

Gingerbread Chateau



RECIPES AND DECORATING IDEAS

GINGERBREAD CHATEAU

INGREDIENTS

- ♥ 1 1/2 Cups Shortening
- ♥ 1 1/2 Cups Granulated Sugar
- ♥ 1 1/2 Cups Dark Molasses
- ♥ 12 1/2 Tablespoons Cold Water
- ♥ 9 Cups All Purpose Flour
- ♥ 4 Teaspoons Ground Ginger
- ♥ 4 Teaspoons Ground Cinnamon
- ♥ 1 1/2 Teaspoons 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. If dough is still crumbly, add a tablespoon of water. Chill at least 1 hour. Using a pastry brush and solid shortening, grease mold. Press dough into the mold. Bake in pre-heated 350 degree oven for approximately 45 minutes or until golden brown and hard to the touch. Let gingerbread cool in mold for 10 minutes.

Carefully remove each piece of gingerbread to cooling rack, flat side down. Repeat with other side. It is better to bake gingerbread a day ahead of assembling to allow for hardening. Assemble and decorate. Yield: 1 house.

CARE INSTRUCTIONS

We recommend lightly greasing your pan before each use with solid or spray shortenings. Use only wood or plastic utensils for handling. To clean: Fill to 1/3 the depth with warm, soapy water. Allow to soak for about 1/2 hour. Pour out soapy water, rinse well, wipe dry with toweling or soft cloth.

Under no circumstances should abrasives, steel wool, or other coarse materials be used.

DO NOT PUT IN DISHWASHER!

ROYAL ICING FOR GINGERBREAD CHATEAU

The following recipe is for a sweet icing that will be used like "glue" to hold the house together and to decorate.

- ♥ 6 Egg Whites at Room Temperature
- ♥ 1 1/2 Teaspoons Cream of Tartar
- ♥ 2 Lbs. Confectioners Sugar, sifted

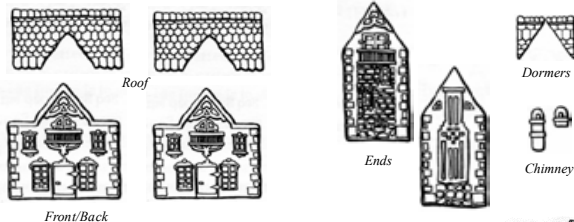
Combine in mixing bowl and mix on high speed 7 to 10 minutes. Beat until very stiff - you can't overbeat. Store at room temperature, in a covered container.

CHOCOLATE CANDY HOUSE

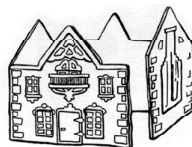
- ♥ 3 1/2 lbs. (52 oz.) Confectionery Coating Chocolate

Place ungreased mold in refrigerator one hour or more to chill. **Do not grease or condition the mold.** Break coating chocolate in 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, (you can also melt chocolate over low heat or in a double boiler). Pour chocolate into chilled mold and refrigerate until hard, about 15 minutes. Carefully remove from mold. If needed, remelt remaining chocolate, (one minute on 50% power), and pour 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.

EASY TO ASSEMBLE



Take one front/back piece and one side piece. Be sure the decorative side is facing out. Put a ribbon of icing on the edge of 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 the icing hardens. For extra strenght, run a thick ribbon of icing along all the joints on the inside of the house.



Next, squeeze a ribbon of icing around the top perimeter of the house. Place roof pieces, one side at a time, 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.



Squeeze a ribbon of icing around dormers and place at center peak of house, front and back. Gently squeeze into the icing making a bond. Run a thick ribbon of icing around edges and back through center of dormers.



Chimney: Apply a ribbon of icing and glue large piece of chimney to small piece making sure top is even. Glue with icing to side of house where chimney is outlined.

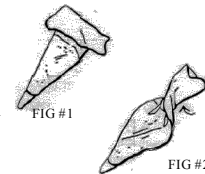
Let everything harden and decorate!!!

DECORATING MADE EASY

Using a cake decorating kit, which can be purchased at many local stores, cut 3/4" off the tip of the decorating bag. Insert one of the plastic decorating tips snugly into the hole.

Filling the bag

To make it easier to fill, fold down top of bag (FIG #1). Fill with 1/2 cup of icing. Do not overfill. Roll the bag back and then twist top closed. For best results, icing should be applied slowly with even pressure. For best control, hold the "twist" of the bag with your right hand and the tip of the bag with you left (FIG #2).



Practice on a plate first!

ROUND TIP



Dots. Hold bag at a 90° angle to cake. Squeeze out a dot of icing, stop pressure and pull away.



Outline. Hold bag at a 45° angle. Squeeze out with even pressure. Icing dries fast - keep it covered when not in use!



STAR TIP



Star shape. Use for a single STAR or to cover an area with a group of stars. Hold bag at 90° angle to cake. Squeeze, stop and pull away.



Zig Zag Effect. Hold bag at a 45° angle and touch tip to surface as you squeeze out icing. Move bag from side to side to form zig zag.



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 Gingerbread Chateau Pan.

You will love the additional collection of cast iron muffin pans, cookie molds and gingerbread molds available from John Wright Co. Of course all of the pans can be used for traditional baking, but try gelatin shapes, chocolate and even candles in our wide selection of pans.

Muffin Molds

Harvest Muffin
Pineapple Muffin
Fish Muffin
Cornusker Muffin
Dinosaur Muffin
Flower Muffin
Mallard Muffin
Shells Muffin

Gingerbread Molds

Traditional Gingerbread House
Gingerbread Chateau Pan
Chateau Accessory Pan

Cookie Molds

Sweetheart Cookie
Alphabet Cookie
Animal Puzzle Cookie
Sleigh O'ys Cookie



IRON CLAD
Molds coated with our exclusive non-stick coating