

❄️ 2011 Winterland of Gingerbread ❄️



Guidelines One gingerbread house per student affixed to a cardboard base, no bigger than 18" x 18". Houses can be homemade or built from a purchased kit.

Assembly Cut out a cardboard template of the house frame. After you've rolled out your gingerbread dough, use the cardboard pieces as guides to cut the gingerbread pieces before baking. Tape the cardboard house pieces together to create the frame. Then, using frosting as glue, attach each gingerbread piece the cardboard frame. (This will help stabilize the house.)

Give your whole family an opportunity to be creative! To decorate your house, try different colored gumdrops, mini candy canes, M&M's®, and anything else you think will add a little splash to your gingerbread house.

Recipes

Gingerbread

(Dough must be chilled overnight before baking)

1 c. butter or margarine
1 c. sugar
1 c. molasses
1 egg beaten
1 tbsp. vinegar
4 ½ to 5 cups sifted flour
1 tbsp. baking soda
1 tsp. ground ginger
1 tsp. ground cinnamon
¼ tsp. salt

1. Place butter and sugar in a large bowl. Heat molasses in sauce pan stirring constantly and bring to a boil. Pour over butter and sugar mixture. Add vinegar. Stir until blended and set aside to cool. Once completely cooled, add egg.

2. Sift dry ingredients together, stir into molasses mixture, and mix well. Chill overnight.

3. Roll chilled dough out on a smooth surface to ⅛" thickness; cut out shapes of your choice. Place on a greased cookie sheet about 1" apart. Brush with cold water.

4. Bake at 350° for 8 to 10 minutes. Once the gingerbread shapes have completely cooled, you can begin building your gingerbread house.

Frosting

3 tbsp. meringue powder (This secret ingredient creates frosting that works like glue. It can be found at any craft store that sells cake decorations.)

1 lb. powdered sugar
½ c. warm water
½ tsp. cream of tartar

Combine ingredients by beating with a hand-mixer at a high speed for 7 to 10 minutes. Keep covered at all times. If the frosting gets too dry, add a few drops of warm water and beat again.