

CONSTRUCTION GINGERBREAD

Origin: Chef Brett

Ingredient:	Quantity		Method:
	Full Batch	Half Batch	
Brown Sugar, loosely packed	1/2 cup	1/4 cup	<ol style="list-style-type: none"> Combine dry ingredients well. Fold in corn syrup, butter and vanilla extract. Mix well. Mix in all purpose flour using your hands or table mixer. Combine well. Form dough into a ball and sit in refrigerator for two hours. Flour a rolling pin or wine bottle and roll your dough out to 1/4" thickness. Cut into shapes as need for construction. Bake at 375F for 15 minutes until beginig to brown. <p><i>Chef's Note: This recipe, though still delicious, was made for the construction of houses or structures. There is no leavening agent, so when baked it has the consistency of a very hard cookie after it cools. It is extremely durable and perfect for gingerbread houses.</i></p>
Ground Cinnamon	1.5 tsp	3 tsp	
Ground Ginger	4 tsp	2 tsp	
Ground Cloves	2 tsp	1 tsp	
Kosher Salt	1/2 tsp	pinch	
Light Corn Syrup	1/2 cup	1/4 cup	
Butter, Unsalted Whole, Melted	6 TBS	3 TBS	
Vanilla Extract	3 tsp	1.5 tsp	
AP Flour	2 2/3 cup	1 1/3 cup	
Yield:	bigger house	small house	Shelf Life: 5 Days