



# SUGGESTED RECIPES

OR you may begin with a kit or with a completed house.

## Recipe for Royal Icing

### Mix together:

1lb. Powered sugar  
3 T. meringue powder  
1/2 tsp. cream of tartar

### Add:

3 1/2 ounces of water (slightly than 1/2 cup at a time)

Beat until icing forms stiff peaks and will hold a sharp line when knife is drawn through.

Keep covered with a damp cloth to keep icing from drying out.

## Gingerbread Recipe

### Ingredients:

5 cups flour	3/4 Tbs. baking soda
3/4 Tbs. ginger	1 cup white or brown sugar
1/2 tsp. nutmeg	1 cup shortening
1 cup molasses	1 1/2 tsp. cinnamon

Mix sugar, shortening and molasses in saucepan. Cook over medium heat until well-blended, stir ring occasionally. Mix 4 cups of flour with the cinnamon, nutmeg, ginger, and baking soda in a mixing bowl (put the 5th cup aside). Add wet mixture to dry ingredients. Stir with spoon until dough leaves sides of the bowl, then using hands, add the remaining cup of flour as needed until the dough is good for rolling. Make sure not to add so much flour that the dough becomes stiff or crumbly.

Roll, cut, and/or shape as desired (roll to about 1/8 inch thickness). Bake at 350 degrees for about 7 minutes. The best time for trimming and cutting windows and doors is when the dough is first removed from the oven and is still warm.