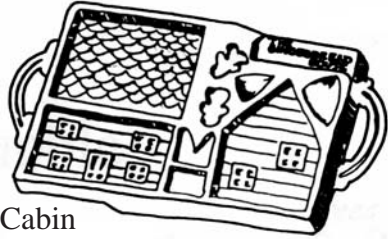


# KITCHEN TESTED RECIPES



Victorian



Log Cabin

## ROYAL ICING

The following recipe is for a sweet icing that will be used like “glue” to hold the house together and to decorate. It dries quickly into a hard candy consistency.

3 egg whites at room temperature

$\frac{3}{4}$  teaspoon cream of tartar

1 lb. confectioner sugar-sifted

Combine in mixing bowl and mix on high speed for 7 to 10 minutes. Beat until very stiff -- you can't overbeat. Store covered at room temperature.

## GINGERBREAD HOUSE

$\frac{1}{2}$  cup shortening

$\frac{1}{2}$  cup granulated sugar

$\frac{1}{2}$  cup dark molasses

2 tablespoons cold water

3 cups all-purpose flour

1 teaspoon ground ginger

1 teaspoon ground cinnamon

$\frac{1}{2}$  teaspoon salt

Cream together shortening, sugar, molasses and water. Sift together flour, spices and salt. Add dry ingredients to shortening mixture and mix well. Dough will be stiff. Chill at least 1 hour. Grease or spray mold with vegetable spray. Press dough into the mold. Bake in pre-heated 350 degree oven for 25 minutes. Let gingerbread cool in the mold for 10 minutes. Carefully remove each piece of gingerbread to cooling rack, flat side down. Repeat with other side, front, roof and chimney (it is not necessary to repeat people or trees). It is better to bake gingerbread a day ahead of assembling to allow for stiffening. Assemble and decorate. Yield: 1 house

## CHOCOLATE CANDY HOUSE

confectionary coating chocolate

1 $\frac{1}{2}$  pounds (24 oz)

Place ungreased mold in refrigerator one hour or more to chill. Do not grease or condition the mold. Break coating chocolate into 1-inch pieces. Place in 1-quart glass measuring cup or microwave safe bowl. Microwave at 50% power (medium) 5 to 7 minutes, or until pieces are glossy and can be stirred smooth. Stir after half the time. (Can also melt chocolate over low heat or in double boiler.) Pour chocolate into chilled mold and refrigerate until hard, about 15 minutes. Carefully remove from mold. If needed, re-melt remaining roof, side, front, and chimney. Chill 15 minutes in mold and remove. Assemble and decorate. Yield: 1 house.

**NOTE:** Never add water to chocolate. Be careful when using a double boiler not to get water in the chocolate.



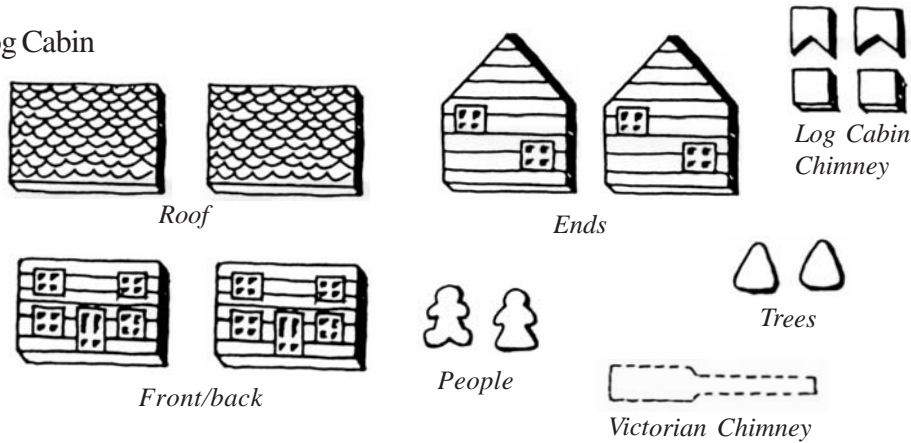
# “All Occasion” Gingerbread House

## Decorating Ideas & Recipes



# Easy Assembly Instructions

## Log Cabin

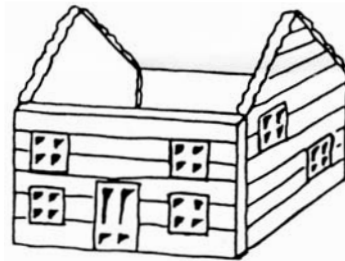


Let gingerbread cool in the mold. Then carefully remove each piece. **Remember:** to get the correct number of pieces, you need to bake the same side of the mold two times. Think of the Royal Icing as “glue”. Use it like you were “gluing” a model. After each step, wait a few minutes for the icing to harden.



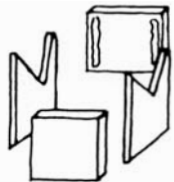
Take one front/back piece and one side piece. Be sure the decorative sides are facing out. Put a ribbon of icing on the edge of the the front piece. Slowly “squeeze” the side piece into the icing on the front piece forming an “L”. Hold for a few minutes until icing “bonds”. Now do the same thing with the back piece and the other side.

Take your two “L” shaped walls and apply a ribbon of icing on the remaining ends of both side pieces. Slowly “squeeze” the “L” shaped walls together to form a 4-wall foundation. Hold for a few minutes until icing hardens. For extra strength, run a thick ribbon of icing along all the joints on the inside of the house.

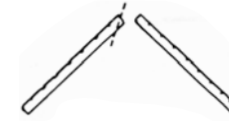


### Log Cabin Chimney

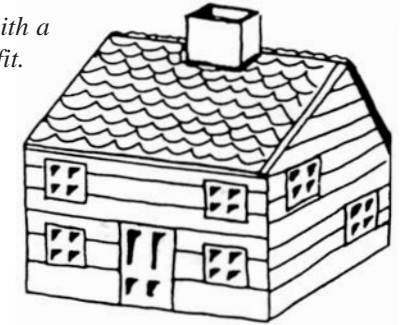
(For simplicity, assemble the chimney upside down first and then put it on the house.) There are four pieces, two squares and two with a “V” cut out of one side. Put a ribbon of icing on the two square pieces and slowly press the “V” pieces into place to form a square. Set aside and let dry.



Next, squeeze a ribbon of icing around the top perimeter of the house. Place roof pieces in position making contact with each side and gently “squeeze” into the icing creating a bond with the four foundation walls. Run a thick strip of icing down the center of the roof where the two pieces meet. Place chimney on roof and strengthen the seams with icing.



Angle one piece with a knife for a tighter fit.



### Victorian Chimney

Apply a ribbon of icing from top to bottom and “squeeze” into position on the side of the house. Let harden.

**Let everything harden for at least 20 minutes before decorating!**

## CREATIVE IDEAS FOR ALL OCCASIONS

The John Wright Gingerbread House pan can be used for many occasions. Don't put your pan in the cupboard from one holiday to the next. Use it! You can create a decorating theme for any occasion.

All year round it can be used for birthdays and baby showers. For birthdays, use a favorite color scheme, add some candles and maybe a few miniature balls or balloons. For baby showers, a stork and some pink or blue icing with Mom and Dad Gingerbread People waiting on the lawn. The month of February can be decorated in red and white with lots of hearts and sweets. Then comes March and old St. Patrick - a green and white theme. Rabbits and peeps go great with soft Easter colors, or make a chocolate house. See recipe. May brings with it Memorial Day and traditional red, white and blue, or again use soft spring colors. June can be used as a wedding house done in all white with a bride and groom or a graduation theme with school colors. For the big July 4th, red, white and blue with a picnic theme. A Halloween house can be created for October with pumpkins and fall candy corn. November and Thanksgiving can have brown, orange and white with pilgrims and turkeys. A house for Christmas can be magical with candy canes, peppermint candies, red and green gumdrops and of course, none other than Santa Claus.

Use your imagination, and we are sure you will have a different theme for each occasion with John Wright's Traditional Gingerbread House Pan.