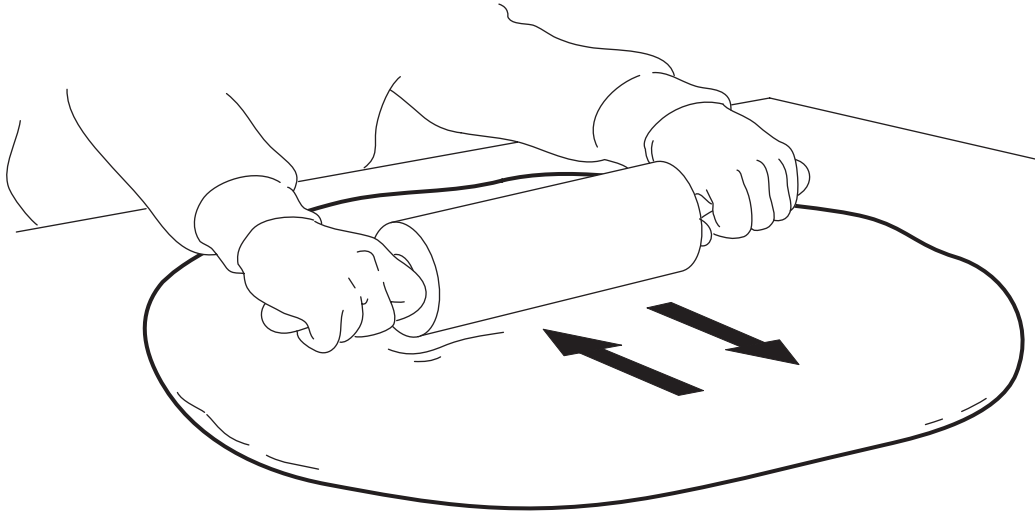


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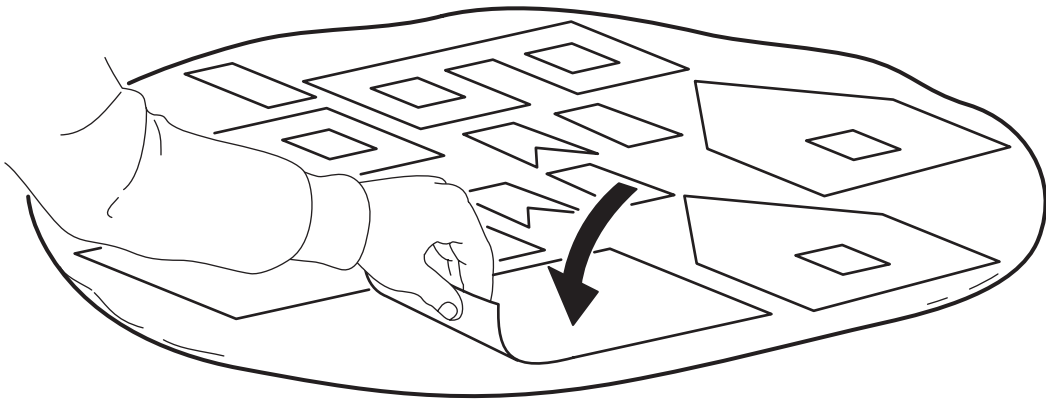


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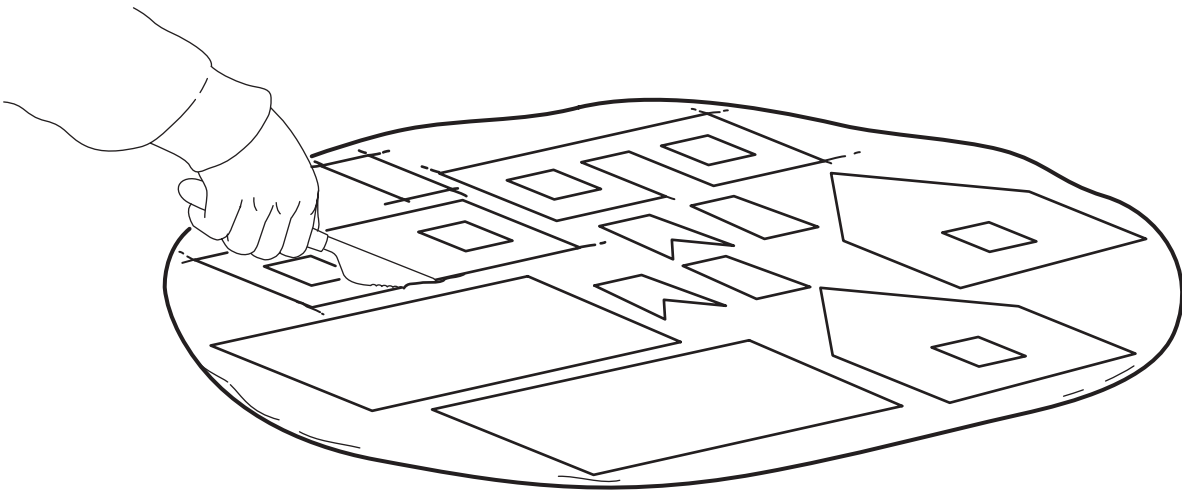
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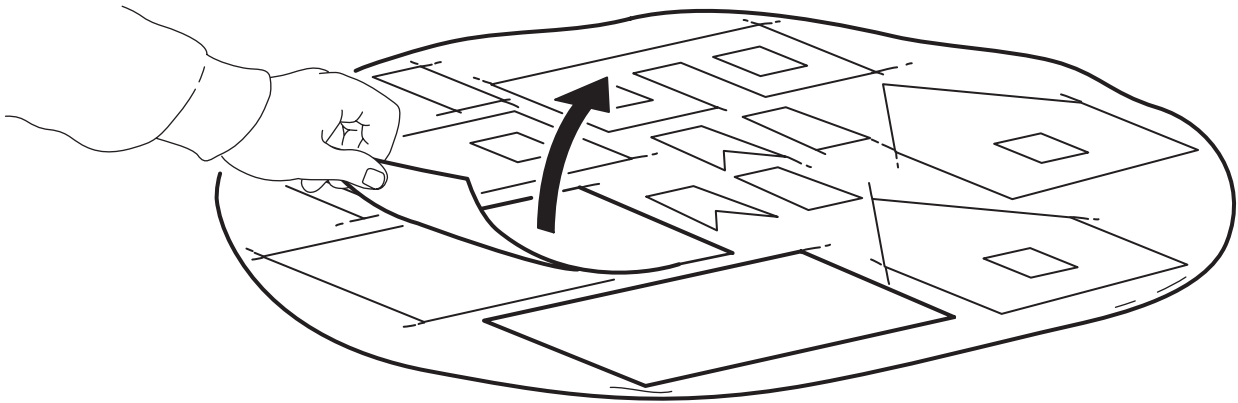
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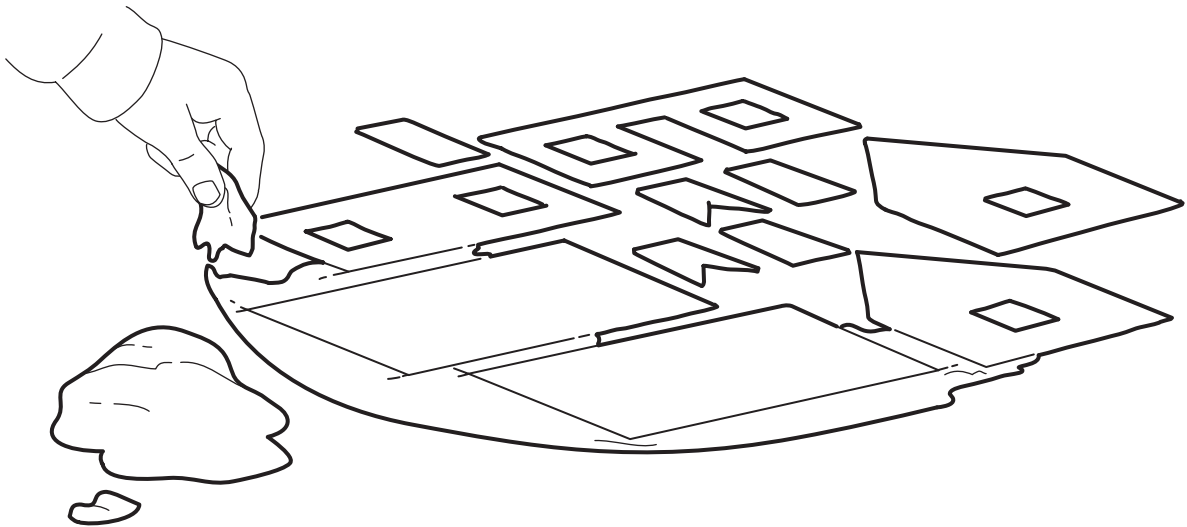
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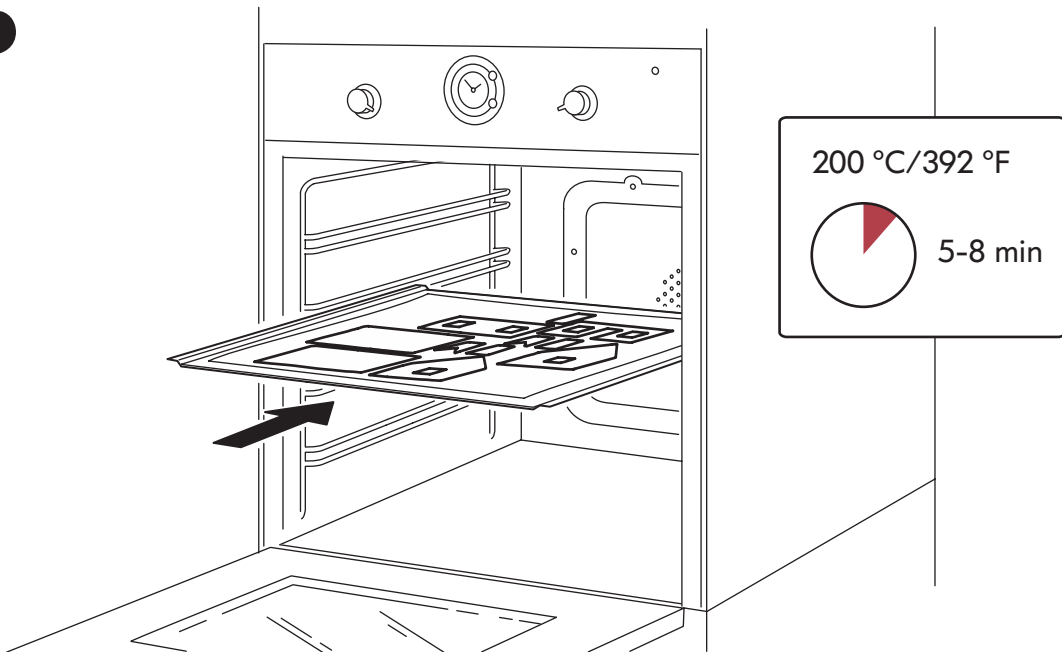
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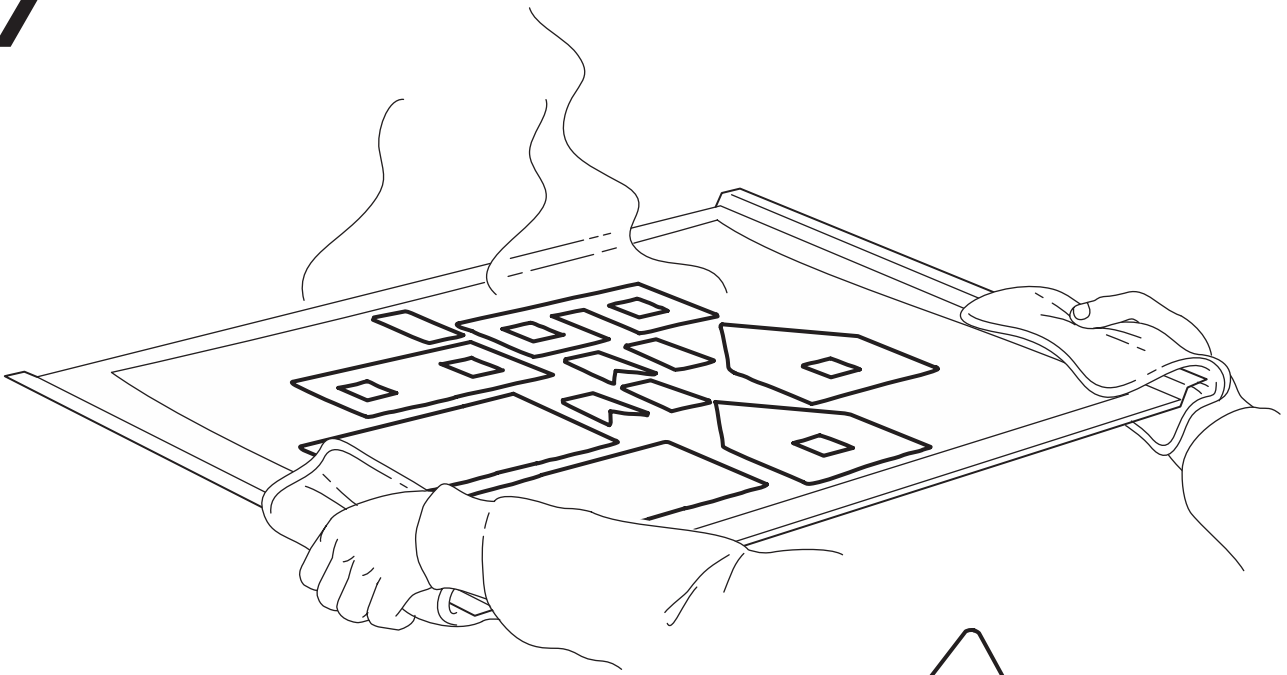
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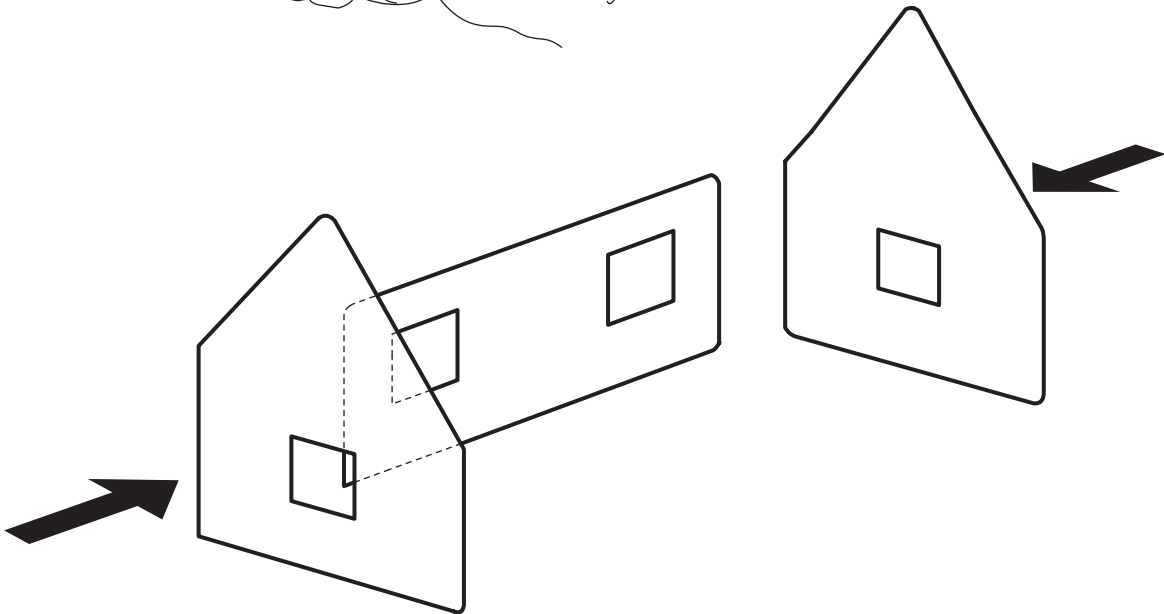
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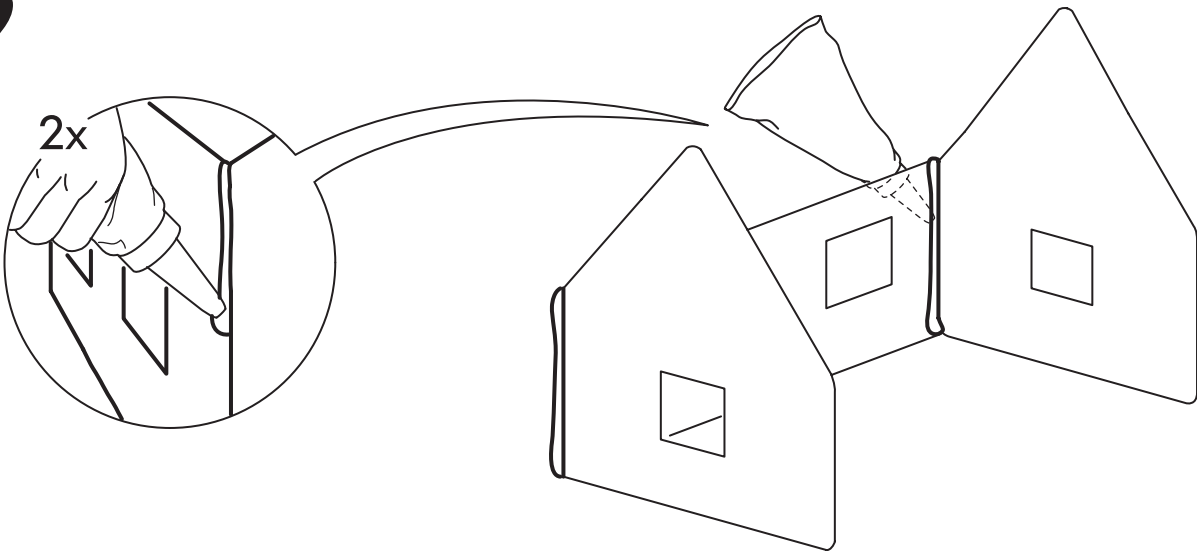
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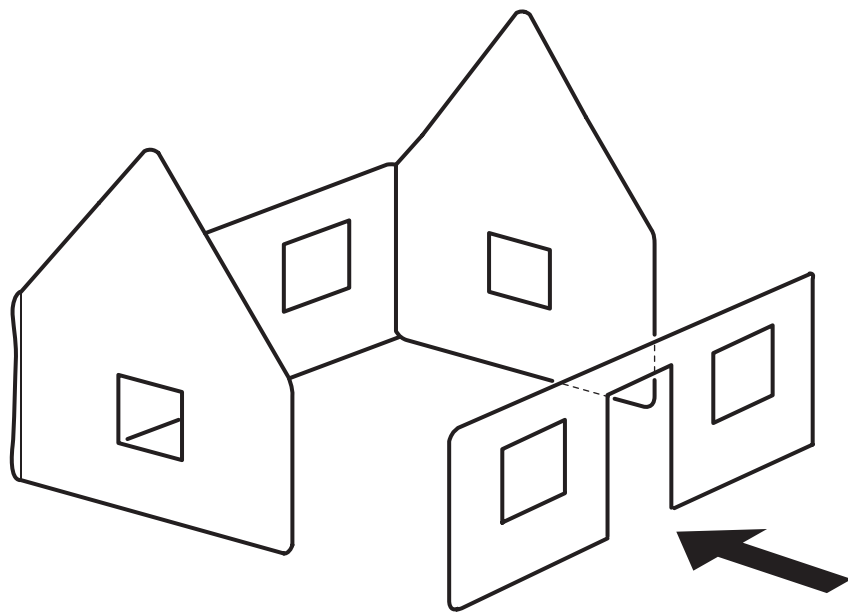
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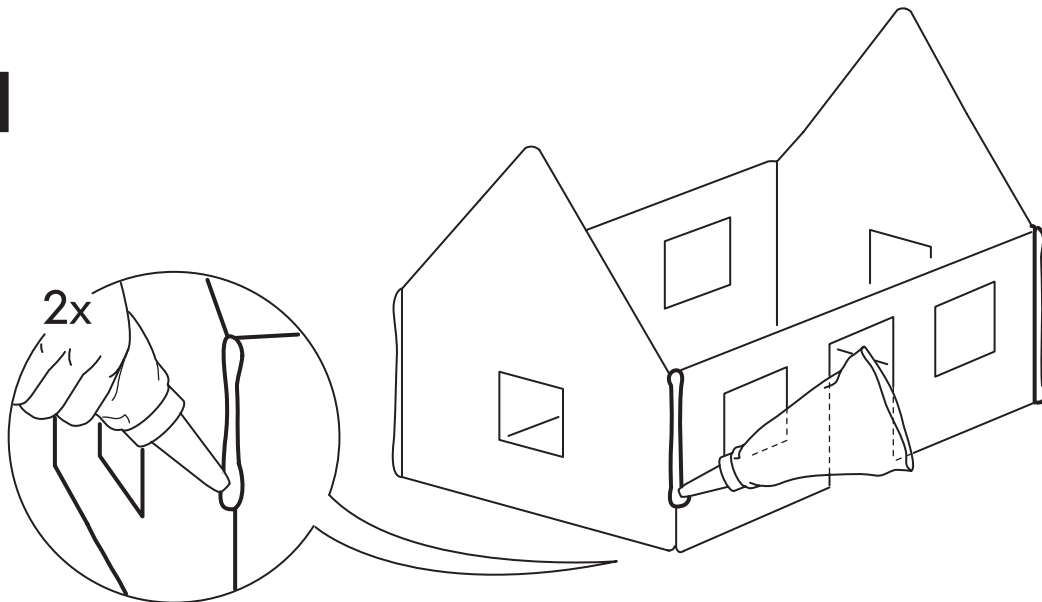
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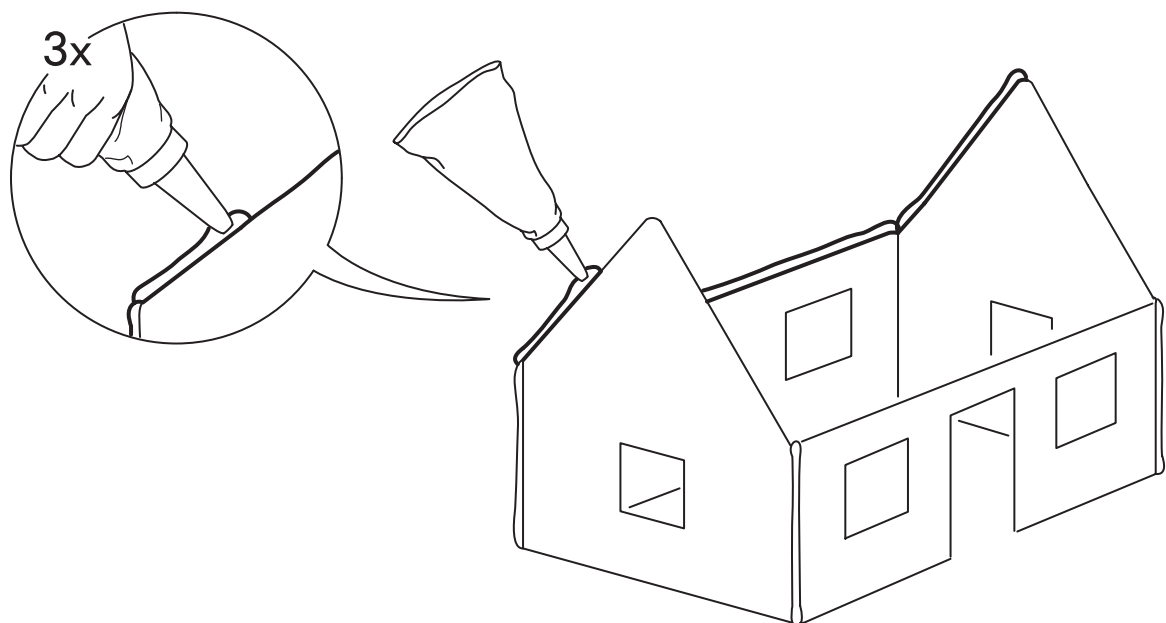
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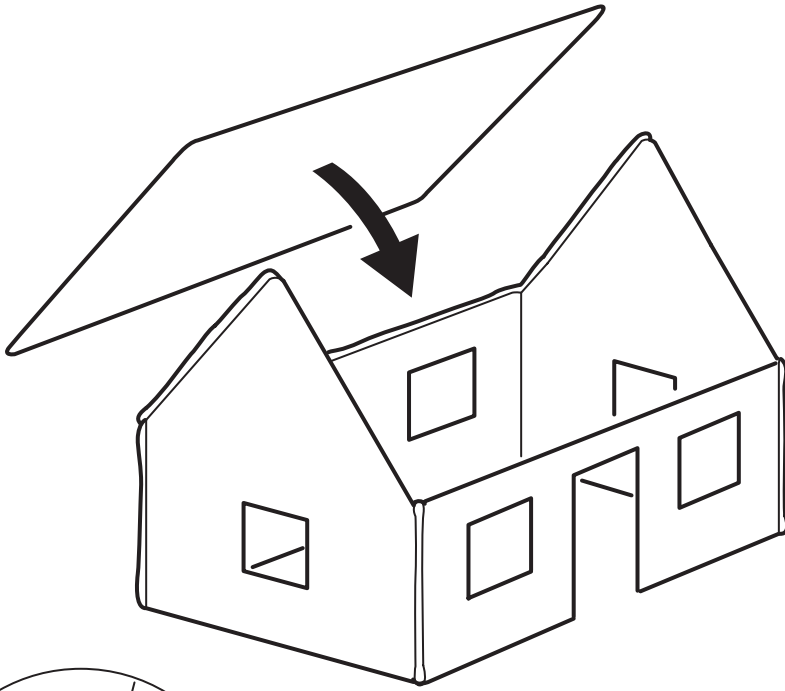
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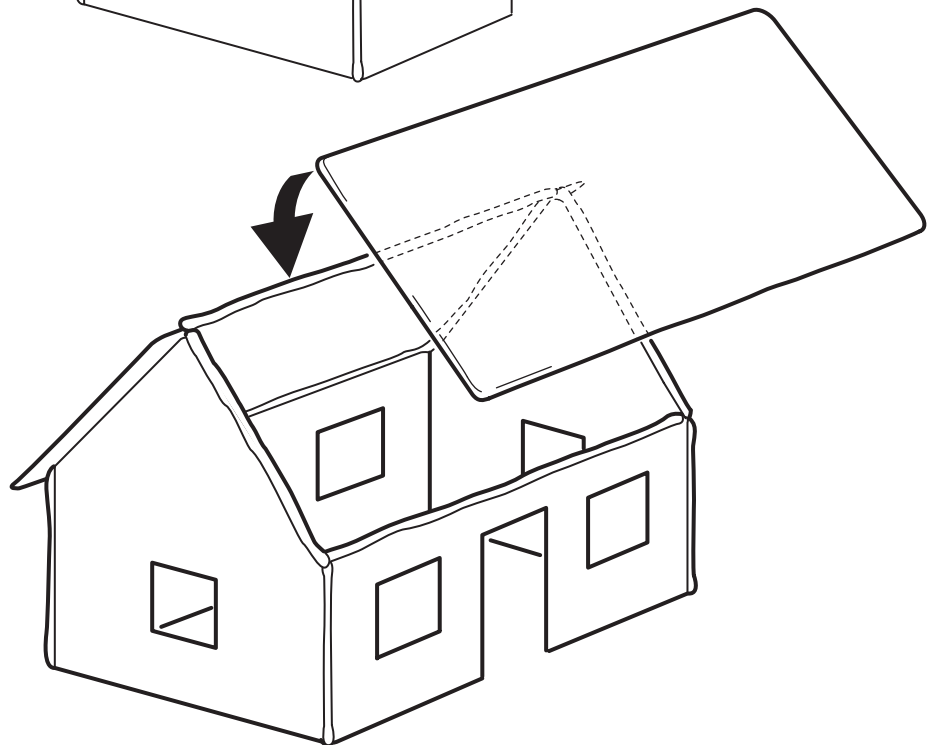
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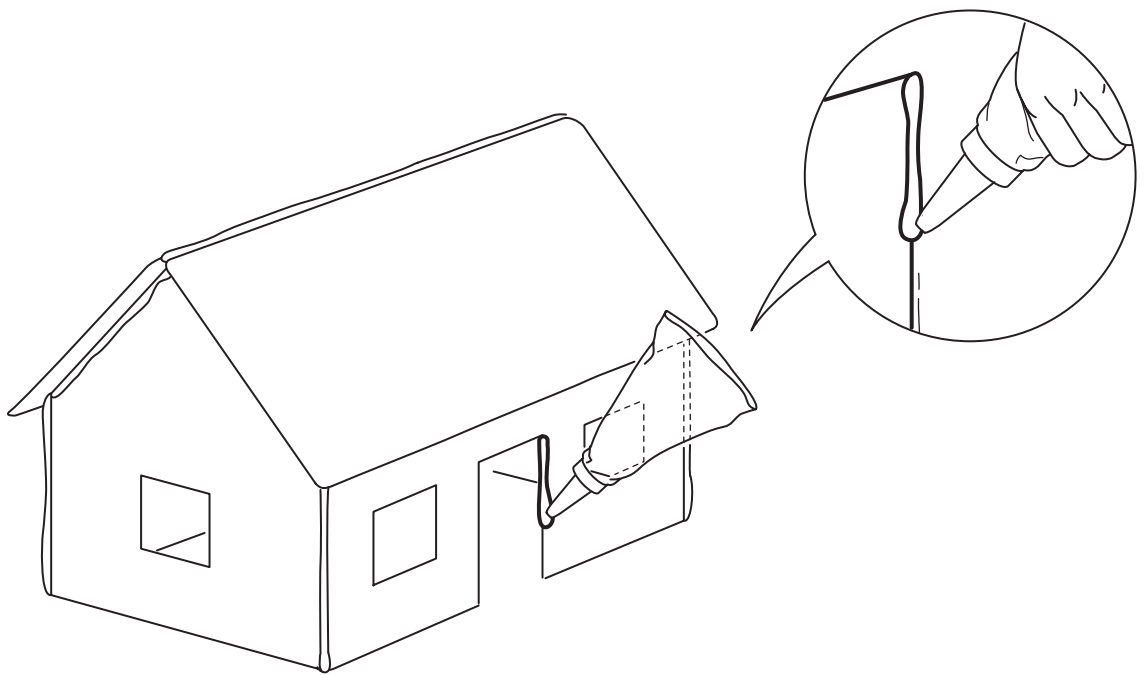
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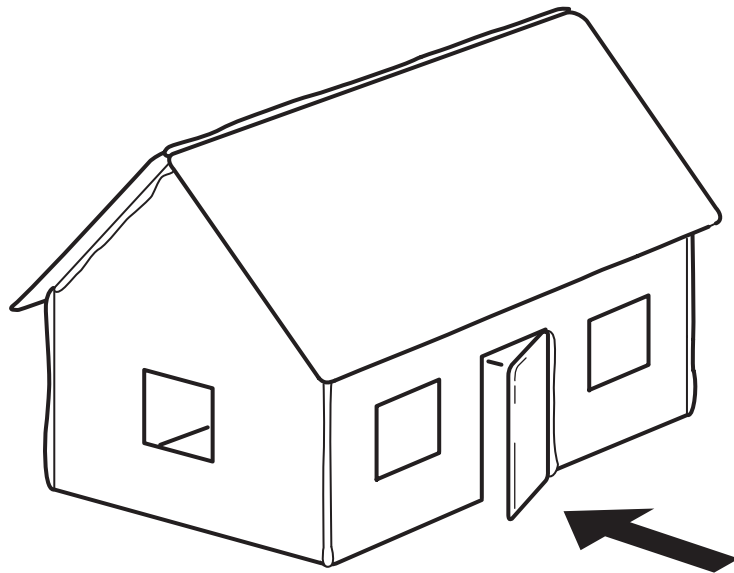
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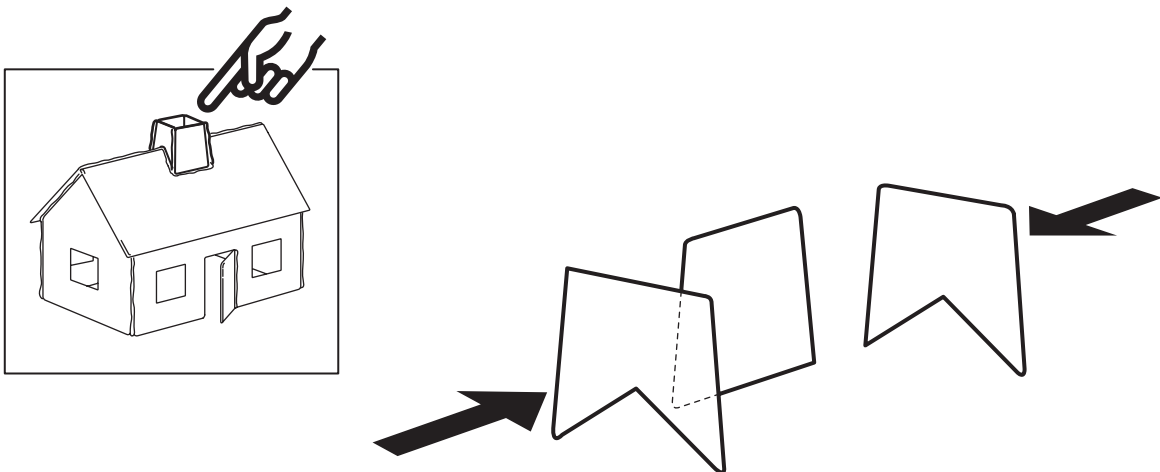
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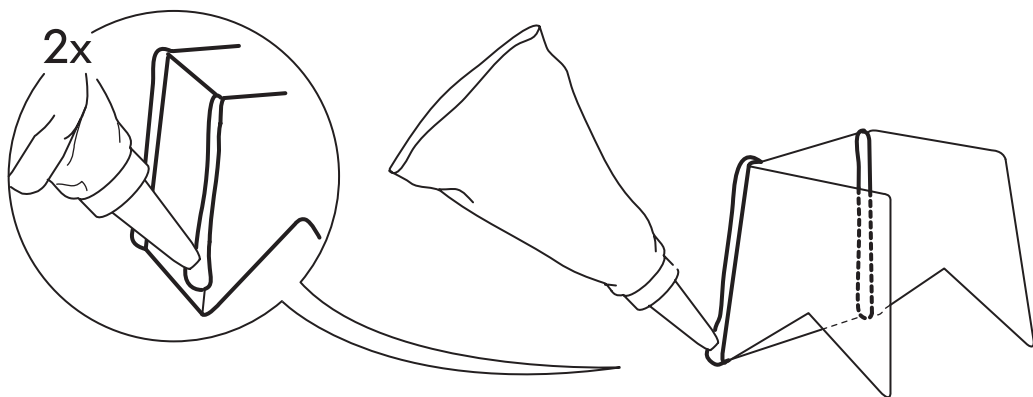
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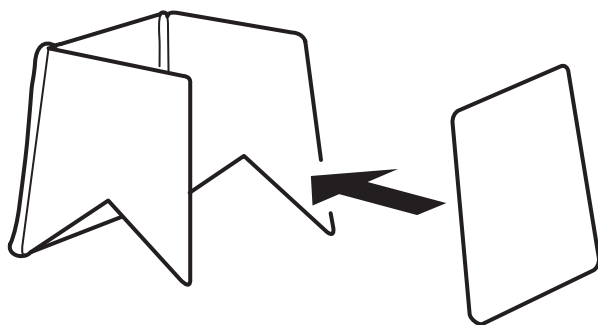
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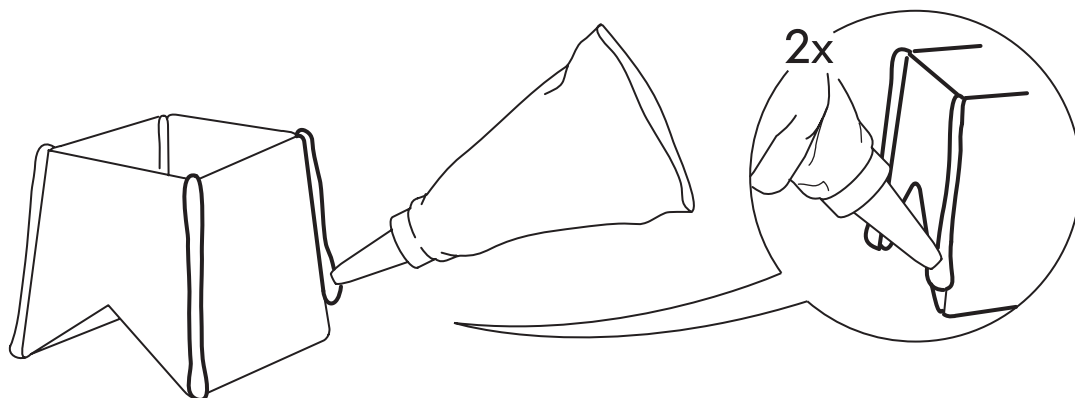
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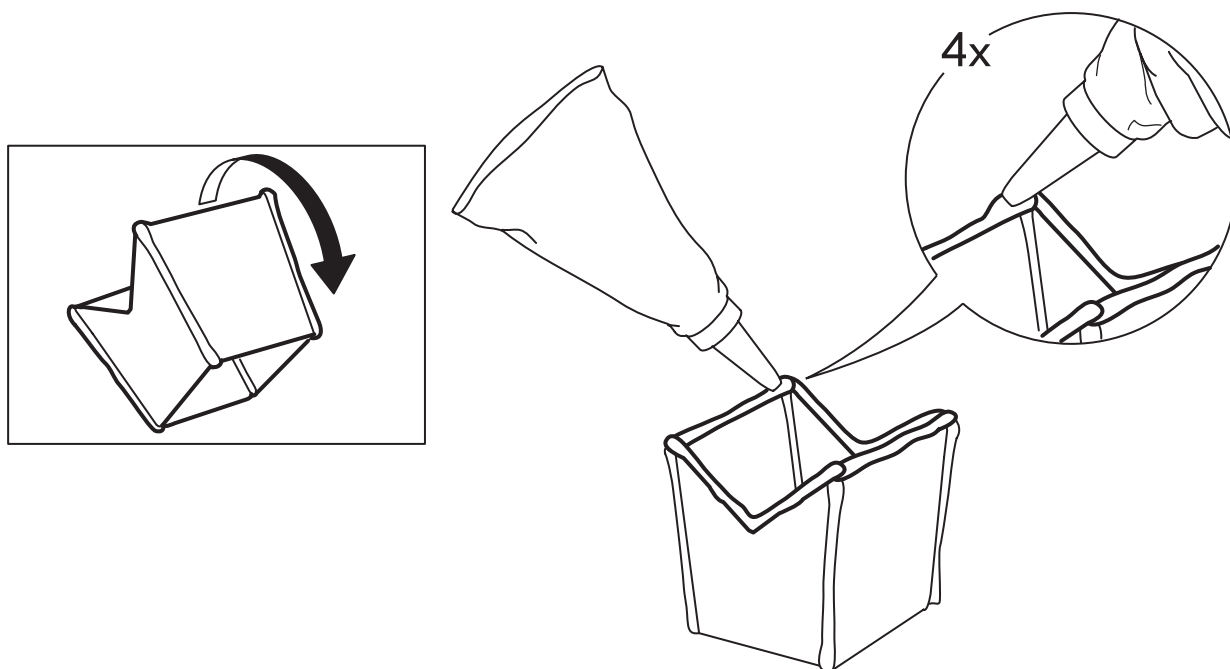
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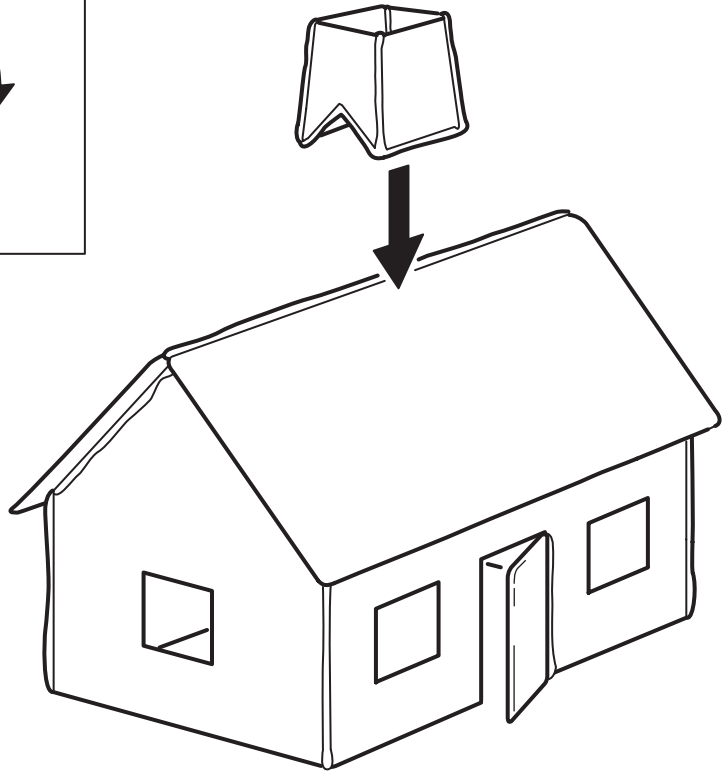
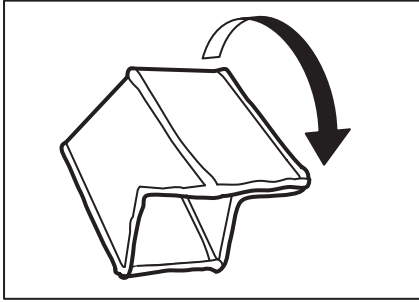
**21**



**22**



**23**



**24**

