



GINGERBREAD HERITAGE BARN

Ingredients List, Recipe,
and Assembly Instructions.



Gingerbread Dough

- 227g (1/2 cup) Compliments unsalted butter (room temperature)
- 150g (3/4 cup) Brown sugar
- 175g (2/3 cup) Compliments Fancy Molasses
- 50g (1 large) Compliments eggs
- 520g (4 cups) Compliments all-purpose flour
- 2g (1/2 tsp) Baking soda
- 1g (1/4 tsp) Salt
- 2g (1/2 tsp) Compliments ground cinnamon
- 4g (1 tsp) Ginger
- 2g (1/2 tsp) Nutmeg
- 1g (1/4 tsp) Cloves



Royal Icing Shopping List

- 400g (2-1/4 and 3/4 cups) Powdered sugar
- 180g (190 ml) Pasteurized egg whites
- 5g (5 ml) Lemon juice

1

GINGERBREAD DOUGH

Cream together butter and brown sugar until light and fluffy using an electric mixer or by hand using a spatula or wooden spoon. Next, add your molasses and egg and continue to mix, stopping when needed to scrape down the sides of the mixing bowl (properly incorporating all ingredients).

In a separate bowl, sift together flour, salt, baking soda, and spices. Add this to the butter mixture and mix until just incorporated (do not over mix). At this point the dough can be used right away or frozen for future use.

2

ROYAL ICING

Royal icing is also available in-store, pre-made.

Mix all royal icing ingredients together until light and fluffy - about eight minutes. You can do this by hand (get ready for a workout) or with an electric mixer. If you use an electric mixer, start on low or powdered sugar will go everywhere. If you do this by hand, add the powdered sugar a tablespoon at a time (this will make the mixing process easier).

3

ROLLING, CUTTING, AND BAKING

Preheat your oven to 350°F and ensure your oven rack is in the centre position.

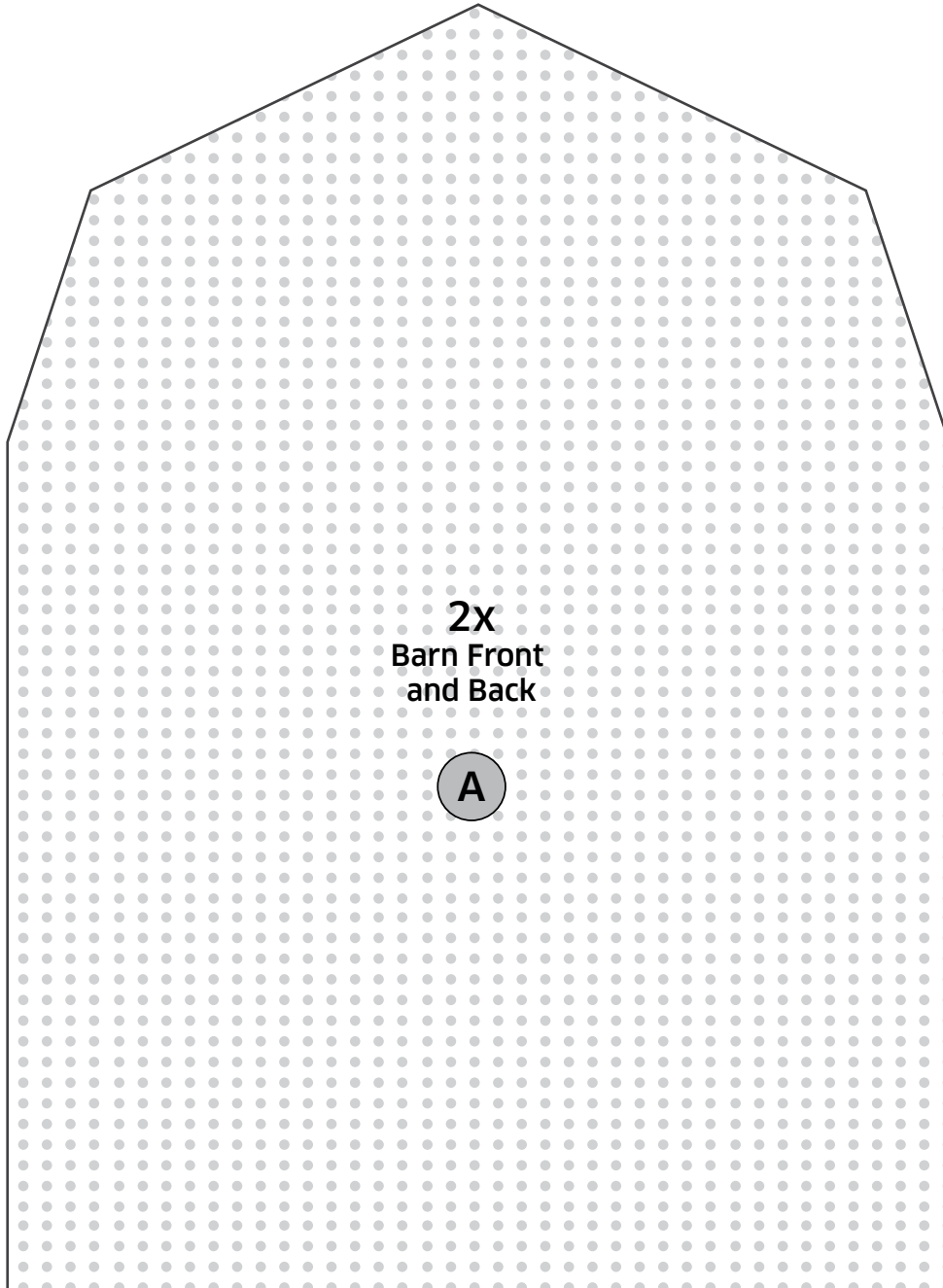
Roll out dough on a piece of parchment until 1/4" thick. Place pre-cut template shapes over dough, and cut out your pieces. Remove extra dough, and slide parchment paper onto a baking sheet. Bake until dry in appearance, around 12-15 minutes. Note, smaller pieces will only need to bake for 8-10 minutes. Place pieces on baking rack to cool (let cool completely, as warm gingerbread will melt royal icing).



GINGERBREAD HERITAGE BARN

Template

(1 of 3)

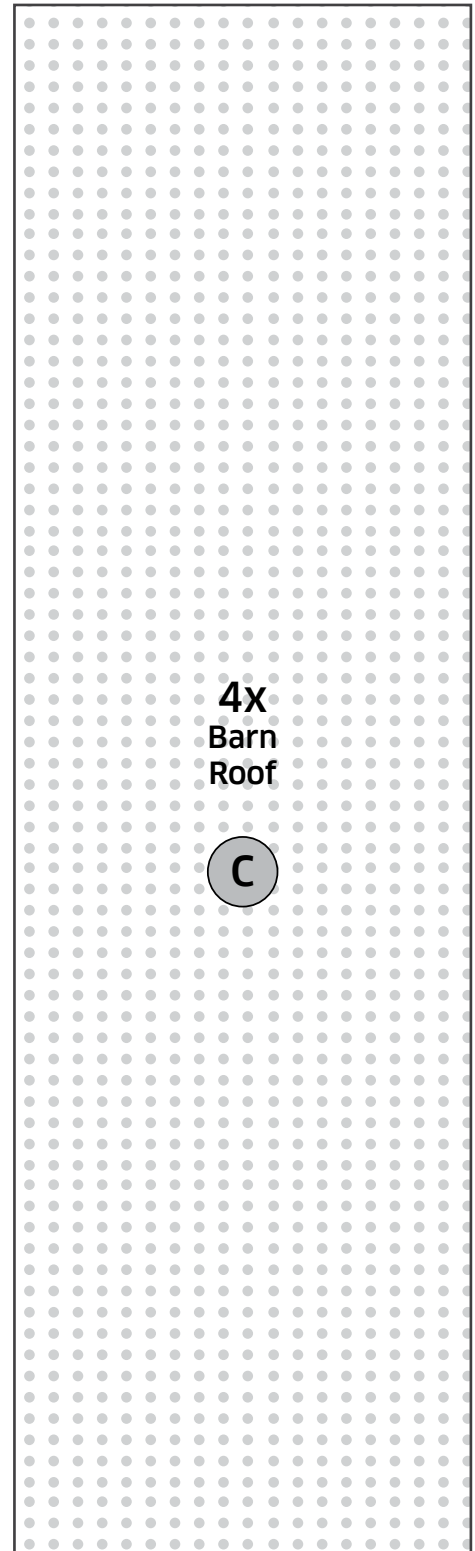
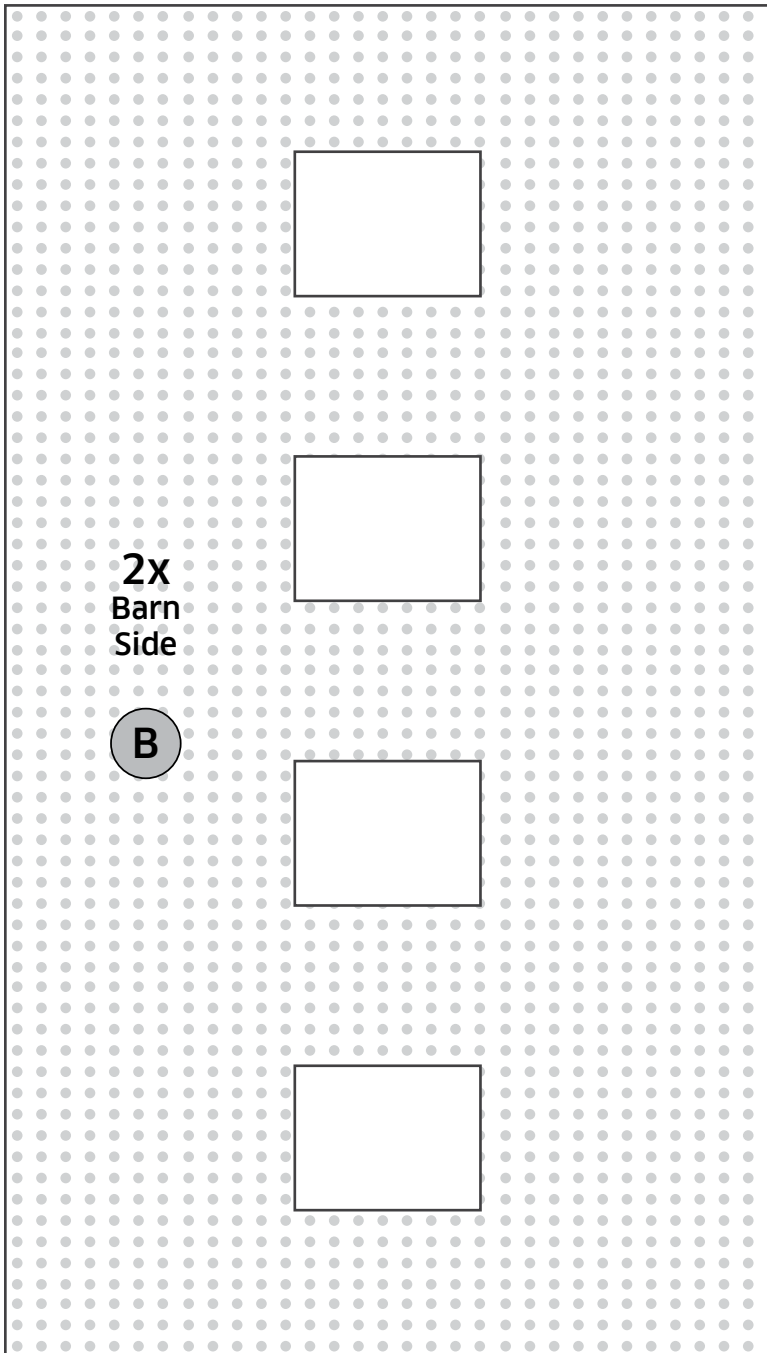




GINGERBREAD HERITAGE BARN

Template

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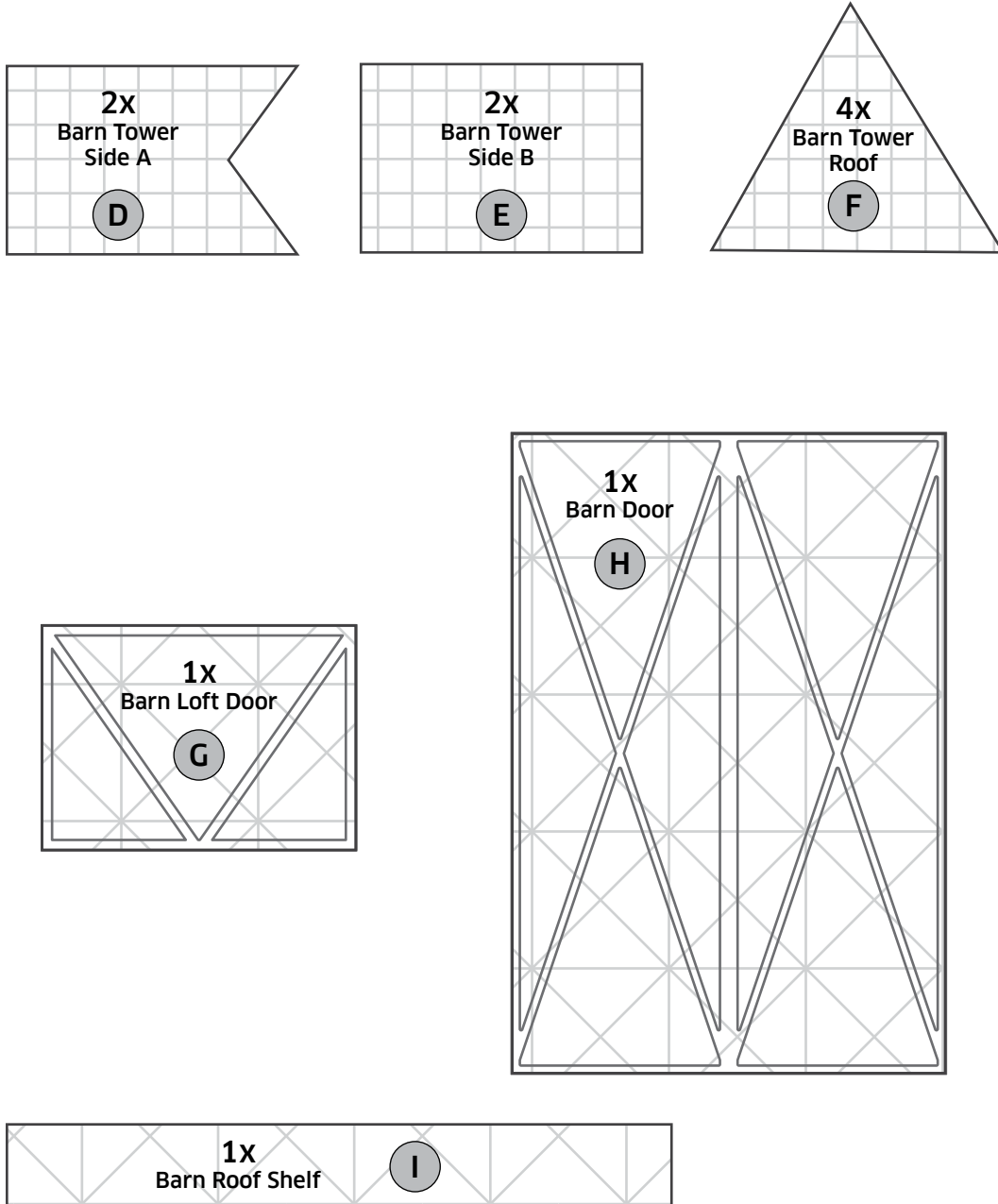




GINGERBREAD HERITAGE BARN

Template

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Assembling Your **GINGERBREAD HERITAGE BARN**

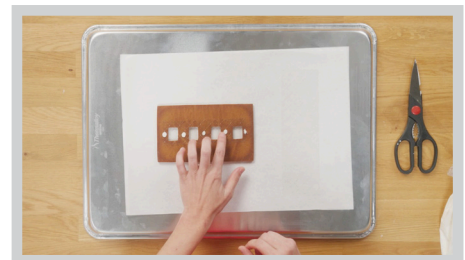


Scan this QR code or visit us online to watch our baking videos with step-by-step instructions on how to assemble your Barn.

www.west.iga.ca/local-gingerbread-house-contest/

Step 1: Barn Windows and Doors

If using a gelatin sheet for windows, cut the sheet to correct size and cover window openings. Glue gelatin sheet to gingerbread with royal icing. Let cure for 10-15 minutes. You can also pipe the details of both the barn door and loft door (see template for example).



Step 2: Barn Base

Using a piping bag, pipe royal icing along the vertical edges of your bottom structure pieces (**PIECES A+B**) using a tin can or jar to support your pieces. You can add icing on the inside of these walls for extra support. Allow icing to cure for 1-2 hours. Also, assemble your barn tower base (**PIECES D+E**) using the same technique as above.



Step 3: Barn Roof

Add roof pieces to your barn (**PIECES C**). Remember to only use a small amount (a thin bead) of icing to secure them, or roof pieces will slide off. Hold each piece in place for 30 seconds before allowing to cure for 1-2 hours.



Step 4: Barn Tower

With your barn tower base built, you can now build its roof (**PIECES F**). Build this part two pieces at a time, so the points of the roof can lean against one another for support. Allow the roof to cure for 1-2 hours.



Step 5: Barn Doors and Shelf

Add your barn door, loft door, and barn loft shelf (**PIECES G+H+I**) to your barn. You can also place the barn tower on top of your barn roof. Let icing cure for 1-2 hours.



Step 6: Add-ons

With your Gingerbread Heritage Barn complete, you can now add some fun little extras to help bring it to life. Use icing to add icicles, or even add candy accents.

