

Name: *Gingerbread*

Date: _____

Ganache

Scald	Cream	.25 C		
	Butter	1 Tbsp		
	Sugar Syrup	.5 tsp	Steep	Strain
	<u>Molasses</u>	<u>.3 Tbsp</u>	_____	<input type="checkbox"/>
	<u>Grated Ginger Root</u>	<u>.5 tsp</u>	_____	<input checked="" type="checkbox"/>
	<u>Cinnamon</u>	<u>dash</u>	_____	<input type="checkbox"/>

Rest	Chocolate (<i>Dark</i> _____) 4 oz/113 g/17 sq
	<u>Powdered Ginger</u> <u>.25 tsp</u>

Whip: 15 minutes 5 minutes

Shell

Dip	Chocolate (<i>Dark</i> _____)

Coating

Roll	<u>Cocoa Powder</u>	_____
	<u>Powdered Sugar</u>	_____
	<u>Cinnamon</u>	_____

Decoration

_____	_____
_____	_____
_____	_____

Notes _____

Rating: _____