

Gingerbread

ADMINISTRATION BUILDING



University of Idaho

Gingerbread RECIPE

ADMINISTRATION BUILDING

Triple recipe for full size Administration Building.

GINGERBREAD

6 CUPS FLOUR
1 TBSP CINNAMON
1 ½ tsp GINGER
1 ½ CUPS DARK CORN SYRUP
1 ¼ CUPS PACKED DARK BROWN SUGAR
1 CUP MARGARINE

STRUCTURAL CANDY

½ LB BUTTERSCOTCH CANDIES, CRUSHED
(for windows)

1. Preheat oven to 350° F.
2. Mix the dry ingredients together in a large bowl and set aside.
3. In a medium pot, mix dark corn syrup, dark brown sugar and margarine together over medium low heat. Stir constantly until margarine is melted.
4. Stir the margarine mixture into the dry mixture and stir well. Mix with hands as dough becomes stiff. Turn dough out* and cool to room temperature on parchment paper.
5. When cool, knead dough for 3 minutes, then roll the dough out to ¼ inch thickness on lightly floured surface and cut into shapes.
6. Bake each piece 12-20 minutes, checking periodically for bubbles. If bubbles appear, poke with a toothpick or cake tester during baking.
7. When each piece has golden edges, remove from oven. Cool on the pan for 5 minutes and reshape as necessary using small spatula or template and knife, then spoon crushed butterscotch candies into windows and bake an additional 5 minutes. Cool on pan, then level surface until firm. Transfer to cooling racks overnight.

*Do not refrigerate dough.

ROYAL ICING (Make as needed)

2 LBS POWDERED SUGAR
6 TBSP MERINGUE POWDER
1 CUP WATER

1. Combine dry ingredients in a large mixing bowl.
2. Add water ¼ cup at a time, mixing well between each pour. Icing is finished when it is thick enough to create peaks.

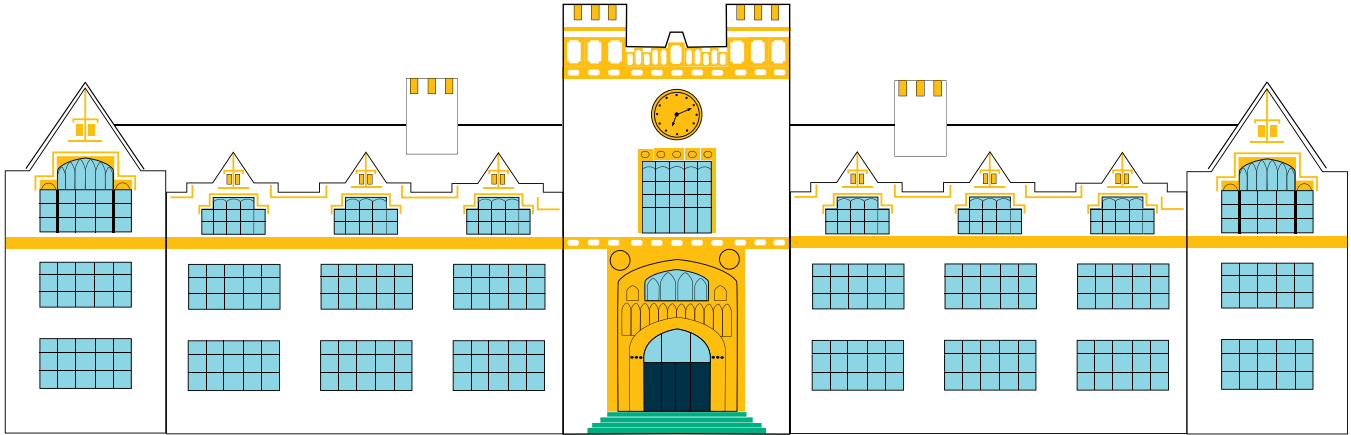
MARSHMALLOW FONDANT

1 PACKAGE (16 OZ) WHITE MINI MARSHMALLOWS
2 - 5 TBSP WATER
2 LBS (ABOUT 8 CUPS) SIFTED POWDERED SUGAR (CONFECTIONERS' SUGAR)
½ CUP SOLID VEGETABLE SHORTENING

1. Place marshmallows and 2 tablespoons of water in a microwave-safe bowl. Microwave 30 seconds on high; stir until mixed well. Continue microwaving 30 seconds more; stir again. Continue until melted (about 2 ½ minutes).
2. Place ¾ of the powdered sugar on top of the melted marshmallow mixture. Fold the sugar into marshmallow mixture. Flavoring can be added at this point if desired.
3. Place solid vegetable shortening in an easily accessed bowl so you can reach into it with fingers as you are working. Grease hands and counter GENEROUSLY to keep the mixture from sticking to your fingers; turn marshmallow mixture onto counter. Start kneading like you would dough. Continue kneading, adding additional powdered sugar, and re-greasing hands and counter so it doesn't stick.
4. It's best to allow your fondant to sit, double-wrapped, overnight. Prepare for storing by coating it with a thin layer of solid vegetable shortening, then wrapping it in plastic wrap and placing it in a resealable bag. Squeeze out as much air as possible.
5. To prevent sticking when rolling: Prepare your surface with solid vegetable shortening or a dusting pouch filled with equal parts cornstarch and powdered sugar.

Gingerbread ASSEMBLY

ADMINISTRATION BUILDING



Finished Administration building will measure 44 inches wide at full size.





PREP

1. Print and cut all paper template pieces.
2. Prepare, cut and bake gingerbread, royal icing and fondant as directed. Remember to cut two where indicated.
3. Gather assembly and decoration materials: royal icing, fondant, candies, LED string lights, etc.

ASSEMBLY (SEE DIAGRAM)

1. Secure all edges with royal icing.
2. Center Tower **(A)**: Assemble **Center Tower Front**, **Center Tower Back** and **Center Tower Side** panels first.
3. Left Gable **(B1)**: Assemble **Gable Front**, **Gable Interior**, **Gable Back** and **Left Gable Exterior** Panels.
4. Right Gable **(B2)**: Assemble **Gable Front**, **Gable Right Exterior**, **Gable Back** and **Gable Interior** panels.
5. Allow three structures to harden at least 1 hour.
6. Left Wing **(C1)**: Starting on the left side, offset **Wing Front** panel a half inch from front of **Center Tower** assembly and attach. Offset **Wing Back** panel a half-inch from back of **Center Tower** structure and attach.
7. Right Wing **(C2)**: Repeat on right side with second **Wing Front** and **Wing Back** panels.
8. Attach **Left Gable** to **Left Wing** according to diagram. Attach **Right Gable** to **Right Wing** according to diagram.
9. Add white string lights prior to setting roof pieces.
10. Roof Panels **(D1, D2, E1 & E2)**: Attach two **Gable Roof** panels to **Left Gable**. Attach two **Gable Roof** panels to **Right Gable**. Then attach **Front** and **Back Wing Roof** panels to the **Left** and **Right Wings**.
11. Chimneys **(F1 & F2)** Allow to harden before attaching the two assembled **Chimneys**.
12. Decorate!

Gingerbread ADMINISTRATION BUILDING DIAGRAM

KEY	
	Icing Details
	Windows
	Door Cut Outs
	Stairs

