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## GINGERBREAD RECIPE

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This recipe is specifically for creating houses. There are definitely tastier gingerbread recipes, but they become expensive when making high volumes. This recipe has been adapted so that it minimizes extra spices/expenses and to yield a dough that is easy to work with, hold its form and rolls easily into sheets. Therefore, it isn't designed to eat – just to be easy to work with and beautiful to look at.

You might be tempted to double this. Don't! It's already been doubled – so it will overflow your mixer, unless you have an industrial one.

### INGREDIENTS:

2 C white sugar  
1 C dark molasses  
 $\frac{3}{4}$  C Crisco (generic is fine)  
 $\frac{1}{2}$  C hot water  
2 eggs  
1 tsp baking soda  
6 - 7 C all-purpose flour

- Combine the first four ingredients, then rinse molasses out of cup with hot water. Add the eggs and mix to blend well.
- Add the rest of the ingredients and mix well until blended. Wrap dough in plastic wrap and refrigerate until firm. **DO NOT SKIP THIS STEP.**
- Roll out dough and cut with knife. Put house pieces on a baking sheet lined with parchment paper. Bake at 350° F for about 10 minutes. We suggest overcooking your dough, not burned, but about 3-5 minutes past the directions. This will make it sturdier.



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## CEMENT ICING RECIPE

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**We use hot glue guns to cement the walls and other structural pieces together.** This icing was developed to be sticky and drippy, and it covers the hot glue so that it isn't seen. It dries hard and makes good decorating icing. It does NOT pipe well as it is. This is also the icing we use to make the "icicles" that drip from the rooftops. I usually put it in a Ziploc and cut the corner to dispense it. If you thicken it a bit, it will pipe well with a standard frosting bag and tip and can be used for decorations like garlands, trees, and other frosting elements.

### INGREDIENTS:

2 egg whites  
2 tsp water  
1/8 tsp cream of tartar  
3 C powdered sugar

Combine first 3 ingredients. With an electric mixer or stand mixer, beat until foamy. Gradually add powdered sugar, beating constantly and scraping down sides of bowl, until stiff. We cover our stand mixer with a wet towel to prevent a powdered sugar "cloud". Use at once or store overnight, covered with a moist cloth. Makes 1½ cups.



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## FLUFFY SNOW FROSTING RECIPE

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This is the best recipe for light, fluffy, “snow-like” frosting. It works well for piping and for groundcover. This is a revision of a buttercream frosting recipe minus the flavoring, so it is really just for looks.

### INGREDIENTS:

- 3 C white Crisco (generic is fine)
- 2 sticks butter (softened)
- 3 lbs powdered sugar (we often substitute flour for 1 lb to cut costs)
- 8 - 12 Tbsp water

Cream Crisco and butter, add powdered sugar (1 C at a time). We usually put a wet towel on top of the stand mixer to prevent the sugar “cloud” from taking over the kitchen. Add liquid by the Tbsp until the frosting is very stiff and fluffy.



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## HARD TACK CANDY RECIPE

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We use this for house elements like windows, evergreen trees, fire in fireplaces, lakes and rivers. See “Creative Tips” for instructions on how to make these elements. Make sure you have a candy thermometer before you start this part. Again, we’ve removed the flavor and color, so this is just for looks. Use regular food coloring.

### INGREDIENTS:

3  $\frac{3}{4}$  C white sugar

1  $\frac{1}{2}$  C light corn syrup

1 C water

- In a medium saucepan, stir together the white sugar, corn syrup, and water. Cook, stirring, over medium heat until sugar dissolves, then bring to a boil. Without stirring, heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads.
- Remove from heat and stir in flavored extract and food coloring, if desired. Pour onto a greased cookie sheet, or parchment paper.