Kit Contains:
- 2/3 cup brown sugar
- 1 teaspoon baking soda
- 2 Tablespoons Ginger
- 1/2 teaspoon cloves
- 4 1/2 cups flour
- 1/2 cup flour
- 4 cups powdered sugar
- Assorted Candy

You Provide:
- 1 cup salted butter (2 sticks)
- 4 eggs (2 eggs + 2 egg whites)
- 1/2 cup maple syrup

Up Next:
Pancakes OH MY!
Preorders open January 16
Live Zoom Event February 21
2:00 P.M.

Zoom Info:
- bit.ly/GingerbreadZoom
- December 13, 2:00 P.M.
- Meeting ID: 854 1487 2107
- Passcode: 016341

We love to hear your thoughts! Please scan QR Code or go to URL below to take this short survey! This will help us plan future programs!
bit.ly/GingerbreadSurvey
Family Cooking Time
with
Gingerbread OH MY Recipe

Ingredients:

- 1 Cup Salted Butter
- 2/3 Cup Brown Sugar, Packed
- 1 Teaspoon Baking Soda
- 2 Tablespoon Ginger
- 1/2 Teaspoon Cloves
- 2 Egg
- 1/2 Cup Maple Syrup
- 4 1/2 Cup Flour
- 4 Cup Powdered Sugar
- 2 Egg Whites
- Candy Jar Favorites Mix
- Peppermints

Directions:

To Make Gingerbread Dough:
- In a large mixing bowl, cream together the butter and brown sugar.
- Add in the syrup, mix until well combined.
- Add in two eggs, mix until well combined.
- Add in the ginger, the cloves, and the baking soda, mix until well combined.
- Add in the flour, mix into a smooth dough.
- Scoop dough onto plastic wrap or waxed paper and wrap into a packet. Refrigerate dough for two to four hours, until stiff.

To Roll Out Cookies:
- Cut out house shape patterns from paper pattern. Line cookie trays with parchment paper.
- Generously flour work surface. Separate dough in half. Working with one half of the dough, roll out with a rolling pin until dough is one eighth inch in thickness.
- Gently place paper pattern on top of rolled out dough. Cut out shape around patterns with knife.
- Using a large spatula, very carefully transfer cut out shapes to cookie trays. Straighten edges using the knife blade.
- Gather remaining dough together and roll out again, cutting out pattern pieces. Add remaining dough to bottom of the other half of dough, and roll out again, cutting out pattern pieces.
- Repeat in this manner until all shapes are cut and transferred to cookie tray (two “front” pieces, two “side” pieces, two “roof” pieces).
- Store cut out shapes on cookie trays in refrigerator, chill for 1 hour.

To Bake Cookies:
- Preheat oven to 350 degrees.
- Bake for 6 minutes, rotate trays, and bake for 6 more minutes.
- Using a large spatula, transfer to cooling rack when partially cooled.
- Cool completely before assembling.

To Make Royal Icing:
- Separate one egg into a medium mixing bowl, keeping egg white. Discard egg yolk.
- Add in 2 cups of powdered sugar (half of powdered sugar provided in kit).
- Mix with fork until smooth. Icing will be very stiff. If necessary, add ¼ teaspoon water at a time and stir until desired consistency.

To Assemble House:
- Assemble house on large plate, square cardboard, or cake stand. Scoop icing into piping bag. Cut off tip of bag, about 1/8 inch from the pointed end. Stand up one of the “front” pieces between two soup cans.
- Take one of the side pieces, pipe royal icing along the short edge, and press against one side of the “front” piece. Repeat on the opposite side, to connect the side walls to the rear wall. Balance using soup cans, if necessary.
- Take the remaining front piece, and pipe two lines along the short edges, one on each opposite side. Press against the short sides of the side walls. All four walls of the house should now be standing. For ease, let icing dry for one hour.
- On one side of the house, pipe royal icing along the slanted edge of the front and back pieces, and the top of the side pieces. Line up roof piece with top of slanted edge of the front and back pieces, and press to attach.
- Pipe along the same edges on the opposite side of the house, and the long edge of the roof piece. Press the other roof piece to attach.
- Let dry for at least one hour before decorating, or overnight.
- Save extra royal icing in a bowl, covered with a damp paper towel.

To Decorate:
- Scoop royal icing into piping bag.
- Cut tip off of bag, very close to pointed end.
- Pipe with royal icing, attach candy.
Family Cooking Time with Gingerbread OH MY!

Want to learn more? Check some of these out:

**Enki:**
- *Recipes for Gingerbread Houses, Gingerbread Men and Ginger Cookies* by Brenda Van Niekerk
- *Ten Best Gingerbread Desserts* by Big Ideas Press
- *Bake Me I’m Yours...Christmas: Over 200 Delicious Festive Treats – Cookies, Cupcakes, Brownies and More* by Various

**Overdrive:**
- *Holiday Crafting and Baking with Kids: Gifts, Sweets and Treats for the Whole Family* by Jessica Strand
- *Edible DIY: Simple, Giftable Recipes to Savor and Share* by Lucy Baker
- *The Rosie’s Bakery All Butter, Cream-Filled, Sugar-Packed Baking Book* by Judy Rosenberg

**Hoopla:**
- *Making Gingerbread Houses* by Rhonda Massingham Hart
- *Gingerbread* by Chronicle Books
- *The Gingerbread Book* by Allen Bragdon

**Print Books:**
- *Christmas All Through the House* by Better Homes and Gardens
- *Let the Merrymaking Begin: Christmas Volume 1* by Mary Engelbreit
- *Here Comes Santa Claus: Christmas* by Mary Engelbreit
- *Holiday Cheer: Recipes and decorating Ideas for Your Best Christmas Ever* by the Editors of Good Housekeeping, Redbook and Country Living

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