



Hilton

CHICAGO



a little sugar, a lot of spice and wishes of all things nice this holiday season

Holiday

GINGERBREAD

how to

ingredients

20 oz All Purpose Flour
10 oz Corn Syrup
3 oz Brown Sugar
5 oz Butter
1 oz Molasses

¼ tsp Ground Cinnamon
½ tsp Ground Ginger
¼ tsp Ground Nutmeg
¼ tsp Kosher Salt

method

Mix brown sugar and butter until smooth, then add the corn syrup and molasses and continue to blend until well mixed.

Add all of the dry ingredients and mix until everything is fully incorporated.

Remove the dough from the mixing bowl and refrigerate for at

least an hour. Taking a little bit at a time, roll the dough into 1/8 of an inch thickness and cut into desired shape, such as cookie shapes or small brick pieces for ginger bread houses.

Bake for about 10 minutes at 350 F or until the bread starts to get golden brown.

enjoy!



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