

Mini Gingerbread House



Frosting Hints

Since frosting dries out quickly, it's better to frost and decorate one small area of each gingerbread house at a time.

Dough Info

When making the cookie dough, try not to overmix. Blend the ingredients just until the dough is pliable, but not stiff. Too much handling of the dough may produce tough cookies.

Cookie Tip

Trim baked cookies while they are still warm so the dough doesn't crack.

BAKING TIME
10-15 minutes

GOOD IDEA Start a fun family holiday tradition. Make several houses and create a small gingerbread village.

Variations

Color Fun

Create a unique gingerbread house by using colored icing, candy-coated wafers, jelly beans and other candies to decorate the house.



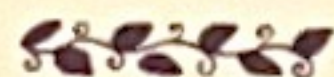
A Full House

For an elaborate house, make graham cracker doors and windows, a mini pretzel fence, a nonpareil roof and an ice-cream cone tree.



CREATIVE COOK'S KITCHEN

You Will Need



FOR THE GINGERBREAD

- 1 cup light corn syrup
- 1/2 cup firmly packed brown sugar
- 1/2 cup vegetable shortening
- 4 cups all-purpose flour
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon

FOR THE ICING GLUE

- 1 cup confectioners' sugar
- 1/4 teaspoon cream of tartar
- 1 egg white
- 1/3 cup boiling water

FOR THE DECORATIONS

prepared vanilla frosting
bite-size frosted wheat cereal
striped chocolate candies
various shapes of pretzels
ice-cream cones

SPECIAL AIDS

stiff cardboard
pastry bag with small and medium round tips

MAKES 1 HOUSE



Kitchen Tips

If you want to make more than one house at a time, do not double the recipe. Single batches are easy to work with when rolling and cutting.

Step by Step

MAKING THE GINGERBREAD

1. Preheat oven to 350°F. In a small pan, cook corn syrup, brown sugar and vegetable shortening over medium heat, stirring until smooth.
2. In a large bowl, combine flour, ginger and cinnamon. Mix well. Add corn syrup mixture, stirring until dough forms. On a lightly floured surface, roll dough out to a 1/2-inch-thick rectangle. Cut shapes (see template below); place 1 inch apart on baking sheets. Bake 10 to 15 minutes. Place sheets on racks; cool slightly. Trim cookies; cool completely.

MAKING THE HOUSE

1. For icing glue, in a medium bowl, combine confectioners' sugar, cream of tartar and egg white; add boiling water. Beat until icing holds stiff peaks.
2. Working with the front and sides of house first, generously apply the icing glue along adjoining sides. (It's best to apply icing with a pastry bag fitted with a medium tip, but you can also use a spatula.) Hold the walls upright while the icing hardens. Repeat with remaining sides.
3. Once sides are firmly together, liberally apply icing glue to bottom edges. Attach house framework to the cardboard base. Let icing harden.
4. Next, apply roof. For best results, apply the icing glue to top edges of side, front and back walls. Apply icing glue along peak of roof. Gently press roof

pieces in place. Allow icing to harden well before decorating.

DECORATING THE HOUSE

1. Using a pastry bag fitted with a small tip, pipe decorations onto house.
2. Spread cardboard base with frosting and attach frosted cereal or pretzels as a fence while frosting is still moist. ▼



3. Spread the roof liberally with frosting and attach striped chocolate candies or other sweets as desired. Let icing harden before moving to display area.

Attention to Detail

Follow this pattern to cut the gingerbread into appropriate pieces.

