

# FAMILY HERITAGE(TM) HOME TOWN GINGERBREAD MOLD INSTRUCTIONS

## PREPARING YOUR STONEWARE MOLD FOR USE

Before using for the first time, follow these simple steps:

- Rinse the mold in warm water, then towel dry.
- Lightly spray the mold with nonstick cooking spray; blot out excess oil.

Stoneware is a natural clay product that may break if dropped or exposed to sudden changes in temperature. To prevent breakage:

- Allow the mold to cool completely before cleaning immersing it in water.
- If necessary, soak the mold in clear, hot water to loosen baked on foods.
- It is important that you **do not use soap or detergent** when cleaning the mold. The soap will attach itself to the fats and oils on the surface, giving a soapy flavor to the next food baked in it. For the same reason, do not wash the mold in an automatic dishwasher.

## BAKING, ASSEMBLING, AND DECORATING YOUR HOME TOWN GINGERBREAD HOUSE OR SCHOOL/POST OFFICE.

(Prepare our classic Gingerbread Recipe and Royal Icing Recipe below.)

### GINGERBREAD RECIPE

Makes 1 Gingerbread House or School/Post Office

3 cups all-purpose flour

1 ½ teaspoons ground cinnamon

1 teaspoon ground ginger ½ teaspoon baking soda ½ teaspoon salt ¼ teaspoon Ground cloves

½ cup solid vegetable shortening ½ cup sugar

½ cup molasses

1 egg

Lightly spray the mold with nonstick cooking spray; blot out excess oil using paper towel. Combine flour, cinnamon, ginger, baking soda, salt, and cloves; mix well. In large mixing bowl, beat shortening and sugar until blended. Add molasses and egg; beat until smooth. Gradually add flour mixture; mix well. Shape dough into a ball; divide dough into 2 portions. Wrap each portion in plastic wrap; chill 30 minutes. Preheat oven to 350°F Press 1 portion of dough firmly into prepared mold, filling all sections. Holding serrated knife parallel to the surface of the mold, cut excess dough from mold. Bake 17-20 minutes or until edges are lightly browned. Remove to cooling rack. Cool in mold 5 minutes. Carefully remove cookie pieces from mold; cool completely. Cool mold completely before filling with remaining dough. Repeat procedure with remaining dough. Note: It is only necessary to fill the chimney section of the Gingerbread House and the flag, bell, and banner sections of the Gingerbread School/Post Office once.

## **ROYAL ICING RECIPE**

Makes 2 cups icing or enough to assemble and decorate one Gingerbread House or School/Post/Office.

4 cups powdered sugar

3 egg whites\*

$\frac{1}{8}$  teaspoon cream of tartar

Place all ingredients in a medium, non-plastic mixing bowl. Beat at medium speed of electric mixer 5-7 minutes or until icing is glossy and holds peaks. The icing dries very quickly; cover with a damp towel when not being used. To store for later use, place in an airtight container and refrigerate. Mix thoroughly before using. Icing may be tinted using food coloring (liquid, paste, or powder), if desired.

\*Note: 3 tablespoons meringue powder (pasteurized egg whites and cream of tartar), available at craft stores or retail stores that sell cake decorating supplies, can be substituted for egg whites. Add to the powdered sugar along with 6 tablespoons warm water. Omit cream of tartar.

## **THE DECORATING BAG**

One decorating bag, 3 tips, and 1 white coupler are included with the Gingerbread House Kit only.

1. Select the tip you wish to use, place it over the coupler at the end of the bag, and Screw the threaded ring over the tip to hold it in place.
2. Fill the bag with icing, leaving at least 2 inches at the top unfilled. Twist the top of the bag to close it. Gently squeeze the top of the bag to dispense the icing. Here are some suggestions for using the tips:
  - Small round tip - use to attach candies and other decorations or for writing messages.
  - Small star tip - use to make small shell and star patterns for fine detail work, such as decorating trees or outlining windows.
  - Large star tip - use to make thick lines of icing to assemble the building. May also be used to form large stars or shells.
3. To clean the decorating bag and tips, remove the coupler from the bag and wash all parts in warm, soapy water. Towel or air dry before storing. If using a plastic bag, simply dispose of the bag.

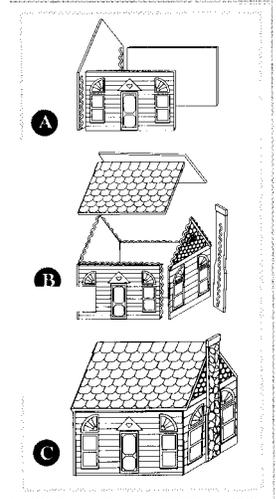
The School/Post Office does not come with a decorating bag or tips. It's easy to make your own with a plastic food storage bag and decorating tips purchased at your local store. Simply cut a small hole at an angle in one of the bottom corners of the bag. Drop the tip into the corner of the bag so the tip is exposed. Fill the bag with icing, as directed in step #2.

## ASSEMBLING THE GINGERBREAD HOUSE, OR, SCHOOL/POST OFFICE

Cover a 9" x 13" piece of cardboard with aluminum foil to create a base for your building.

### Diagram A (Step 1)

Start with a side wall and a front piece. Be sure that the patterned sides are facing out. Decide where to place the building on the base. Using even pressure, squeeze icing onto surface of the inside edge of the side wall as shown. Gently press the front piece and the side wall together. Place on base, holding in place for a minute until icing sets. Squeeze a wide line of icing along the bottoms of the side and front walls to hold the building in place. Repeat, squeezing icing onto surface of opposite inside edge of the same side wall as shown. Gently press the back piece and the side wall together. Hold in place until icing sets. Repeat with back wall and remaining side wall sections.



### Diagram B (Step 2)

To attach the roof pieces, squeeze icing completely around the top edge of the assembled front, side, and back wall pieces to create the roof line. Place the roof pieces in place and gently press together until the icing holds the roof securely in place.

### Diagram C (Step 3)

Squeeze icing on the back side of the chimney and gently press against side of building as shown. (Chimney location will differ with each mold design or style of building you are making.) For best results, allow the assembled building to dry for ½ hour before decorating.

## BAKING, ASSEMBLING, AND DECORATING YOUR HOME TOWN TRAIN.

Prepare our Classic Gingerbread Recipe and Royal Icing Recipe according to the following directions

Lightly spray mold with nonstick cooking spray; blot out excess oil using paper towel. Divide all ingredients for Gingerbread Recipe in half except use one egg. Prepare dough according to recipe directions. Shape dough into a ball; wrap in plastic wrap. Chill 30 minutes.

Preheat oven to 350°F Press dough firmly into prepared mold, filling all sections once. Holding serrated knife parallel to the surface of the mold, cut excess dough from the mold. Bake 17-20 minutes or until edges are lightly browned. Remove to cooling rack. Cool in mold 5 minutes. Carefully remove cookie pieces from mold; cool completely. For Royal Icing, use 2 cups powdered sugar, 2 egg whites, and 1/8 teaspoon cream of tartar. Prepare according to recipe directions.

To assemble train, spread a small amount of icing onto flat side of one engine, box car, flat car, and caboose piece; top with matching cookie piece, gently pressing together to hold. For best results, stand assembled train pieces upright and allow to dry 1/2 hour before decorating. Decorate as desired.

### **CANDIES AND DECORATIONS FOR GINGERBREAD HOUSE, SCHOOL/POST OFFICE OR TRAIN.**

Here are some suggestions for decorating:

- Assorted candies, such as chocolate, candy-coated chocolate pieces, round hard candies, jelly beans, gumdrops, gum balls, licorice twists, or candy canes
- Pretzel rods or twists, cookies, crackers, or ready-to-eat cereal
- Colored sugar crystals, nonpareils, sprinkles, marshmallows, or powdered sugar
- Sugar ice cream cones
- Tinted icing or ready-prepared frosting

### **INDIVIDUAL BUILDING TRIMMINGS SCHOOL**

Place school bell on rooftop. Personalize the cookie banner with your school's name. Create a playground by decorating with small, colorful gum balls. Use icing to draw the boxes for a hopscotch game.

#### **POST OFFICE**

Write your town's name on the cookie banner and display it with pride along with the flag which can be attached to the rooftop. Create a mailbox using extra chimney pieces.

#### **CHAPEL**

Make a steeple by icing a miniature sugar ice cream cone. Invert the cone and place on rooftop.

#### **PEOPLE**

Create people to accent your Home Town by icing the snowman mold piece from the Gingerbread House Kit.

## **MAKING CHOCOLATE BUILDINGS**

The molds can be used with melted chocolate or confectionary coating. Here are two spectacular ideas.

### **WHITE CHOCOLATE CHAPEL**

- 4 bags (14 ounces each) white molding chocolate
- 2 ounces (1/4 cup) each: pink, green, and yellow molding chocolate (confectionary coating)
- 1 miniature sugar ice cream cone

Place a clean, dry Gingerbread House Mold in the freezer for at least one hour. (If mold is not clean chocolate will not release.) Melt white molding chocolate according to package directions. Pour melted white chocolate into mold. Do not fill chimney, tree, or snowman.

Lightly tap the filled - mold several times on the counter top to eliminate air bubbles in the coating. If necessary, run flat side of a knife across top of mold to even out coating pieces. *Hint:* Chocolate will begin to set quickly due to mold being cold, so you must work fast.

Place filled mold in refrigerator to chill for approximately 25 minutes, or until set. Turn mold

upside down an inch above a cotton dish towel. Gently tap mold to release chocolate pieces. *Hint:* If candy does not release easily, return to refrigerator. To make peach and teal accent window colors, melt each color of molding chocolate separately, according to package directions. To make peach, mix the melted pink chocolate with a small amount of melted yellow chocolate. To make teal, mix the melted green chocolate with a small amount of melted yellow chocolate. Use a decorator's brush dipped in melted chocolate to paint window features. To assemble the chapel, attach coupler and small round tip to decorating bag. Fill bag with melted white chocolate. Squeeze chocolate along ends of each chocolate piece; gently press pieces together to assemble. Dip ice cream cone in remaining white chocolate to coat. Invert cone and place on rooftop to create a steeple. Pour remaining white chocolate into 10-inch round metal pan to create base. To marbleize base, dot accent colors into white chocolate and swirl toothpick throughout. Refrigerate until set, then release. Set chapel on top.

### **CHOCOLATE SCHOOL OR POST OFFICE**

2 bags (14 ounces each) molding chocolate (confectionary coating) Place a clean, dry Gingerbread School/Post Office Mold in the freezer for at least one hour. (If mold is not clean, chocolate will not release.) Melt molding chocolate according to package directions. Pour melted chocolate into mold. Lightly tap the filled mold several times on the counter top to eliminate air bubbles in the coating. If necessary, run flat side of a knife across top of mold to even out coating pieces. *Hint:* Chocolate will begin to set quickly due to mold being cold, so you must work fast. Place filled mold in refrigerator to chill for approximately 25 minutes, or until set. Turn mold upside down an inch above a cotton dish towel. Gently tap mold to release chocolate pieces. *Hint:* If candy does not release easily, return to refrigerator. To assemble the building, attach coupler and small round tip to decorating bag. (If making your own decorating bag, follow directions previously given.) Fill bag with melted chocolate. Squeeze chocolate along ends of each chocolate piece; gently press pieces together to assemble. Attach bell and/or flag to rooftop with chocolate. Royal Icing can be prepared and used to outline window and door sections, etc., if desired. Write name of the town on banner piece to personalize. Pour remaining white chocolate into 10inch round metal pan to create base. Refrigerate until set, then release. Set building on top.