GINGERBREAD RECIPE

Gingerbread Dough: Makes 1 small house 4"x 5"

- 1/2 cup (1 stick) unsalted butter
- 1/2 cup brown sugar
- 1/4 cup molasses
- 1 tablespoon cinnamon
- 1 tablespoon ground ginger
- 1 teaspoon baking soda
- 2 cups all-purpose flour
- 2 tablespoons water

Instruction: Gingerbread House: Preheat oven to 375 degrees F.
1. Measure and pre-cut the shapes and sizes (patterns) of the gingerbread house. Set aside.
2. In a large mixing bowl or KitchenAid mixer; cream the butter, brown sugar and molasses together until the mixture is smooth.
3. Add cinnamon, ginger, baking soda, flour and water. Mix until it forms a dough like texture.
4. Remove from the mixing bowl, form the dough in a ball shape and allow dough to rest for 30 minutes.
5. Roll gingerbread dough out to 1/4 inch thick onto a parchment paper.
6. Place paper patterns onto the rolled-out dough. With a sharp knife, cut (mark) around each of the pieces. Keeping all the pieces in place.
7. Pick up the parchment paper with the dough and place it over a baking pan.
8. Bake gingerbread at 350 degrees F for about 20 minutes until dough feels firm.
9. Remove from oven and retrace the patterns on top of the baked gingerbread again.
10. Allow the gingerbread shapes to fully cool down and then trim each shape by cutting the edges with a sharp knife. Store in cool dry space until ready to assemble.

ROYAL ICING RECIPE

Royal Icing:

1 lb. Powdered sugar
1 each Egg (whites only)
or substitute 4 teaspoon of egg white powder and 3 Tbs water
1 Tbs. Water (as needed, pending on how thick or how loose your needs)

Instructions: Making the icing
1. Mix all of the ingredients together using an electric hand mixer, until the icing is smooth. Powdered sugar or water can be added for thickness or thinness.

Instructions: Assembling the gingerbread house
1. Place icing into pastry bag with a round tip for decorating individual parts of house, piping on decorations, windows, door, etc., let icing dry until hardened.
2. Glue sides, front and back of house together at corners using icing (larger round size tip).
3. See Chef Demo
CHRISTMAS TREES SUGAR COOKIES

- Ingredients
  - 1 lb. Unsalted Butter (softened)
  - 2 cups Granulated Sugar
  - 2 each Whole Eggs
  - 2 tbs. Vanilla Extract
  - 6 cups All-Purpose Flour
  - 4 tsp. Baking Powder

Instructions:
1. Cream together butter and sugar until smooth in a mixer.
2. Add vanilla and eggs. Mix until mixture is combined and fluffy.
3. Combine baking powder and flour together.
4. Add flour mixture to liquid mixture
5. Chill the dough before rolling and cutting
6. Bake at 350 degree F. for 8 minutes
7. Remove from oven, complete chill cookies before frosting.