



Sugar & Spice Holiday Helpers

Prep time: 5 Cook Time: 2 Servings: 12

Kids,Desserts,Fry-Ready Tortillas,Fine Dining,Casual Dining,Catering,Plant-Based Preferences,Modern Mexican,Sweets & Desserts

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Gingerbread shaped cookie cutter, large			1 Each
10" Fry-Ready Tortilla	37183		24 Each
Dark chocolate, chopped or semisweet chocolate chips			14 Oz.
Heavy cream			2 cup
Butter		melted	1 1/2 cup
Sugar		super fine	1 cup
Ground allspice			2 Tbsp.
Ground Cinnamon			2 Tbsp.
Ground Cloves			1 Tbsp.
Ground Ginger			2 Tbsp.
Ground Nutmeg			1 Tbsp.
Buttercream icing			As Needed
Sugar pearls or star shaped sprinkles			As Needed



Instructions

1. Heat heavy cream in sauce pot until just boiling, carefully pour over chopped chocolate in large metal bowl. Let sit for 2 minutes and then whisk until combined. Reserve chocolate sauce warm.
2. Cut 24 gingerbread shapes out of tortilla using cookie cutter. Once cut, seal in airtight container.
3. Combine sugar, allspice, cinnamon, ginger, clove and nutmeg; transfer to shaker.
4. To prepare, deep fry 24 gingerbread tortilla cut outs in fryer basket together, at 350°F for 1 to 1 ½ minutes or until crisp and golden brown. Immediately toss with a heavy dusting of gingerbread sugar.
5. Once cool, decorate by piping 3 vertical dots of buttercream icing down center of cut out, top with your choice of sprinkle or sugar pearl as gingerbread's buttons. Serve 2 gingerbread cutouts with 2 oz. ramekin of warm chocolate sauce for dipping per order.

