



CHIPPEWA VALLEY MUSEUM GINGERBREAD HOUSE CONTEST

Guidelines

BASE SIZE - required

- Base size should be no bigger than 15" X 15"
- Base should be sturdy material (heavy cardboard, foam core or wood depending on weight). If using cardboard, cover with aluminum foil so that moisture from the icing does not soak into it.

STRUCTURE

- Structure cannot exceed two feet in height.
- The base size should not extend more than two inches beyond the perimeter of the house.
- Houses can be constructed of any edible materials.
- No battery operated or electric components can be included in the structure.
- Do not use anything in your structure that requires refrigeration.
- Use **Royal Icing** only; no eggs or milk can be used as ingredients. A recipe is provided below for your convenience to use.
- If baking gingerbread from scratch, bake several days prior to decorating to account for shrinkage.
- Be sure to account for heat, moisture, weight, and other unpredictable variables when designing your display.
- Creativity is the best ingredient!

ROYAL ICING RECIPE *Makes about 2 1/2 cups*

Mix together:

- 1 pound powdered sugar
- 3 tablespoons meringue powder
- 1/2 teaspoon cream of tartar

Add:

- 3 1/2 ounces of water (just less than 1/2 cup)

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

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

Work with a small amount of icing at a time.

Unused icing can be stored in a tightly closed container.