



 Stark Library

# Gingerbread House Extravaganza 2018



DESIGN AND BUILD A GINGERBREAD CREATION

## Rules

1. Entries must be entirely constructed of edible products (candies, cookies, crackers, cereals, etc.).
2. All entries should be on a wooden or heavy cardboard base. Please tape your completed entry form (below) underneath the base.
3. Starting **Monday, November 26<sup>th</sup>**, entries, along with their entry forms, can be brought to Main Library, Children's Services, during regular library hours.
4. To be eligible for the People's Choice Award, entries must be received by **noon on Thursday, December 6<sup>th</sup>**. Voting will take place during *Light Up Downtown* at Main Library (December 6<sup>th</sup> from 6 to 8 pm), and the winner will be announced December 7<sup>th</sup>.
5. To be eligible to win in one of the other categories, entries must be received by the **end of the business day on Sunday, December 9<sup>th</sup>**. Voting will take place December 10<sup>th</sup>–December 16<sup>th</sup>, and winners will be announced Monday, December 17<sup>th</sup>. Winners do not need to be present to win. Entries will be judged on imagination, construction, uniformity in baking, and overall design and decoration.
6. Contestants may enter more than one category, but must fill out a form for each entry.
7. All entries must be picked up by the **end of the business day on Saturday, December 22<sup>rd</sup>**.

## Categories

**Children:** Children in grade 5 and under may use pre-made items such as graham crackers and cookies.

**Families:** Bake with your children, grandchildren, nieces, and nephews, and enter the results.

**Teens:** Students in grades 6–12 may enter gingerbread creations made with either graham crackers or gingerbread in this category.

**Other:** Adults and other groups may enter their gingerbread creation in this category.



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## Gingerbread House Extravaganza **Entry Form**

Name \_\_\_\_\_

Address \_\_\_\_\_

Telephone \_\_\_\_\_

Category  Children  Families  Teens  Other

Email address (optional) \_\_\_\_\_

**Please return completed form to Main Library, Children's Services (715 Market Avenue N, Canton, OH 44702).**

## Gingerbread Dough Recipe

6  $\frac{3}{4}$  cups flour  
1 tablespoon cinnamon  
1  $\frac{1}{2}$  teaspoons ginger  
 $\frac{1}{2}$  teaspoon salt  
1  $\frac{1}{2}$  cups light corn syrup\*  
1  $\frac{1}{4}$  cups packed light brown sugar\*  
1 cup margarine

Preheat oven to 350 degrees. Stir the dry ingredients together in a large bowl.

Combine light corn syrup, light brown sugar, and margarine in a 2-quart saucepan. Stir constantly over medium heat until margarine is melted.

Stir the liquid into the flour mixture. Mix well using hands to mix as dough becomes stiff. Chill the dough until it is easy to handle. Roll the dough out to a  $\frac{1}{8}$ " thickness on parchment paper. Cut into the desired shapes. Bake for 12 to 15 minutes or until golden brown. Check for air bubbles during baking and poke them with a sharp knife or a toothpick. When baking is done, slide the parchment with the hot cookies onto a large cooling rack. Make sure all pieces lie flat.

\*NOTE: Dark corn syrup or dark brown sugar may be substituted and will result in darker dough.

## Royal Icing Recipe

1 pound box powdered sugar  
3 egg whites at room temperature  
 $\frac{1}{8}$  teaspoon cream of tartar

Sift the entire pound of sugar to remove all lumps. Place egg whites in mixer bowl. Add sugar and cream of tartar to whites while stirring. When all the sugar is incorporated, turn mixer on high and beat mixture until thick and very white. Mixture will hold a peak. This process should take 5 to 7 minutes. When finished, cover icing tightly with a damp cloth or plastic wrap as it dries very quickly and will form a crust.

To tint icing, use a small amount of color at a time. Paste food colors will not change the consistency of the icing as liquid colorings will. You only need to add a small amount to make a pastel color. For a quarter cup of icing, dip the tip of a toothpick into the color and then into the icing. Stir well. If you desire more color, dip again, gradually. For strong colors such as red, royal blue, and dark purple, you will need  $\frac{1}{8}$  teaspoon to  $\frac{1}{4}$  cup icing. Add more or less as you desire.

NOTE: If you plan to make several colors, a muffin tin makes a handy palette.

