



Dana Tlapáková Honey Temptation



Mrs. Dana Tlapáková has been baking and decorating gingerbread for over 20 years. Decorating gingerbread has become her passion and she has more and more new ideas. She was indirectly led to this hobby by her father, who was a confectioner. Furthermore, when she saw the first exhibition of gingerbread she was amazed. Within years of improving her technique she managed to get it perfect.

Mrs. Tlapáková bakes gingerbread mainly for Hlinsko Czech Beekeepers Association, Vocational School of Beekeeping in Nasavrky and beekeepers from Pardubice, who organize public Honey Days. She likes to decorate it with children or students and the Retirement Home Drachtinka in Hlinsku.

Her range of products includes traditional gingerbread of various shapes and decorating, but also candlesticks, three-dimensional Christmas trees, nativity scenes, Christmas decorations, Easter eggs and more. Mrs. Tlapáková always tries to make each gingerbread original and to create a small work of art.

Her gingerbread nativity scenes were exhibited in a museum in Hlinsko, Pardubice, Jičín or Prague. Mrs. Tlapáková was invited to show her decorating skill in the TV show "Anežka Česká". Her collection of gingerbread was also presented in Holland, Germany, Ireland and France. She also participated in the exhibition Natura Viva in Lysá nad Labem.

The following item has been certified "the Quality of Hlinecko":

- Decorated honey gingerbread



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Recipe for honey gingerbread

65 dkg of flour, 25 dkg of sugar, 2 tablespoons of cocoa, 2 teaspoons baking soda, 2 tsp of gingerbread spices, 4 whole eggs, 5 dkg of Hera, 10 dkg of honey

Mix flour, sugar, cocoa, gingerbread spice and soda, all very carefully. Stir. Then add melted Hera with honey and prepare smooth dough. Save the finished dough in the fridge for an hour and prepare your cookie cutters. When matured, take the dough out of the refrigerator, roll it out to a thick sheet and cut out various shapes. Put them on the tin greased with Hera. Honey gingerbread is baked in a preheated oven at 180° C for 5-6 minutes.

Let the gingerbread cool for two days, decorate it and let it dry. Frosting can be dyed with food colouring to make it more colourful.

Frosting: 14 dkg of powdered sugar, 1 tablespoon of lemon juice, 1 tablespoon of starch, 1 egg white pressed in a colander.

We have to sieve powdered sugar, whip and beat it with egg white and a spoon of lemon juice. At the end we stir in a tablespoon of starch.

Soft honey gingerbread can be used on many occasions. You can bake it for Christmas, Easter or create beautifully decorated sweetheart on Valentine's Day.