

JACQUY PFEIFFER S FRENCH GINGERBREAD

The Recipe

<https://www.cuisinedaubery.com/recipe/french-gingerbread/>

A recipe that totally converted me... for I never liked gingerbread until I tasted this one...

Chef: Jacquy Pfeiffer

Servings: 10

Preparation Time: 30 Minutes

Cooking Time: 50 Minutes

Ready in: 2 H

Skill: Easy Level

Cuisine: French Cuisine

Courses: Pound Cake, Dessert, Brunch & Goûter,

Ingredients

For a mold : 7.87" (or 7 7/8" or 20 cm) x 3.93" (or 3 15/16" or 10 cm)

*The syrup

1 1/2 Cup Honey (525 grams)

1/3 Cup Brown Sugar (60 grams)

*The powders

1 Cup Whole Wheat Flour (186 grams)

1 Cup Rye Flour (186 grams)

1 Tablespoon Baking Powder (15 grams)

*The spices

3/4 teaspoon of (powdered) Cinnamon

1 1/2 teaspoons of Nutmeg

3/4 teaspoon of Powdered Ginger

1 1/2 teaspoons of Powdered Anise

*The liquid

1/3 Cup Eggs (150 grams)

2/3 Cup Milk (150 grams)

*The candied fruit

1 1/2 Cup Candied Orange Peels (111 grams) For the recipe, see [HERE](#)

*The glazing

3 Tablespoons Water (40 grams)

1 Tablespoon Lemon Juice (15 grams)

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3/4 Cup Icing Sugar (150 grams)

For a mold : 11.81" (or 11 13/16" or 30 cm) x 4.33" (or 4 21/64" or 11 cm)

*The syrup

2 1/2 Cups Honey (866.2 grams)

1/2 Cup Brown Sugar (99 grams)

*The powders

1 3/4 Cup Whole Wheat Flour (306.9 grams)

1 3/4 Cup Rye Flour (306.9 grams)

2 Tablespoons Baking Powder (24.7 grams)

*The spices

1.2 teaspoons of (powdered) Cinnamon

2.4 teaspoons of Nutmeg

1.2 teaspoons of Powdered Ginger

2.4 teaspoons of Powdered Anise

*The liquid

2/3 Cup Eggs (247.5 grams)

1 Cup Milk (247.5 grams)

*The candied fruit

2 1/2 Cups Candied Orange Peels (183.1 grams) For the recipe, see [HERE](#)

*The glazing

1/3 Cup Water (66 grams)

2 Tablespoons Lemon Juice (24.7 grams)

1 1/4 Cup Icing Sugar (247.5 grams)

For a mold : 10.23" (or 10 15/64" or 26 cm) x 4.33" (or 4 21/64" or 11 cm)

*The syrup

2 1/4 Cups Honey (750.7 grams)

1/2 Cup Brown Sugar (85.8 grams)

*The powders

1 1/2 Cup Whole Wheat Flour (265.9 grams)

1 1/2 Cup Rye Flour (265.9 grams)

2 Tablespoons Baking Powder (21.4 grams)

*The spices

1 teaspoon of (powdered) Cinnamon

2.1 teaspoons of Nutmeg

1 teaspoon of Powdered Ginger

2.1 teaspoons of Powdered Anise

*The liquid

1/2 Cup Eggs (214.5 grams)

1 Cup Milk (214.5 grams)

*The candied fruit

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2 Cups Candied Orange Peels (158.7 grams) For the recipe, see [HERE](#)

*The glazing

1/4 Cup Water (57.2 grams)

1 Tablespoon Lemon Juice (21.4 grams)

1 Cup Icing Sugar (214.5 grams)

For a mold : 9.44" (or 9 29/64" or 24 cm) x 3.93" (or 3 15/16" or 10 cm)

*The syrup

1 3/4 Cup Honey (630 grams)

1/3 Cup Brown Sugar (72 grams)

*The powders

1 1/3 Cup Whole Wheat Flour (223.2 grams)

1 1/3 Cup Rye Flour (223.2 grams)

2 Tablespoons Baking Powder (18 grams)

*The spices

0.9 teaspoon of (powdered) Cinnamon

1.8 teaspoons of Nutmeg

0.9 teaspoon of Powdered Ginger

1.8 teaspoons of Powdered Anise

*The liquid

1/2 Cup Eggs (180 grams)

3/4 Cup Milk (180 grams)

*The candied fruit

1 3/4 Cup Candied Orange Peels (133.2 grams) For the recipe, see [HERE](#)

*The glazing

3 Tablespoons Water (48 grams)

1 Tablespoon Lemon Juice (18 grams)

1 Cup Icing Sugar (180 grams)

For a mold : 7.08" (or 7 3/32" or 18 cm) x 3.14" (or 3 5/32" or 8 cm)

*The syrup

1 Cup Honey (378 grams)

3 Tablespoons Brown Sugar (43.1 grams)

*The powders

3/4 Cup Whole Wheat Flour (133.9 grams)

3/4 Cup Rye Flour (133.9 grams)

2 teaspoons Baking Powder (10.7 grams)

*The spices

0.5 teaspoon of (powdered) Cinnamon

1 teaspoon of Nutmeg

0.5 teaspoon of Powdered Ginger

1 teaspoon of Powdered Anise

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*The liquid

1/4 Cup Eggs (108 grams)

1/2 Cup Milk (108 grams)

*The candied fruit

1 Cup Candied Orange Peels (79.9 grams) For the recipe, see [HERE](#)

*The glazing

2 Tablespoons Water (28.8 grams)

2 teaspoons Lemon Juice (10.7 grams)

1/2 Cup Icing Sugar (108 grams)

For a mold : 5.9" (or 5 29/32" or 15 cm) x 3.14" (or 3 5/32" or 8 cm)

*The syrup

1 Cup Honey (315 grams)

3 Tablespoons Brown Sugar (36 grams)

*The powders

2/3 Cup Whole Wheat Flour (111.6 grams)

2/3 Cup Rye Flour (111.6 grams)

2 teaspoons Baking Powder (9 grams)

*The spices

0.4 teaspoon of (powdered) Cinnamon

0.9 teaspoon of Nutmeg

0.4 teaspoon of Powdered Ginger

0.9 teaspoon of Powdered Anise

*The liquid

4 Tablespoons Eggs (90 grams)

1/2 Cup Milk (90 grams)

*The candied fruit

1 Cup Candied Orange Peels (66.6 grams) For the recipe, see [HERE](#)

*The glazing

2 Tablespoons Water (24 grams)

1 teaspoon Lemon Juice (9 grams)

1/2 Cup Icing Sugar (90 grams)

Steps

The powders

1. In a bowl, mix the powders: the Whole Wheat Flour (1 Cup or 186 g), the Rye Flour (1 Cup or 186 g), the Baking Powder (1 Tablespoon or 15 g)
2. Add in the spices: the (powdered) Cinnamon (3/4 teaspoon), the Nutmeg (1 1/2 teaspoons), the Powdered Ginger (3/4 teaspoon) and the Powdered Anise (1 1/2 teaspoons)

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3. Sift the powders over a large bowl
4. In a separate bowl, add in the Eggs (1/3 Cup or 150 g) and the Milk (2/3 Cup or 150 g)
5. Pour in the mixture over the powders while mixing
6. You may mix manually with a wooden spatula or with a stand mixer (like a Kitchen Aid appliance), with the 'paddle'

The syrup

7. Let's start by cooking the Honey (1 1/2 Cup or 525 g) and the Brown Sugar (1/3 Cup or 60 g) over low/medium heat
8. Meanwhile, you must check the temperature of the syrup on the stove
9. The liquid is very hot and can burn !
10. The liquid foams and grows in the saucepan ! Make sure to use a very large saucepan !
11. and remove from heat as soon as the temperature reaches 320 F / 158 C
12. Streaming in will prevent lumps...
13. The batter becomes thicker...
14. After a while, Jacky recommends to run a rubber spatula around the edge, to scrape up any thick residue sticking to the bottom and edges of the bowl
15. And continue mixing until the mixture is fully incorporated
16. The result is a dough that is a bit thick
17. You can make the Candied Orange Peels, or buy them in specialty stores
18. To make them yourself : The recipe is [HERE](#)
19. Dice those Candied Orange Peels (1 1/2 Cup or 111 g) into squares
20. Fold those into the mixture

The mold

21. I like to spray oil into the mold and then coat it with parchment paper
22. Pour the mixture into the mold
23. The molds should be 3/4 full, and not more !

Baking

24. Place in the oven and bake for about 50 minutes at 360 F / 180 C, you will need to adjust this time depending on your oven and your mold
25. After 15 minutes, I like to slice the bread lengthwise
26. I had to bake for longer... for about 1 hour
27. If you insert a knife into the center of the cake, it should come out clean, with no streaks of batter, otherwise continue baking...
28. Carefully unmold the bread whilst it is still hot

Glazing

29. While the cake is baking, you may prepare the glazing : Mix the Water (3 Tablespoons or 40 g), the Lemon Juice (1 Tablespoon or 15 g) and the Icing Sugar (3/4 Cup or 150 g)
30. Just mix all ingredients with a wire whip
31. After the cake is fully baked, glaze it

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32. Wait 5 minutes, and glaze another time

Toppings

33. You may decorate using candied oranges