

RECIPES

Basic Gingerbread

10 cups all-purpose flour	2 Tablespoons each:
1 lb. butter or margarine, softened	ground ginger, cinnamon, cloves & cardamom
3 cups sugar	1 Tablespoon baking soda
1 ½ cups water	2 Tablespoons dark corn syrup

Note: If you do not plan to eat the house, you may wish to increase the cinnamon and ginger as substitutes for the cloves and cardamom.

Measure the flour into a mixing bowl and set aside. Combine butter and sugar in another large bowl and set aside. In a saucepan, combine the water with the remaining ingredients, bring to a boil and pour over the butter and sugar. Stir until the sugar dissolves.

Add the flour one cup at a time, blending well with each addition. Store, well covered, for several hours in the refrigerator. Dough will be quite soft, but will stiffen in the refrigerator. Let come to room temperature, then roll out on a lightly floured surface to 1/4" thickness. Cut in the desired shapes for your creation. Bake at 375° for 15-17 minutes or until browned.

Make a mock model first out of cardboard and use the pieces or patterns when cutting out the dough.

Royal Icing

The following recipe is for a sweet icing that will be used like "glue" to hold the house together and to decorate. It dries quickly into a hard candy consistency. Icings containing butter or oils do not harden and therefore do not hold the structure together.

3 large egg whites at room temperature
3/4 teaspoon cream of tartar
1 lb. 10X confectioners sugar, sifted

Combine all ingredients in a large mixing bowl and mix on high for 7-10 minutes. Beat until very stiff. You cannot over beat. Store at room temperature. Use as soon as possible and keep well covered until used.

