

GINGERBREAD PERSONS

Part 1 – General

- 1.1 Quality Assurance: per Confectioner's Cookie Council Handbook On Kneading (CCC-HOK)
 - A. Chewiness: Not less than 3 chews nor more than 10 chews per bite.
 - B. Hardness: Finished product shall not become "stale" immediately.
- 1.2 Submittals
 - A. Shop Drawings: Submit template.
 - B. Samples: Submit not less than 12. Samples will not be returned.

Part 2 – Products

- 2.1 Template: Template will be steel, tin, aluminum, or other acceptable 24 ga. metal.
- 2.2 Self-releasing Firing Tray: Must withstand temperatures necessary for performing Work.

Part 3 – Execution

- 3.1 Project Conditions: Job site to be neat and orderly. Heat firing device to 350°.
- 3.2 Procedures:
 - A. Mixing
 - 1. In an electric mixing device fitted with the paddle attachment, cream the butter. Add sugar and orange zest. Beat 5-8 minutes until creamy.
 - 2. Dry mixture: In separate container sift flour, baking soda, baking powder, spices and salt.
 - 3. Wet mixture: In separate container whisk eggs, molasses, lemon juice.
 - 4. Decrease the RPMs of the mixing device and combine dry mixture, then wet mixture.
 - B. Rolling. Divide dough in thirds and wrap each third in plastic. Chill for 15 minutes minimum. If dough feels too soft after refrigerating, work in a little more flour. Place dough on a large piece of lightly floured wax-impregnated paper. Roll dough 1/8 inch thick. Shape gingerbread person using template.
 - C. Firing. Transfer to ungreased baking sheets ensuring adequate space between. Bake until crisp but not darkened, 8 to 10 minutes. Remove from oven. Cooled completely. Decorate as desired.
 - 1. Icing Trim: Apply only after fired gingerbread persons have cooled.
 - 2. Apply gum drop buttons with icing adhesive
- 3.3 Storage: Store product in air-tight container at room temperature until served.
- 3.4 Closeout: After completion of Work, return job site to clean condition.

- 2.3 Gingerbread Mix Design:
 - A. 4 cups all-purpose flour
 - B. 1-2/3 cups granulated sugar
 - C. 1 orange (zested)
 - D. 1-1/2 cups unsalted butter (softened)
 - E. 1/2 tsp baking soda
 - F. 1-1/2 tsp baking powder
 - G. 1 Tbsp ground ginger
 - H. 2 tsp cinnamon
 - I. 1/2 tsp ground nutmeg
 - J. 1/2 tsp ground allspice
 - K. 1/4 tsp ground cloves
 - L. 1/2 tsp kosher salt
 - M. 2 large eggs (discard containers)
 - N. 1/2 cup molasses
 - O. 1 lemon (juiced)
- 2.4 Accessories:
 - A. Premanufactured Icing Trim
 - B. Gumdrop Buttons