

Bohemian Gingerbread is an edible work of folk art

Good quality gingerbread dough is a technically demanding product. It contains none of the chemicals and preservatives contained in most of today's commercial products.

It is made of unbleached wheat flour, good quality eggs and honey from local honey growers, who do not alter their honey in any way. I also use icing sugar, baking soda, a bit of butter and spices. Then the dough is left a few days to ripen.

Even after the gingerbread is baked, the product is still changing and reacting to the environment around and changing its texture in response to the air and humidity.

The gingerbread is decorated and wrapped in cellophane or, preferably, plastic which delays its reaction to the humidity and temperature of the environment. Sometimes it can take a few months for the gingerbread to ripen sufficiently and become softer, pliable and more delicious. If the temperature and humidity are just right, the gingerbread can keep up to few years. It is great snack with cold milk!

If the gingerbread gets too hard, the fastest way to soften it is to place it in a porcelain or stoneware dish which is covered with a damp towel, dipped in hot water and wrung out.