

Recipes

Gingerbread via Bon Appetit

- 10 1/8 cups all purpose flour
- 6 3/4 teaspoons ground ginger
- 2 1/4 teaspoons ground cinnamon
- 2 1/4 teaspoons baking soda
- 2 1/4 teaspoons salt
- 1 1/8 teaspoon ground cardamom
- 2 1/4 cups solid vegetable shortening
- 2 1/4 cups sugar
- 5 large eggs
- 1 1/8 cups robust (dark) molasses

Sift together flour, ginger, cinnamon, baking soda, salt, and cardamom. Cream together shortening and sugar in an electric mixer on high until fluffy. Add eggs, one at a time. Add molasses. Slowly add dry ingredients to mixer. Dump out onto clean work surface and knead until the dough comes together. Divide into 6 equal size discs and refrigerate overnight before using.

Royal Icing

Beat together 3 1/2 cups of powdered sugar, 2 egg whites, and a pinch of cream of tartar in a mixer.

(You will need several batches of this throughout the process.)

Candy Glass

Glass Recipe: Combine 1 1/2 cups sugar, 3/4 cup clear corn syrup, and 1/2 cup water in a small saucepan with high sides. Attach candy thermometer to side. Over medium-low heat, bring the mixture up to around 260°, stirring frequently (it will take a little time). I say *around* 260° because you want to get it to that stage but to know for sure when it's ready you will drop a small bit of the mixture into a glass of cold water. When it's ready the mixture will seize up into a hard ball in the water. At this point, pour the mixture out onto a Silpat lined baking tray and tilt the tray from side to side to create an even, thin layer. Let cool completely (if you try to handle the glass too quickly you will a) burn yourself and b) mar the sugar with little stretch marks.)

Crystallized Herbs

Make a simple syrup by combining 1/2 cup water and 1/2 cup sugar in a small saucepan and simmer until the sugar dissolves. Use a pastry brush to paint on a little sticky syrup to some thyme, rosemary, and marjoram and then rolled the coated herbs in granulated sugar and place on cooling racks to let dry for a few days.