



Gingerbread Recipes from America's Eateries

Compiling Editor: Myscha L. Theriault

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Place the dough on a piece of parchment paper and place another piece of parchment on top of it to form a dough and parchment paper sandwich.

Using a rolling pin, roll the dough out to about ¼ inch thick.

Put in cooler until completely chilled.

Once the dough is chilled, work quickly to cut out your gingerbread men and place them on a parchment lined cookie sheet.

Sprinkle with a mixture of cinnamon and sugar.

Bake at 325F for about 8 - 12 minutes.

Allow to cool completely before removing from the pan.

Not only can you garnish your pudding parfait with a gingerbread man, you can even crunch up the baked gingerbread and create a layer in the center of your parfait.

SWEET GINGERBREAD TAMALES WITH WHISKEY SAUCE

This recipe comes from a restaurant called [Hot Damn, Tamales!](#) Located in Forth Worth, Texas, the venue offers tamales in every conceivable flavor, including options like wild mushroom, goat cheese and

tropical fruit. So it was no surprise to Forth Worth locals that they came up with a sweet gingerbread version for the holidays. This recipe yields 24 tamales.



What you need for the tamale dough:

32 Ounces Tamale Corn Flour

24 Ounces Water

4 Ounces Corn Oil

1 Tablespoon Aluminum Free Baking Powder

1/2 Teaspoon Ground Cloves

2 Teaspoons Cinnamon

1 Tablespoon Ground Ginger

1 1/4 Cups Dark Brown Sugar

1 Teaspoon Kosher Salt

2 Tablespoons Mexican Vanilla (La Vencedora)

3 Tablespoons Unsulfured Molasses

1/2 Cup Dried Cherries

28 Corn Husks

What you do to make the tamale dough:

Rehydrate cherries in 1/2 cup whiskey for 30 minutes to 1 hour, prior to making recipe.

In a mixing bowl, combine tamale corn flour, spices, baking powder and brown sugar.

In a measuring cup, combine water and vanilla. Pour vanilla water slowly into the mixing bowl.

Add molasses and then corn oil.

Chop cherries into small bits and add to the dough mixture.

Soak the corn husks in warm water so they become soft.

Strain the water so corn husks are just damp.

Weigh 2 ounces of dough and roll it in your hands into the shape of a cylinder.

Place the dough in the center of the corn husk and fold in the sides and top, wrapping them around the dough, leaving one open end, which is opposite the tapered end.

Place tamales in a steamer for 20 minutes to cook.

Remove from steamer and serve with sauce.

What you need to make the whiskey sauce:

1/4 Cup Whiskey

1/8 Cup Butter

1/4 Cup Light Corn Syrup

What you do to make the sauce:

Combine white sugar, corn syrup and butter over medium-low heat for a minute, or until thoroughly melted.

Remove from heat, stirring in whiskey.

Serve tamales hot. Open the corn husk and coat the entire tamale with sauce.