



Sugar & Spice Holiday Helpers

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

- 1 each Gingerbread shaped cookie cutter, large
- 24 each 10" Fry-Ready Tortilla (37183)
- 14 oz. Dark chocolate, chopped or semisweet chocolate chips
- 2 cups Heavy cream
- 1 1/2 cups Butter , melted
- 1 cup Sugar , super fine
- 2 Tbsp. Ground allspice
- 2 Tbsp. Ground Cinnamon
- 1 Tbsp. Ground Clove
- 2 Tbsp. Ground Ginger
- 1 Tbsp. Ground Nutmeg
- As needed Buttercream icing
- As needed Sugar pearls or star shaped sprinkles

Directions:

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.