

GINGERBREAD ACCESSORIES PLAQUE

RECIPES AND DECORATING IDEAS



Gingerbread Accessories

INGREDIENTS

- ❁ 3/4 Cup Shortening
- ❁ 3/4 Cup Granulated Sugar
- ❁ 3/4 Cup Dark Molasses
- ❁ 3 Tablespoons Cold Water
- ❁ 4 1/2 Cups All Purpose Flour
- ❁ 2 Teaspoons Ground Ginger
- ❁ 2 Teaspoons Ground Cinnamon
- ❁ 3/4 Teaspoon Salt

Cream together shortening, sugar, molasses and water. Sift together flour, spices and salt. Add dry ingredients to shortening mixture and mix well. Dough will be stiff. If dough is still crumbly, add a tablespoon of water. Chill at least 1 hour. Using a pastry brush and solid shortening, grease mold. Press dough into the mold. Bake in pre-heated 350 degree oven for approximately 45 minutes or until golden brown and hard to the touch. Let gingerbread cool in mold for 10 minutes. Carefully remove each piece of gingerbread to cooling rack, flat side down. Repeat with both sides until all accessories are baked. It is better to bake gingerbread a day ahead of assembling to allow for hardening. Assemble and decorate. Yield: 1 set of accessories.

ACCESSORIES NEEDED:

- ❁ 2 Tower Fronts
- ❁ 2 Tower Backs
- ❁ 4 Tower Roof Panels
- ❁ 1 Gate
- ❁ 1 Caroler with 2 Props
- ❁ 1 Sleigh with 3 Props
- ❁ 2 Walkways
- ❁ 4 Sheep

If pan is filled each time this will give you additional accessories.

CARE INSTRUCTIONS

We recommend lightly greasing your pan before each use with solid or spray shortenings. Use only wood or plastic utensils for handling. To clean: Fill to 1/3 the depth with warm, soapy water. Allow to soak for about 1/2 hour. Pour out soapy water, rinse well, wipe dry with toweling or soft cloth. Under no circumstances should abrasives, steel wool, or other coarse materials be used.

DO NOT PUT IN DISHWASHER!

ROYAL ICING FOR ACCESSORIES

The following recipe is for a sweet icing that will be used like "glue" to hold the house together and to decorate.

- ❖ 3 Egg Whites at Room Temperature
- ❖ 3/4 Teaspoon Cream of Tartar
- ❖ 1 Pound Confectioners Sugar, Sifted

Combine in mixing bowl and mix on high speed 7 to 10 minutes. Beat until very stiff - you can't overbeat. Store at room temperature, in a covered container.

CHOCOLATE CANDY ACCESSORIES

Confectionery coating chocolate

- ❖ 2 Pounds (32 oz)

Place ungreased mold in refrigerator one hour or more to chill. Do not grease or condition the mold. Break coating chocolate in 1 inch pieces. Place in 1 quart glass measuring cup or microwave safe bowl. Microwave at 50% power (medium) 5 to 7 minutes, or until pieces are glossy and can be stirred smooth. Stir after half the time, (you can also melt chocolate over low heat or in a double boiler). Pour chocolate into chilled mold and refrigerate until hard, about 15 minutes. Carefully remove from mold. If needed, remelt remaining chocolate, (one minute on 50% power), and pour where needed. Chill 15 minutes in mold and remove. Assemble and decorate. Yield: 1 Set of accessories. Note: Never add water to chocolate. Be careful when using a double boiler not to get water in the chocolate.

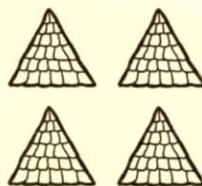
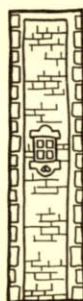
EASY TO ASSEMBLE



Tower Front/Back



Tower Sides



Roof

Take one front/back piece and one side piece. Be sure the decorative side is facing out. Put a ribbon of icing on the edge of the front piece. Slowly "squeeze" the side piece into the icing on the front piece forming an "L". Hold for a few minutes until icing "bonds". Now do the same thing with the back piece and the other side.

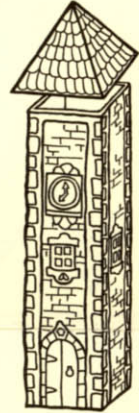




Take your two "L" shaped walls of the clock tower and apply a ribbon of icing on the remaining ends of both side pieces. Slowly "squeeze" the "L" shaped walls together to form a 4-wall foundation. Hold for a few minutes until the icing hardens. For extra strength, run a thick ribbon of icing along all the joints on the inside of the tower.



Next, squeeze a ribbon of icing around the top perimeter of the tower. Place roof pieces together with icing and let dry. Run a ribbon of icing around top of tower and gently "squeeze" roof into the icing creating a bond with the four foundation walls.



Squeeze a ribbon of icing on back of trees and gently press props onto back of trees making a bond.



Caroler and Props

Sheep can be glued into a mound of icing. Attach gate to clock tower with icing glue. Stone walks can be placed in front of gate and clock tower.



Sled and Props

Let everything harden at least 20 minutes and decorate!!!



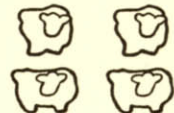
Narrow end for clock tower door.

Wide end for gate.

Stone Path



Gate



Sheep

DECORATING MADE EASY

Using a cake decorating kit, which can be purchased at most local stores, cut 3/4" off the tip of the decorating bag. Insert one of the plastic decorating tips snugly into the hole.

Filling the bag

To make it easier to fill, fold down top of bag (FIG #1). Fill with 1/2 cup of icing. Don't overfill. Roll the bag back and then twist top closed. For best results, icing should be applied slowly with even pressure. For best control, hold the "twist" of the bag with your right hand and the tip of the bag with your left (FIG #2).



FIG #1

FIG #2

Practice on a plate first!

ROUND TIP



Dots. Hold bag at a 90° angle to cake. Squeeze out a dot of icing, stop pressure and pull away.



Outline. Hold bag at 45° angle. Squeeze out with even pressure. Icing dries fast - keep it covered when not in use!



STAR TIP



Star shape. Use for a single STAR or to cover an area with a group of stars. Hold bag at 90° angle to cake. Squeeze, stop and pull away.



ZIG ZAG effect. Hold bag at a 45° angle and touch tip to surface as you squeeze out icing. Move bag from side to side to form zig zag.



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