

## **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 required 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.

Commercial royal icing mixes and meringue powder (to replace egg whites) are available at stores like Michaels/Walmart