

Gingerbread

Ingredients

4 1/2 cups flour
1 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon nutmeg
3 teaspoon ground ginger
2 teaspoon ground cinnamon
1 teaspoon ground cloves
1 cup vegetable shortening
1 cup sugar
1 cup molasses

Directions

- Preheat oven to 325 (convection).
- Sift together dry ingredients.
- Melt shortening in the microwave for 30 seconds at a time until melted. Blend with sugar and molasses in the mixer. Add dry ingredients and blend until combined. Add up to 1/4 cup of water to make the dough workable.
- Turn mixture out onto floured surface Add more flour if necessary.
- Roll out to 3/8 inch thickness on a Silpat or parchment paper. It is hard to transfer the dough if you roll it on another surface, so plan to roll and cut on the surface you'll bake on. Cut the dough to your templates and remove excess. Bake for 30 minutes, rotating pans halfway through cooking time. After baking, cool completely before assembling and decorating.

Royal Icing

The “glue” for gingerbread houses is Royal Icing. This recipe is simple to make and yields enough icing that you won't have to worry about needing more. You can make half a recipe for a smaller house.

- 2 pounds Confectioner's Sugar
- 3/4 cup water
- 6 Tablespoons Meringue Powder
- 1 tsp flavoring, optional
- dash salt

History of Gingerbread & Gingerbread Houses



Ginger is one of the most ancient spices in the world. It is known for its health benefits including the ability to help the immune system.

The first known recipe for **gingerbread** came from Greece in 2400 BC. Queen Elizabeth I is given credit for introducing the concept of a decorated gingerbread cookie. It was common in her time to decorate cookies like queens and kings, complete with edible gold leaf. Beautifully decorated cookies were sold at fairs in England.

Gingerbread houses started in Germany during the 16th century. They became very popular when the Brothers Grimm wrote the story of Hansel and Gretel. No one is quite sure whether the gingerbread houses came after the fairy tale or vice versa.

In 2013 the record was broken for the world's **largest Gingerbread house**. This house is from Bryan Texas. It has an area of 2520 square feet. That's almost as big as a tennis court!! It is 21 feet tall. The house is mounted on a wooden frame but the entire outside is edible!

Their recipe is: Their recipe? Mix 1,800 pounds of butter (820 kgs), 2,925 pounds (1,327 kg) of brown sugar, 7,200 eggs, 7,200 pounds (3,266 kg) all-purpose flour, 1,080 ounces (31 kg) ground ginger and a few other ingredients, bake and form into panels for mounting.

Shall we try it in Trumansburg? It could be FUN!!

