

Long-Lasting Gingerbread Recipe

You must use a long-lasting gingerbread recipe so your creation will hold up for the Extravaganza! This recipe below will work or you might find one you like better on-line.

This recipe is designed to be tough enough to last up to a year even in high humidity.

Tools: 13 Quart steel mixing bowl, 9 quart mixing bowl, small bowl, spatula, whisk, measuring cup, spoons

Ingredient List: 6 cups all purpose flour, 6 cups coarse rye flour, 2 teaspoons ground ginger, 2 teaspoons ground cinnamon, 2 teaspoons ground cloves, 1/2 teaspoon ground nutmeg, 1 teaspoon salt, 2/3 cup lemon juice, 2 beaten eggs, 2 beaten yolks*, 1/2 cup margarine, 1 1/3 cup honey, 3 1/3 cups sugar. * *recommendation by master baker to leave out the two egg yolks*

Measure out both the all-purpose flour and rye flour, sift together into the 9 quart bowl. Remove one cup and pour it into a small bowl for later. Using a small bowl, combine the cinnamon, cloves, nutmeg, salt then pour this mixture into the large bowl of flour and blend. Combine the lemon juice, beaten eggs, beaten yolks into another small bowl and set it aside.

Using the largest bowl (13 quart), combine the margarine, honey and sugar. Place it over medium heat and stir it with a large spoon until it is soft enough to blend together. The sugar does not need to dissolve. Once the mixture is soft, remove it from the heat. **REMEMBER:** **Never leave anything unattended on the stove.** Pour the lemon juice and egg mixture into this bowl of sugar and honey while it is still warm. Using a wire whisk, whip the ingredients together until it is well blended.

Begin to add the flour into the mixture. Once it begins to thicken, use your hands to knead it all together. Continue to knead this dough into a smooth ball and cover with plastic wrap.

Use small amounts of flour to dust onto the rolling surface and the rolling pin. Take a portion of the completed dough (what you would need for a piece of the house) and knead this dough until it is soft. Roll it out on the surface until it is the desired thickness. When it is baked, this dough will rise a little. You will need to experiment with the thickness you will use.

Take the flatten (rolled) dough and spread it on a lightly greased sheet pan. Now cut out your desired shape.

Bake the shapes at 350 degrees. If the dough is 1/4" thick bake it for 15 minutes. For dough 3/8" thick, bake longer, about 20-25 minutes. *Master baker typically bakes at 325degrees and often takes out of oven to tidy up pieces while still soft and returns gingerbread to oven to finish baking...bake long enough to get very firm. Another recommendation is to lightly brush water over gingerbread prior to baking for a smooth effect on finished product.*

Note: If this dough cools too much, it will be hard to roll. Take cold dough (just the amount you need) and wrap it in plastic wrap. Microwave it for 15-30 seconds. This gingerbread dough is NOT conventional. **Warning: Because this dough contains honey, do not refrigerate it. It is very thick and must be warm to knead and roll it out.**

Icing Recipe

This recipe is good to keep creations together for months (and more) or go on-line to find a long-lasting icing recipe of your choice.

Icing Recipe – To glue walls and roof together and to attach candies

Ingredients:

2 Tbsp meringue powder,
1/3 cup water,
1lb. Powdered sugar,
¼ teaspoon cream of tartar

- Combine the water with the meringue and beat until foamy.
- Add the powdered sugar and cream of tartar
- Beat mixture until stiff and white (about 5 minutes)
- Prop up the walls with glasses or bottles
- Carefully apply the icing glue to the joints
- Do not put on the roof until walls have dried overnight.

You may find decorating the walls easier before putting the walls together.

Use a decorating bag to apply the icing.

This icing, when dry, will be as hard as a rock.

If you don't want to purchase meringue powder, carefully separate 2 egg whites and beat them constantly for 3 to 4 minutes until they become foamy with peaks. Any grease in the bowl will ruin the process, so wash it carefully.