

RECIPE

GINGERBREAD COOKIES



Ingredients

5 tablespoons soft butter

$\frac{1}{3}$ cup dark brown sugar, packed

$\frac{1}{3}$ cup molasses

1 egg

2 cups all-purpose flour

1 teaspoon ground ginger

$\frac{1}{2}$ teaspoon ground cinnamon

Pinch of salt

$\frac{1}{2}$ teaspoon baking soda

Raisins, nuts, or candy (for decorating)

Directions

- Heat oven to 350°F and grease cookie sheet.
- Beat butter, brown sugar, molasses, and egg with electric beater for about two minutes.
- Add the flour, ginger, cinnamon, salt, and baking soda, and mix well with a spoon.
- Put dough in refrigerator for 15 minutes.
- Put dough on floured table or board and roll out with a rolling pin until dough is about as thick as two nickels.
- Cut into shapes with cookie cutters.
- Use a spatula to move the cut-out dough to a cookie sheet.
- Bake 10 to 12 minutes.

ACTIVITY

NO-BAKE GINGERBREAD HOUSE



Supplies

6×8-inch (or larger) cardboard tray covered with foil or clean Styrofoam tray

Half-pint or pint-sized milk carton

Prepared frosting in assorted colors

Zip-top bag for each color of frosting

Large spoon or spatula

Scissors

6 graham crackers

Plastic knives

Assorted candies, pretzels, wafer cookies, etc.

Directions

- Apply frosting to center of tray with spoon or spatula.
- Place the milk carton on the frosting—as the frosting dries, the carton will stick to the tray.
- Cut two graham crackers into peaked shapes to make the front and back of the house, and cut the rest of the graham crackers into pieces to make the walls and roof.
- Spoon 2 tablespoons of frosting into a zip-top bag. Remove air, seal the bag, and push the frosting to one corner.
- Use scissors to cut off the tip of the bag (to use as a pastry bag).
- Squeeze the frosting onto the backs of the graham crackers. Stick the graham crackers to the milk carton.
- After the house is assembled, use the rest of the frosting to attach decorations.

RECIPE

GINGERBREAD HOUSE

Adapted from Foodista.com—The Cooking Encyclopedia Everyone Can Edit



Ingredients

- 8 ounces butter (2 sticks)
- $\frac{3}{4}$ cup brown sugar, firmly packed
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- $\frac{1}{2}$ teaspoon ground cloves
- 1 teaspoon salt
- $\frac{3}{4}$ cup molasses
- $5\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup cold water
- Royal icing (see recipe attached)*
- Assorted candies

**Contains raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.*

Directions

- With mixer on medium speed, cream the first seven ingredients. Add the molasses, mixing until incorporated. Add the flour, 1 cup at a time, mixing each until just combined. With the mixer running, slowly add the water. Spread the dough out on a sheet pan, cover tightly with plastic wrap and refrigerate overnight (or three hours minimum).
- Roll out dough to $\frac{1}{4}$ -inch thickness, applying even pressure to avoid variance in thickness. Keep gingerbread cool while working with it, and dust with flour to avoid sticking. Cut out house pieces using cardboard templates.
- Bake pieces in a preheated 350°F oven for 20 minutes or until dough is set. If pans are not level, transfer warm pieces onto a flat surface so they set completely flat. Allow pieces to cool completely before assembly.
- Mix royal icing and keep covered with a damp towel. Windows should be decorated before assembly. Assemble house on a 12-inch round base: Start with a front piece and a side piece using royal icing liberally on the inside. Assemble remaining pieces in the same fashion. Roof pieces may need support to counteract gravity—sugar boxes or soda cans work well.
- Decorate house with various candies and royal icing.

RECIPE

ROYAL ICING

This icing will harden as it dries, allowing you to construct a stable gingerbread creation.

Makes 2 cups



Ingredients

3 egg whites

½ teaspoon cream of tartar

1 lb. confectioner's sugar

Directions

- Beat all ingredients with electric mixer at high speed 7 to 10 minutes.
- Icing is ready to use when knife drawn through it leaves a clear path that holds its shape.

Notes

Do not double the recipe. If additional icing is needed, make separate batches.

Consuming raw or undercooked eggs may increase your risk of foodborne illness.

ACTIVITY

OTHER GINGERBREAD IDEAS



To do with younger children:

- Make a "gingerbread" house using a brown paper bag for a base and decorate with cut-out paper, paint, glitter, and other materials.
- Make gingerbread-scented playdough. Many recipes are available online.
- Read the story of the gingerbread man aloud and have the children act out or draw pictures of their favorite parts.

For the whole family:

- Using the gingerbread house recipe provided make ornaments or decorations for your home or as gifts. Roll out and use cookie cutters to cut shapes and a straw to cut a whole for a ribbon. After baking, decorate with royal icing and once the icing dries, use ribbon to hang your creations.
- Have a gingerbread party where you invite friends and relatives to make and decorate houses and cookies with you.