

Lebkuchen Gingerbread Hearts

6 In Germany, people often give heart-shaped
13 gingerbread biscuits on Valentine's Day. Follow the
20 steps to make your own lebkuchen hearts.

32 1. Gently warm the honey and butter in a pan over low
37 heat until the butter melts.

45 2. Mix the dry ingredients (flour, sugar, baking
52 powder and spices) and add the zest
61 of one lemon into the pan. Continuously mix the
68 ingredients until a firm dough is created.

79 3. Leave the dough to cool before rolling it out carefully
84 with a floured rolling pin.

94 4. Cut the dough into heart shapes using a cutter.

105 5. Bake the biscuits in a pre-heated oven for 15 minutes.

117 6. To ice the biscuits, mix the icing sugar with a little
123 water and decorate as you please.



Quick Questions



1. Which **two** ingredients do you melt together first?



2. Find and copy **three** adverbs from the text.



3. Why should you leave the dough to cool before rolling it out?



4. How might you decorate your gingerbread hearts?

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Answers



1. Which **two** ingredients do you melt together first?
The first two ingredients that you melt together are honey and butter.



2. Find and copy **three** adverbs from the text.
Accept 'gently', 'continuously' and 'carefully'.



3. Why should you leave the dough to cool before rolling it out?

Accept any appropriate answer that explains the dough must be cool enough to handle before rolling it out, such as: You must leave the dough to cool or you could burn your hands while you are rolling it out.



4. How might you decorate your gingerbread hearts?

Accept any appropriate answers that describe how the heart would be decorated with icing, such as: You might add some food colouring to the icing and paint the hearts red.