

8.5 x 15 cm



FESTIVE GINGERBREAD

INGREDIENTS

- 6 cups all-purpose flour (plus additional, for dusting work surface)
- 1/2 teaspoon baking powder • 3 teaspoons ground ginger • 4 teaspoons ground cinnamon • 1/2 teaspoon ground allspice • 1/2 teaspoon salt • 3/4 cup unsalted butter, softened • 1 1/2 cups light brown sugar, firmly packed • 2 large eggs • 1 cup dark molasses • 1 tablespoon water

Royal Icing (see recipe, included)

TOOLS
Handstand Kitchen® Gingerbread Village Cookie Cutter & Decorating Set

- Cookie cutters
- Spatula
- Cooling rack

Baking sheet, Measuring cups and spoons, Large mixing bowls, Whisk, Mixing spoon, Electric stand or hand mixer, Rolling pin, Parchment paper, Plastic wrap, Oven mitt

INSTRUCTIONS

1. In a large mixing bowl, whisk together 6 cups flour, baking powder, ginger, cinnamon, allspice and salt. Set aside.
2. In second large bowl with electric stand or hand mixer on medium, combine butter and brown sugar, beating until fluffy.
3. Beat in the eggs, one at a time; add molasses, and water, mixing until combined.
4. With mixer on low, slowly add dry ingredients into the wet ingredients until thoroughly combined.
5. Knead the dough a few times.
6. Wrap dough in plastic wrap and refrigerate until well chilled.
7. Position oven rack in middle of oven. Preheat oven to 350°F. Line baking sheet with parchment papers; set aside.
8. Remove 1/2 of dough from refrigerator; allow to sit at room temperature for 10 minutes before using.
9. Dust workspace and rolling pin with flour.
10. Roll out first half of chilled dough to 1/4 inch thick.
11. Dip cookie cutters in flour and cut out shapes. Place 2 inches apart on parchment lined baking sheet.
12. Bake 8 to 12 minutes, until edges begin to brown.
13. Using oven mitt, remove from oven and allow to cool on baking sheet for 5 minutes before transferring cookies to cooling rack.
14. Repeat with second half of dough.
15. Once cookies are cooled completely, assemble and decorate the village pieces!

Assemble the village components using **Royal Icing** (see recipe, included). Find helpful tips under **Assembling the Gingerbread Village** (see instructions, included).



ROYAL ICING

Make immediately before building gingerbread village houses. Work quickly, as icing begins to set in just a few minutes. While working on the village, place frosting bag into a resealable bag when not in active use.

INGREDIENTS

- 3 tablespoons meringue powder
- 1 lb. box confectioners' sugar
- 6 tablespoons water
- 1 tablespoon clear vanilla extract

TOOLS
Handstand Kitchen® Gingerbread Village Cookie Cutter & Decorating Set

- Frosting bag, coupler and tip
- Spatula

Large mixing bowl
Electric stand or hand mixer
Measuring cups
Measuring spoons

1. Using electric mixer, beat all ingredients in mixing bowl for 8 to 11 minutes on medium speed until icing is firm. To adjust consistency, add more water, 1/2 teaspoon at a time.
2. When ready to assemble house pieces, fill the frosting bag:

- Place coupler onto the tip of the frosting bag. Cut the tip of frosting bag with scissors to fit coupler, allowing room to push a small part of the coupler through the frosting bag.
- Place frosting tip over the coupler extending from the bag.
- Put the coupler ring over the frosting tip and twist it on, locking the tip in place.
- Spoon **Royal Icing** into bag. Do not overfill the bag.
- Gently squeeze icing towards the tip of the bag.
- Twist the top of the bag toward the icing.
- Close hand around the bag and squeeze onto cookies.
- The **Royal Icing** will act as "glue" to attach the walls and roof pieces of the gingerbread village pieces together.

Follow **ASSEMBLING THE GINGERBREAD VILLAGE** (see instructions, included).



ASSEMBLING THE GINGERBREAD VILLAGE

GATHER BAKED COOKIES AND PREPARE VILLAGE BASE

Gather the fully cooled **Festive Gingerbread** (see recipe, included) cookie shapes needed for the houses being built. Inspect the cookie panels for evenness. If needed, use a plastic ruler and sharp knife to trim bottom and inside edges so they will align when fitted together.

Plan a base for the village. Using a white base, such as a white tray, or a flat sturdy piece of cardboard covered with white wrapping paper, will give the illusion of snow. Also try using a cutting board or baking sheet turned upside down.

PREPARE ROYAL ICING

When ready to begin decorating, prepare **Royal Icing** (see recipe, included) and follow instructions to fill frosting bag.

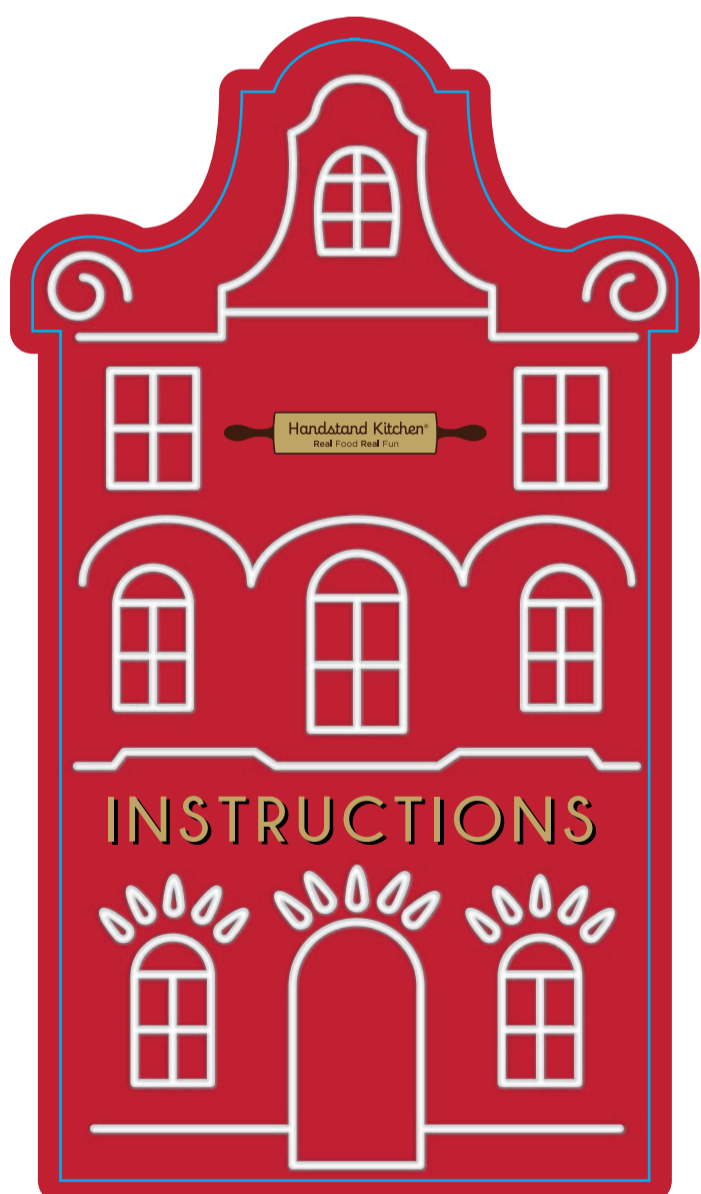
Find a work surface that can hold the gingerbread structures as they are assembled, and where they can completely set.

DECORATE

Use **Royal Icing** to decorate the house sides and roof pieces and allow them to set for 30 to 60 minutes before building.

START BUILDING!

Work on one village structure at a time.
There are townhouse, cottage and chalet houses.



Townhouse: use two of "A" for front/back of house; use two of "B" for sides; use two of "C" for roof panels.

Cottage: use two of "D" for front/back of house; use two of "E" for sides; use two of "C" for roof panels.

Chalet house: use two of "F" for front/back of house; use two of "G" for sides; use two of "C" for roof panels.

BUILD THE HOUSE: Begin by attaching two wall panels together, piping a thick line of **Royal Icing** on the inside of wall seam. Add more icing to support the seam. Hold in place for several minutes until the icing sets. Repeat with the two remaining side wall pieces. Allow structure to set for about 60 minutes before adding the roof. When structure is completely dry, carefully attach one side of the roof with a thick line of **Royal Icing** along the top of side walls. Hold in place for several minutes until the icing sets. Repeat with remaining roof piece. Wait 2 to 3 hours before decorating or moving structure.



ADD DECORATIVE FEATURES: Use the smaller shaped cutters (heart, arch, star, circle, etc.) to add windows, doors and decorative features to the house.

DECORATE AND ARRANGE THE VILLAGE

Once village structures are finished and set, get creative and arrange the village in a festive way! Add the cut-out holiday trees and signs to decorate the village.

Brighten with color: Use assorted **Royal Icing** as "glue" to place a variety of: use assorted colored candies, gumdrops, colored sprinkles and sugars onto and around the houses to bring a burst of color to the village!

Let it "snow" ...spread some additional **Royal Icing** to act as "glue" and then sprinkle village with large white decorating sugar crystals for an icy effect! Or tap powdered sugar through a strainer or sprinkle shredded coconut over the village for a snowy look. Try using tiny white shimmer candy balls or white gumballs as snowballs or sugar cubes as ice blocks.

Light the way for Santa ...use twinkling holiday lights with white wire to make the village sparkle!

Find other holiday baking items to add decor to the village in the **Handstand Kitchen® Winter Wonderland collection** by visiting www.handstandkitchen.com