

ELISEN LEBKOUNG

Elisen gingerbread

DORNAUERS

Lebkucherei & Chocolaterie



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Elisen gingerbread

- The pinnacle of German gingerbread: a soft, nut-rich “Oblaten” cookie from Nuremberg’s tradition.
- Protected origin: the name is EU-protected (PGI) — it must be made within the city of Nuremberg.
- Premium composition: $\geq 25\%$ nuts (almonds/hazelnuts/walnuts) and $\leq 10\%$ flour — often virtually flourless.
- Signature base: baked on thin wafers (Backoblaten) for that delicate, melt-in-the-mouth bite.



- Aromatic craft: honey and a warm spice blend (think cinnamon, clove, cardamom, ginger) with candied citrus peel for lift.
- Finishing touches: traditionally glazed with dark chocolate or a light sugar icing.
- Taste profile: luxuriously soft, layered, and fragrant — a refined balance of nuts, spice, and citrus that pairs beautifully with coffee, tea, or hot chocolate.

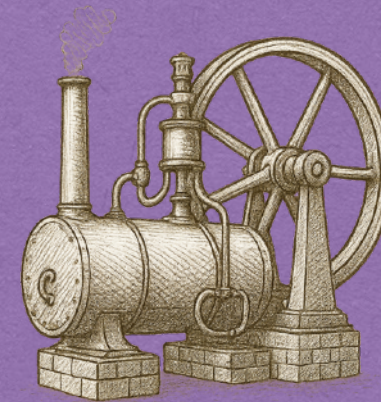
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HOW LONG HAS GINGERBREAD BEEN AROUND?

First mentions

- 4000 BC in ancient Egypt, honey cake
- The first gingerbread factory in Nuremberg is documented in 1395
- Gingerbread making was once one of the liberal arts and had been practiced by bakers since 1395.



The Nuremberg gingerbread manufacturer Heinrich Häberlein was a pioneer in factory production. He put a steam engine into operation in 1840, which made industrial mass production possible.



Min 25% Nuts

Max 10% flour

And many secrets

The First and Second World War brought a lot of setbacks for the gingerbread factories. A shortage of raw materials and a drop in sales were the consequences. Buildings were completely or partially destroyed and it was not until after the war that production could be resumed. In the following decades, many factories were closed or taken over by the big players in the industry.

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A FAMILY BUSINESS

From 1950s Bakery to Iconic Elisenlebkuchen

Began as a fine bakery in the 1950s in picturesque Eckental, just north of Nuremberg.

Evolved into a house of specialties: finest, multi-award-winning Elisenlebkuchen and exquisite chocolate creations.

Beloved by connoisseurs: our original Thomas Dornauer Elisen-Lebkuchen, crafted the traditional way.

Visit us—enjoy Lebkuchen in Nuremberg's north, or stop by our „Nürnberger Lebkuchen“ Shops for a cup of our hot house-made chocolate.



Handcrafted Chocolate - Honest Origins

- Every piece—hand-crafted bars, hand-finished pralines, artfully cast figures & bunnies, cookies, gingerbread, and cakes—is made with care.
- 25+ varieties: classic milk, white, and dark, plus refined bars with subtle hints of spice or fruit for a new dimension of sweetness.
- Cocoa origins: Ecuador, Venezuela, and Bolivia—carefully harvested, fermented, and dried at source.
- Taste the terroir: origin and soil shine through—many layered aromas in every small bite.
- Made with love so you can savor it, piece by piece.

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