

Putting it all together

Instructions

1. To ensure gingerbread pieces are of uniform size, patterns must be made from stiff cardboard. To make cardboard patterns, use dimensions and shapes given in diagrams. Note: Where pieces are the same, use one pattern.
2. While gingerbread is still warm, place "house" pattern on gingerbread and cut out shapes with a sharp knife.
3. Remove patterns.
4. Using a lifter, transfer gingerbread pieces to racks, cool thoroughly.
5. Prepare Designer Icing.
6. Decorate windows and doors, the front, sides and back of the house.
7. To assemble gingerbread house, set the base on a sturdy surface.
8. Ice the bottom edge of one end wall.
9. Ice the edges of the bottom and one end of a side wall.
10. Fit together the end and side walls, placing carefully on base.
11. Ice the bottom, one side and back edges of the corner post. Where the two walls meet, place the corner post. Secure in place a few minutes until icing sets.
12. Ice the edges of the bottom and one end of the remaining side wall. Attach to the end wall.
13. Ice the bottom, one side and back edges of the corner post. Place corner post where the two walls meet. Secure in place a few minutes until icing sets.
14. Ice the ends of the side walls and the bottom of the remaining end wall. Attach the end wall onto the side wall.
15. Ice the two remaining corner posts, place a post in each vacant corner. Secure in place a few minutes until icing sets.

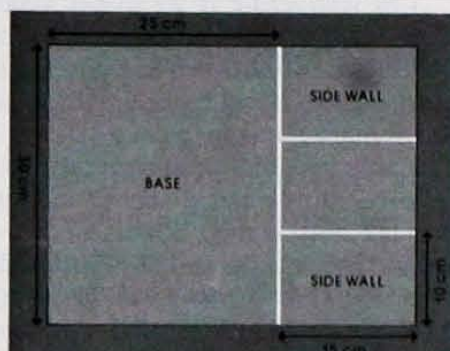
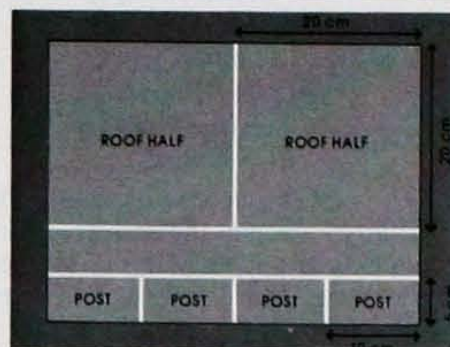
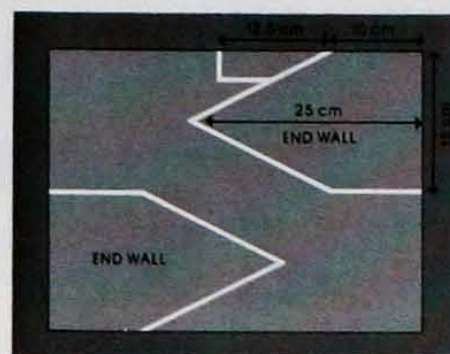
16. Let icing dry thoroughly, approximately 20 min.
17. Ice one side of the top edge of each end wall, lay roof half on them. Secure in place a few minutes until icing sets. Repeat the same method for the other side of the roof. Note: Roof pieces should meet, they should not overlap. Fill in the space between the roof pieces with icing.
18. Ice the bottom of the chimney, put in place and hold until icing sets.
19. Finish decorating the house with candies and cookies.

Recipes for the house

Make recipe 3 times for gingerbread house.

- 15 mL butter, softened
- 50 mL all-purpose flour
- 175 mL honey
- 425 mL sugar
- 60 mL butter
- 75 mL white vinegar
- 1000 mL all-purpose flour
- 500 mL whole wheat flour
- 90 mL baking powder
- 8 mL cinnamon
- 5 mL cloves
- 1 mL nutmeg
- dash salt
- 1 egg
- 1 egg yolk

1. Use 15 mL softened butter to grease a 30 x 40 cm cookie sheet with sides.
2. Sprinkle 50 mL flour onto greased pan. Tip pan from side to side to coat evenly with flour. Invert and shake out any excess flour. Set pan aside.
3. In a large heavy saucepan bring honey, sugar and butter to a boil over high heat, stirring constantly until sugar has dissolved and butter has melted.
4. Remove from heat; beat in



vinegar. Cool to room temperature.

5. Sift together flours, baking powder, cinnamon, cloves, nutmeg and salt in a large bowl.
6. Add 250 mL flour-spice mixture to honey mixture. Mix well.
7. Beat in egg and egg yolk.
8. Add remaining flour-spice mixture, beat until smooth.
9. Turn dough onto a lightly floured board and knead until smooth.
10. Place dough on cookie sheet.
11. Roll out dough to an even thickness forcing dough into corners with fingers.
12. Bake in preheated oven at 160°C for 35 min or until cake is firm and top is brown.

DESIGNER ICING (makes 250 mL)

2 egg whites 625 mL icing sugar
In a large bowl beat egg whites until soft peaks form. Sift icing sugar into egg whites 125 mL at a time, beat thoroughly after each addition.

Continue to beat icing 5 min. longer or until stiff.

COLORED ICING

Add a few drops of food coloring to Designer Icing.