

GINGERBREAD HOUSE

OVERVIEW

17-132

INGREDIENTS

Group Gingerbread House

| Ingredient | KG | % |
|--|-------|--------|
| APITO BISCUIT MIX | 0.500 | 100.00 |
| BAKELS MARGARINE SPECIAL | 0.250 | 50.00 |
| Honey | 0.052 | 10.40 |
| Brown Sugar | 0.075 | 15.00 |
| Cinnamon | 0.010 | 2.00 |
| Ginger (ground) | 0.000 | 0.06 |
| Egg white | 0.255 | - |
| Confectioner's Sugar | 0.900 | - |
| Cream of tartar | 0.009 | - |
| Food coloring (red, green, yellow, etc.) | - | - |
| Total Weight: 2.051 | | |

Yield: 3 Gingerbread Houses

METHOD

How to do it:

1. Preheat oven to 180°C.
2. In a mixing bowl, blend together all ingredients for 1-2 minutes or just until it forms into a dough. Do not overmix.
3. Dust the surface with all-purpose flour or cake flour. Knead the dough lightly and start rolling out the dough. Measure and cut out the dough. Place onto a flat sheet and dock using a fork. Bake for 15-20 minutes. Let cool.
4. Create royal icing by whisking together egg whites, powdered sugar and cream of tartar on low speed for 30 seconds and switch to high speed and continue mixing for 5-10 minutes. Add food coloring if desired.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



OCCASION

Christmas



FINISHED PRODUCT

Cookies