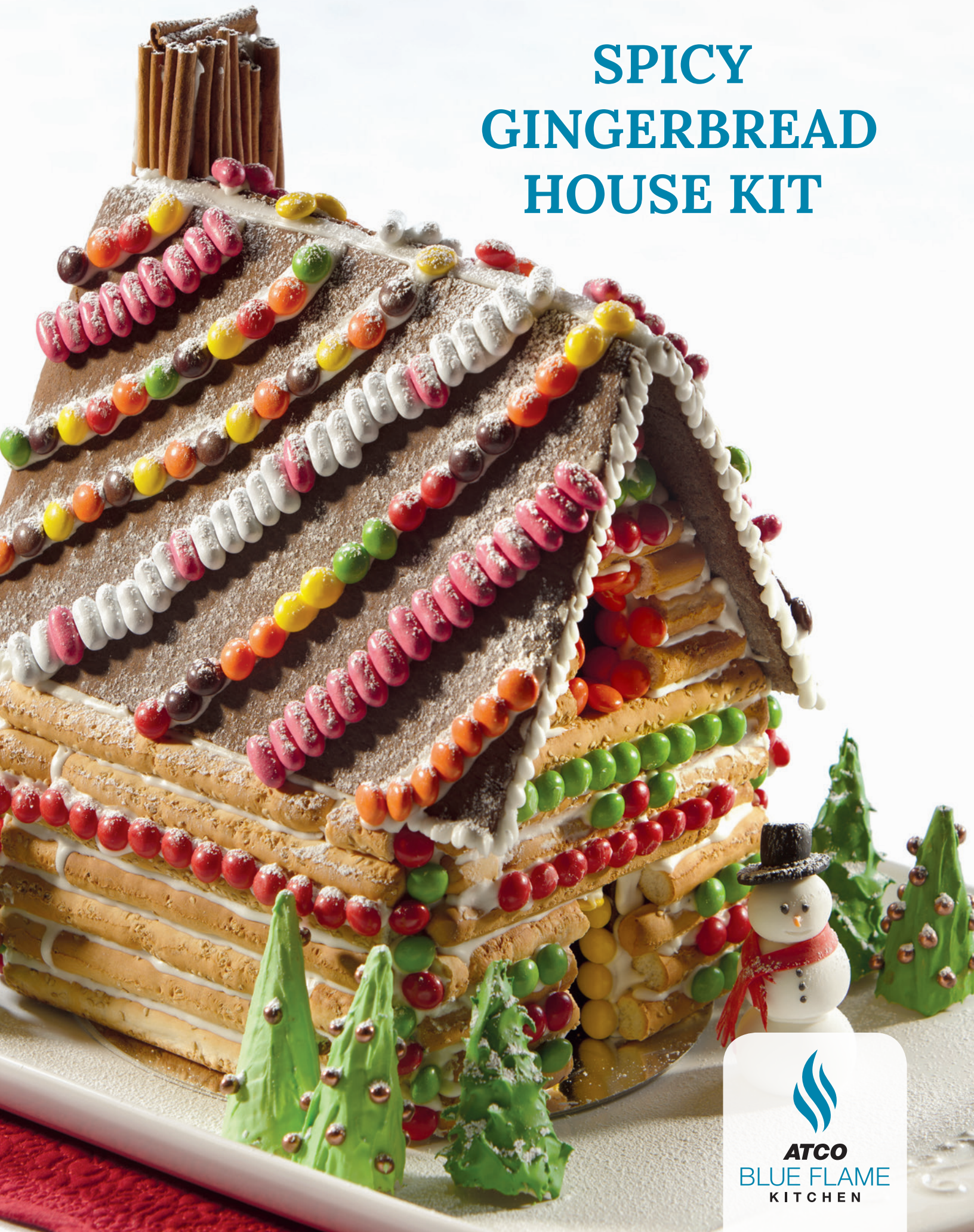


SPICY GINGERBREAD HOUSE KIT



SPICY GINGERBREAD HOUSE KIT

This kit contains:

Gingerbread House Pattern Pieces

Granulated Sugar

Dry Ingredients (combined)

all-purpose flour, cinnamon,
baking powder, ground cloves,
ground ginger, ground nutmeg,
baking soda, salt

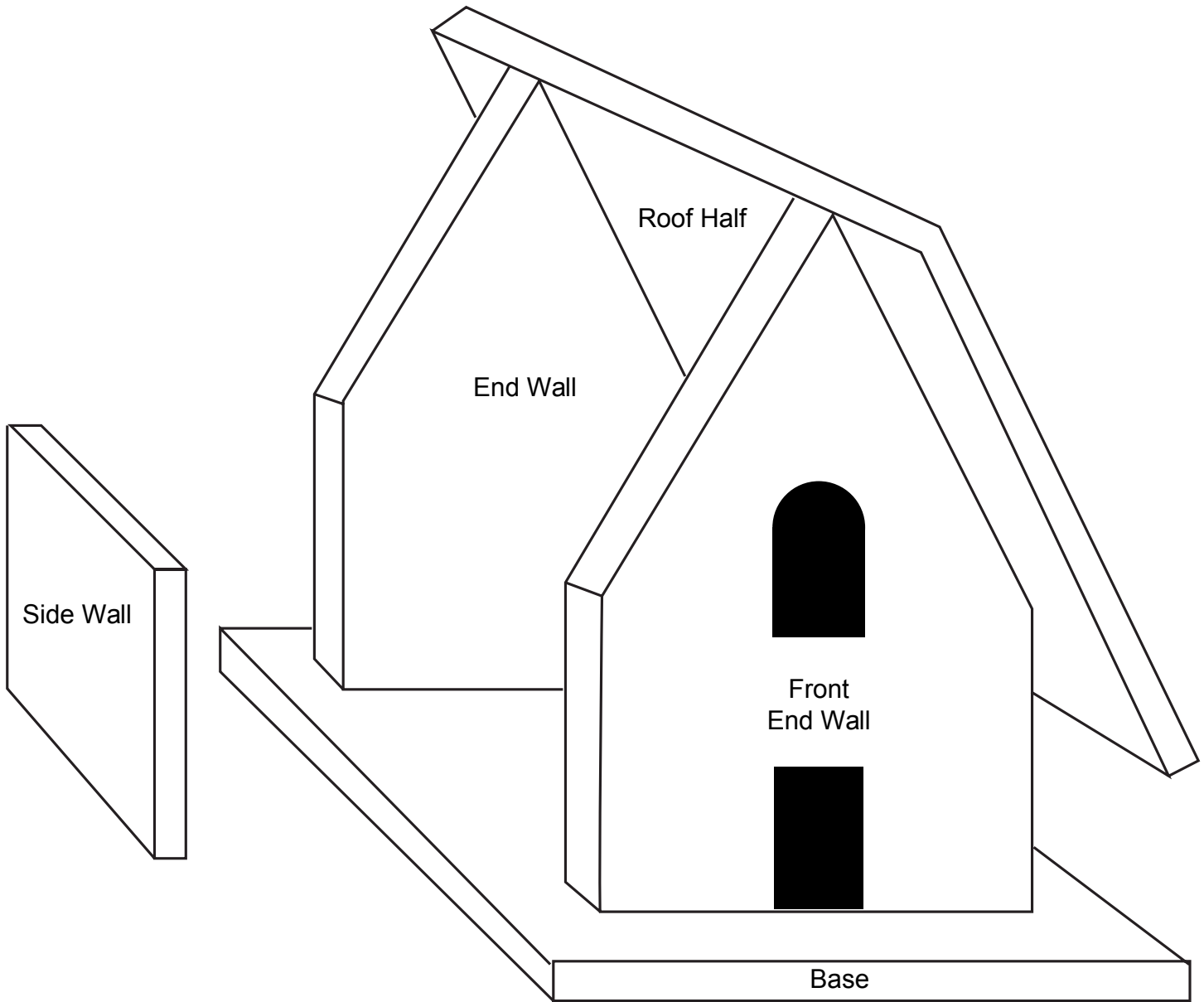
Parchment Paper

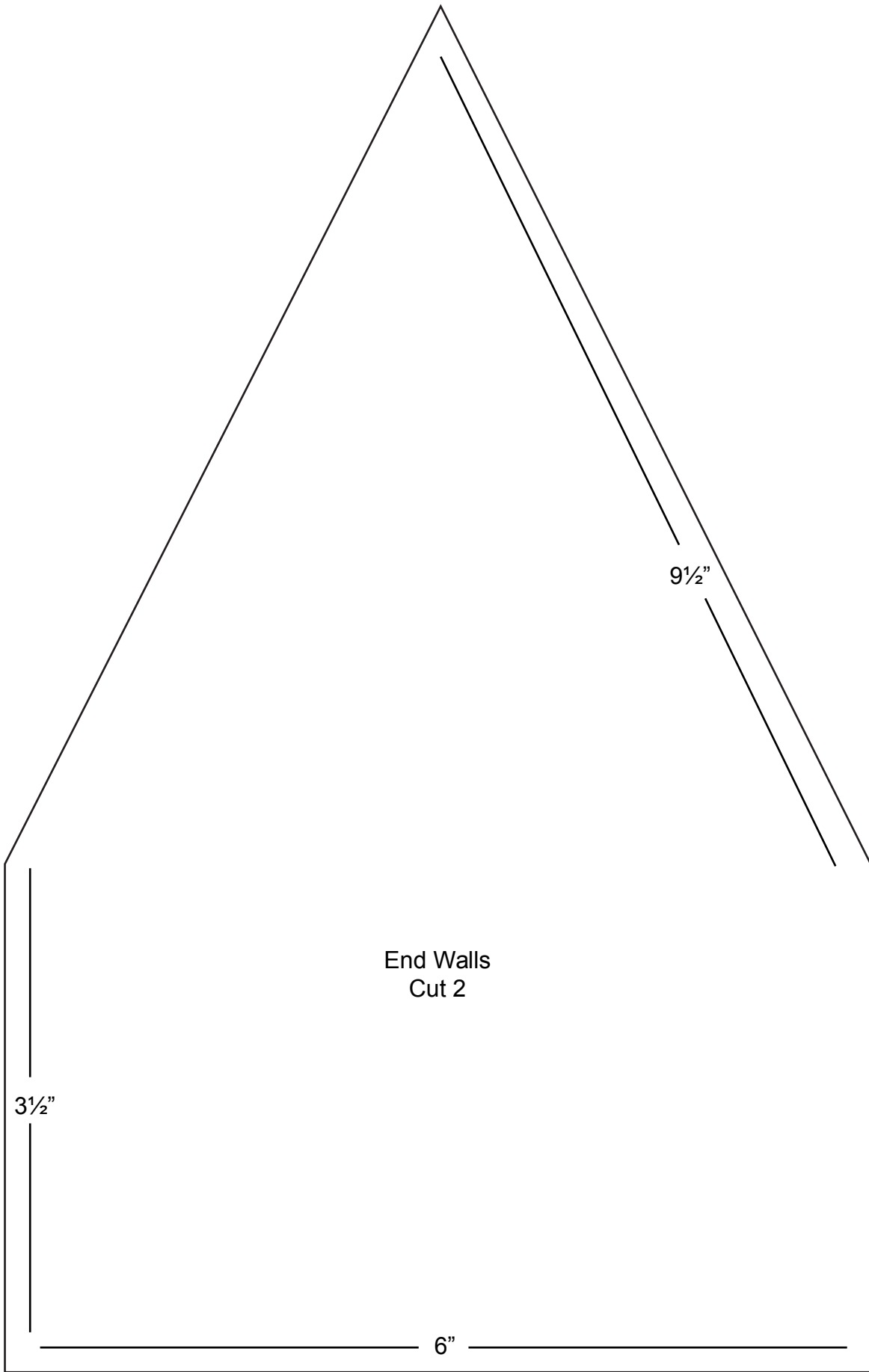
Royal Icing (2)

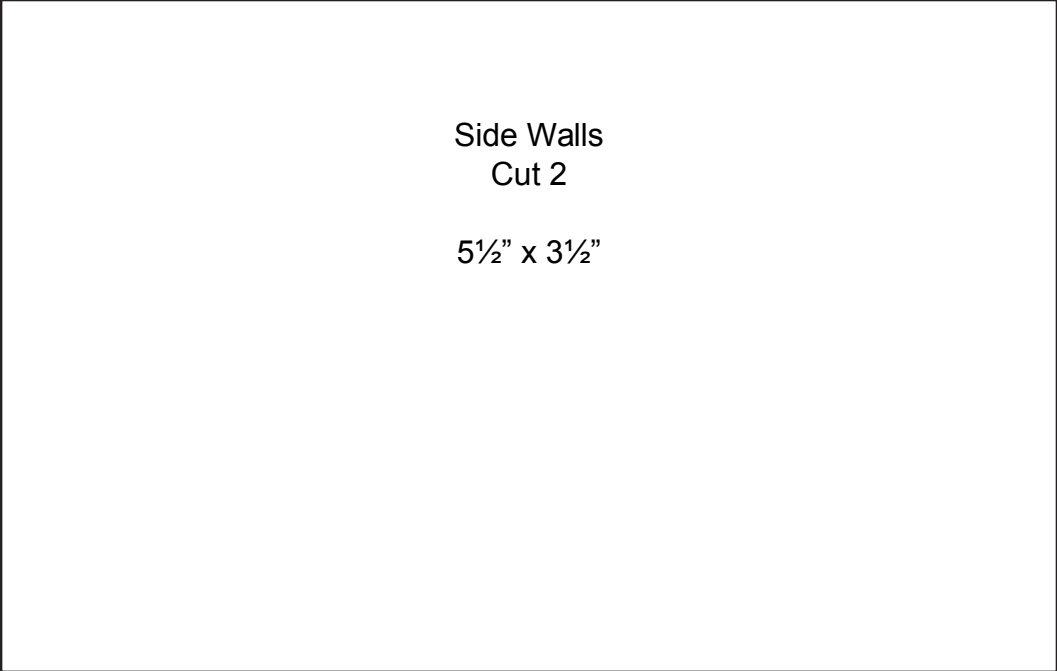
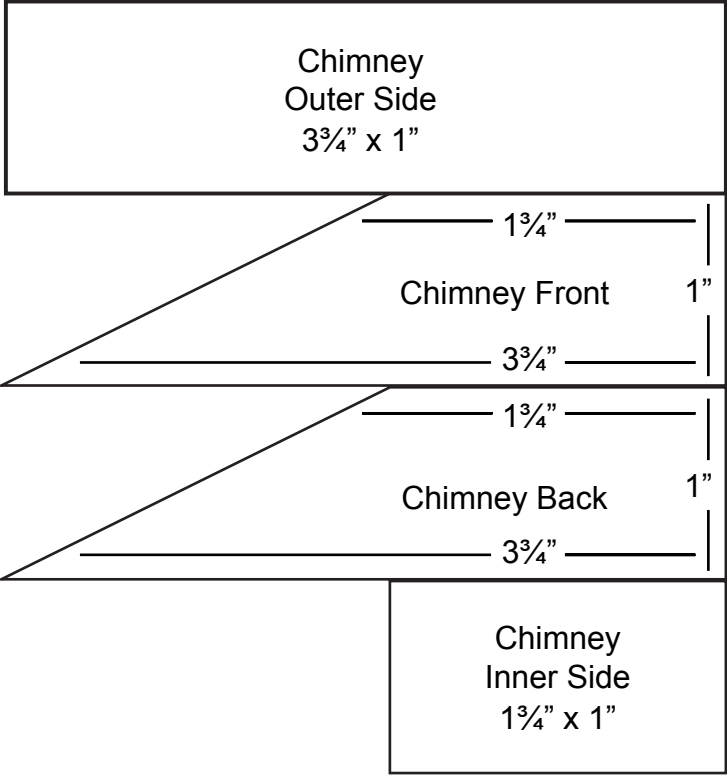
Candy

You will need to supply: 1 cup shortening
1 cup fancy molasses
2 egg yolks

1. Cut Gingerbread House Pattern Pieces out of thick paper or cardboard.
2. Place shortening, molasses and Granulated Sugar in a stand mixer fitted with a flat beater. Using low speed, beat mixture until fluffy. Add egg yolks and continue beating until blended. Gradually beat in Dry Ingredients just until blended. Gather dough into a ball; divide in half. Flatten each half into a rectangular shape. Wrap each rectangle with plastic wrap and refrigerate for 1 hour before rolling out.
3. Preheat oven to 350°F. Meanwhile, remove rectangles of dough from refrigerator and let stand at room temperature for 5 minutes before rolling out. On Parchment Paper, roll out each rectangle of dough $\frac{1}{4}$ inch thick. Using pattern pieces and a sharp knife, cut out end walls, side walls, roof halves and chimney pieces. On one end wall, cut out a door and a window with a sharp knife. This end wall becomes the front end wall.
4. As soon as gingerbread pieces come out of the oven, immediately transfer parchment paper to a cutting board. Hold pattern piece on top using an oven mitt and trim gingerbread piece using a sharp knife to match pattern piece. Repeat with other pieces. Cool trimmed gingerbread pieces completely on racks.
5. Remove last of dough from refrigerator and let stand at room temperature for 5 minutes before rolling out. Repeat rolling and cutting other pieces (2 side walls, 4 chimney pieces) on parchment paper, leaving $\frac{1}{2}$ inch between. Remove extra dough as above and transfer to a rimmed baking sheet. Bake for 10 – 13 minutes or until lightly browned. Recut pieces as soon as they are out of the oven. Cool completely on racks. Leftover dough may be re-rolled and cut into shapes for cookies.
6. Use a cake board or tray as the base for the gingerbread house. Attach end walls to side walls and to cake board using some of the Royal Icing and referring to diagram below as a guide. Placing two 14 oz (398 mL) cans inside walls will help stabilize walls as they set. Let attached walls stand at room temperature for at least 4 hours or overnight.
7. Using icing, ice top edges of both end walls on right side. Position one roof half on iced edges of end walls. Hold roof half in place while putting an object, such as a shorter can or jar, under bottom edge of roof half, allowing it to rest on object. This helps keep the roof half in place as icing sets. Repeat procedure on left side of end walls using icing and remaining roof half. Fill ridge between roof halves with icing. Using icing, assemble chimney; set aside. Place remaining icing in refrigerator. Let gingerbread house and chimney stand at room temperature for at least 1 hour.
8. Using icing, attach chimney on one side of roof at back, resting chimney inner side piece on ridge, holding it in place until set. Carefully decorate gingerbread house using icing and assorted candy.







Roof Half
Cut 2

8½" x 7½"