

## ***Decorative Dead Dough Syrup***

Ingredients	Metric 1x	Pounds 1x	%
Granulated sugar	1175g	2# 9.4 oz	100
Water	1140g	2# 8.1 oz	97
Glucose	420g	14.8 oz	35

1. Boil water
  2. Combine sugar and glucose
  3. Scale boiling water to desired weight
  4. Combine above ingredients and stir until all of the crystals have dissolved
  5. Store at room temperature for up to one week
- 1x the formula will be enough syrup for 4 batches of dead dough

## ***White Decorative Dead Dough***

Ingredients	Metric 1x	Pounds	%
White rye flour	750g	1# 10.4 oz	100
Light buckwheat flour	250g	8.81 oz	25
Syrup	640g	1# 6.56 oz	64

1. Combine all of the dry ingredients in a large steel bowl
  2. Add the desired syrup amount
  3. Mix together by hand with a plastic bowl scraper
  4. Add more syrup to achieve the desired consistency
  5. When finished, the dough should feel smooth with no dry spots
  6. Cover with plastic wrap
  7. Place in a box and cover with a damp cloth
- Can be used for up to three days
  - Bake in a convection oven at 320° F until some color is achieved
  - Purple and green are very susceptible to color loss
  - Dough will be soft when removed from oven

## ***Speckled Decorative Dead Dough***

Ingredients	Metric 1x	Pounds	%
White rye flour	750g	1# 10.4 oz	100
Organic dark buckwheat flour	250g	8.81 oz	25
Syrup	640g	1# 6.56oz	64

## ***Brown “Caramel” Decorative Dead Dough***

Ingredients	Metric 1x	Pounds	%
White rye flour	750g	1# 10.4 oz	100
Light buckwheat flour	250g	8.81 oz	25
Syrup	460g	1#	46
Carmel color or molasses	200g	7.05 oz	20

- See Caramel color at the end of the formula section

## ***Yellow Decorative Dead Dough***

Ingredients	Metric 1x	Pounds	%
White rye flour	700g	1# 9 oz	700
Light buckwheat flour	275g	9.7 oz	27.5
Turmeric powder	25g	1 oz	2.5
Syrup	640g	1# 6.56 oz	64

## ***Red Decorative Dead Dough***

Ingredients	Metric 1x	Pounds	%
White rye flour	650g	1# 1 oz	65
Light buckwheat flour	250g	8.81 oz	25
Dark chili powder	100g	3 ½ oz	10
Syrup	640g	1# 6.56 oz	64

## ***Black Decorative Dead Dough***

Ingredients	Metric 1x	Pounds	%
White rye flour	650g	1# 1 oz	65
Light buckwheat flour	250g	8.81oz	25
Black cocoa	100g	3 ½ oz	10
Syrup	680g	1# 7.84 oz	64

## ***Green and Purple Decorative Dead Dough***

<b>Ingredients</b>	<b>Metric 1x</b>	<b>Pounds</b>	<b>%</b>
White rye flour	700g	1# 8.64 oz	70
Light buckwheat flour	225g	7.93 oz	22.5
Dried spinach powder or beet powder	75g	2.64 oz	7.5
Syrup	680g	1# 7.84 oz	68

## ***Caramel Color***

<b>Ingredients</b>	<b>Metric 1x</b>	<b>Pounds</b>	<b>%</b>
Granulated sugar	1000g	2# 3.2 oz	100
Water	320g	11.28 oz	32

1. Make a caramel using the dry method
2. Do not add all of the sugar to the pot
3. Cook the sugar until a smoky Stage
4. While cooking caramel, boil some water
5. Scale water to desired weight
6. Carefully add the boiling water to the caramel
7. Make sure to stir while adding the water and maintain a low flame
8. Cool and add to the syrup