

Gingerbread

- 8 1/2 -9 cups of Unbleached All-Purpose flour
- 2 tablespoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon cloves
- 2 teaspoons salt
- 1 cup brown sugar
- 2 cups molasses
- 1 1/2 cups oil
- 3 large eggs, room temperature



BRILLIANT!!!! An upside down gingerbread man = Reindeer!

In Bosch mixer using the wire whips, combine the sugar, molasses, oil and eggs. Whip until incorporated fully. Remove whips and replace with the dough hook. Place all the dry ingredients in a large bowl and with a whisk stir until everything is mixed together. Add flour mixture to the mixture in the Bosch in three to four parts. When finished the dough should not be sticky. Place parchment paper down on a half sheet pan and spray with Vegalene. Press the dough into the sheet pan until it is pretty even across and cover with plastic wrap. Allow dough to chill for 2-4 hours.

When ready roll dough out on a floured piece of foil or parchment paper until desired thickness (usually 1/8"-1/4") is reached. Place the pattern on top of the dough and begin cutting out each piece. Pick up the foil and place on top of the back of a sheet pan. Bake at 300° for about 18-20 minutes. Pieces should be firm. If too soft the house will collapse. Allow pieces to cool overnight before piecing together.

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