



GINGERBREAD

- ◆ **BUDGET YOUR TIME:** *Gingerbread needs to be baked at least one day prior to class & dough will need to be refrigerated 1-2 hours before rolling and cutting. Please read instructions and plan to spend 2-3 hours baking.*
- ◆ *This recipe will make a Beginner house; Intermediate houses are larger and take two batches.*

4½ cups flour

1½ tsp. ground allspice

1 tsp. ground ginger

½ tsp. salt

1 cup molasses (dark molasses will make a dark gingerbread)

1 cup firmly packed brown sugar

1 cup margarine (or butter - if you plan to eat your house)

1 tsp. baking soda

1 egg; slightly beaten

1. In a large mixing bowl mix together flour, spices & salt; set aside.
2. In a saucepan with high sides (it gets foamy) add molasses, brown sugar & margarine. Bring to a boil for 1 minute.
3. Remove from heat and add baking soda. Cool 5 minutes then stir in egg.
4. **While still warm** add molasses mixture gradually to flour mixture. Mix (a mixer with a dough hook works best) until completely combined. Separate into three portions, cover and refrigerate for 1-2 hours. (If dough gets too stiff, let it warm up and kneed with your hands before rolling.)
5. While you wait cut out all of your pattern pieces. If you want doors and windows cut them out too. Get out all your cookie cutters or draw some patterns of your own for trees, snowmen, reindeer, etc.
6. **VERY IMPORTANT: PREHEAT oven to 350 degrees.**
7. Take the handles off your rolling pin or use a baking sheet without sides. Grease & lightly flour a baking sheet or use parchment paper. Roll out dough directly onto baking sheet or parchment paper. **Dough should be THIN & EVEN, optimum thickness is 1/8 inch.** | |
8. Arrange pattern pieces on top of dough and cut out around them. **TIP:** You will save time if you put straight edge pieces up against each other – this allows you to make one cut instead of two. Small pieces can be placed up against large pieces. (If your pattern pieces stick to the dough, sprinkle lightly with flour or refrigerate it for 10 min.on the pan.). Remove all excess dough from around pieces and cut out doors and windows.
9. **Bake 10-15 min. for small pieces; 20-25 min. for large pieces until edges start to darken.** Small pieces will cook quickly so watch closely. **This Gingerbread is a cookie. ALL of your pieces should be crisp when they cool.** *Beginners: Please bake some small pieces first. Call me if you have any questions.*
10. **VERY IMPORTANT - While still hot, quickly place each pattern piece over dough & RE-CUT** with a sharp knife (this gingerbread will harden quickly as it cools – you'll need a chisel to trim the pieces & they may break). Cool slightly & remove from pan. Over >>>

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11. Put pattern pieces on dough for easy identification later. Lie pieces flat and cool completely, overnight. Do NOT stack on each other or they will warp. Do NOT cover & do NOT freeze. Place in a safe place away from water & pets (dogs love gingerbread).
12. Use any leftover dough for trees, signs, fences, woodpiles & of course gingerbread people!
- 13. BRING ALL OF YOUR GINGERBREAD PIECES & YOUR PATTERN PIECES TO THE CLASS. We will assemble and decorate it in the class.**

ICING RECIPES

Icing will be supplied in class!

WITH EGGS

OR

WITHOUT EGGS

Prepare just before using!

Will keep for 3-4 days refrigerated.

2 LB bag confectioner's sugar

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5 egg whites

6 Tbsp. meringue powder

1 tsp. cream of tartar

½ cup + 1-2 Tbsp. warm water

DIRECTIONS ARE THE SAME FOR BOTH RECIPES

1. Combine all ingredients in a large bowl. If too thick add extra water (1 teaspoon at a time).
2. With electric mixer on high beat until completely blended. Icing should be stiff enough to completely hold it's shape. If it runs at all it is too thin to put your house together (but good for painting your base).
3. Keep frosting bowl covered with a damp cloth as you work to prevent drying.

USING A DECORATOR BAG

- Start with tip #21. Fill decorator bag no more than ½ full using a large spoon. Push icing down towards tip and then twist bag down tightly against the icing. Try not to have air pockets in your bag
- For good control you will need two hands to work the bag. One to squeeze and one to hold the twist tightly against the icing. The icing should flow out with a gentle squeeze.
- If the icing 'runs' it is too thin, add more sugar. If it take a lot of effort it is probably too thick, add a few drops of water.
- Remember to keep twisting your bag tight as you work. . (A twist-tie works good too.) This will make the bag easy to squeeze & keep icing from coming out the top.

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INSTRUCTIONS FOR: "STAINED GLASS" WINDOWS

(Call me if you have any questions)

Jolly Ranchers or other clear candy (red, green, yellow, pink)

Aluminum Foil

PAM or other Cooking Spray

Sharp Knife

1. **Cut out all windows on Gingerbread.** Bake as directed, be sure to re-cut windows while Gingerbread is still **warm**.
2. You will need 1 bag or several packs (depending on how many windows you have) of regular LifeSavers or Jolly Ranchers. HERE'S AN IDEA: If you plan to add a light – make a “stained glass” to cover your door opening too, then you can prop your door open without seeing the light inside.
3. Place aluminum foil on a cookie sheet & spray lightly with a cooking spray (PAM). Arrange candies close together but not touching; covering an area larger than your windows.
4. Bake at 250° until candies melt together. Watch closely or they may burn!
5. Remove from oven. Cool slightly then score with a sharp knife to the sizes needed (at least 1/2 inch larger than the windows or doors).
6. Allow candy to cool completely then carefully peel off the foil, breaking apart at scoring marks.
7. Bring your “stained glass” to class where we will “glue” it to the back of your windows with icing. This looks great with a single light inside your house.

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