

1st Annual Heart of the Holidays Gingerbread House Competition Rules



1. One Gingerbread House per participant/group.
2. Group entries are allowed.
3. Gingerbread House kits are allowed to be used ONLY by participants ages 10 and under in the Family entry category.
4. All Gingerbread Houses must be placed on a board base not exceeding 18x18". We suggest using ½ or ¾ inch plywood as your base. Cardboard bases will not be accepted.
5. Please include your name and Gingerbread House title on the bottom of the base.
6. All Gingerbread House entries must be in the form of a house.
7. No artificial interior materials, such as Styrofoam, are to be used to construct or decorate the house.
8. All Gingerbread Houses must be 100% edible candy/embellishments/materials except the base board and candy wrappers. Non-edible support structure material other than the baseboard may not be used.
9. Non-edible decorations, like paint, ribbon, figurines, etc. may be used ONLY to decorate your base.
10. A list of materials used to create your Gingerbread House along with a title and brief description should be submitted with your entry.

All Entries will be judged on the following criteria on Saturday December 3rd during the Heart of the Holidays celebration:

Overall appearance
Difficulty
Creativity and originality
Technique and skill

First through third place ribbons will be awarded in each category. All ribbon winners will have their Gingerbread Houses displayed at the Cary Arts Center!

Gingerbread House Tips & Recipes

Below you will find several recipes for gingerbread and royal icing. The recipes are there only as suggestions, we have not tried any of the recipes personally. Please feel free to find and use any recipe you would like!

- ◆ Royal icing is the glue that holds the gingerbread house and materials together. The icing should be stiff enough to work as a glue and hold its shape, but flexible enough to spread easily.
- ◆ To prevent freshly made royal icing from hardening, keep a moist towel over the mixing bowl.
- ◆ If you would like to color your icing, use paste food coloring. Liquid food coloring will thin out the icing.
- ◆ Let the icing dry completely. If your icing is soft the walls and roof will slip and slide around when you add candy and decorations.

Royal Icing Recipe I

Ingredients

- 3 tablespoons meringue powder
- 4 cups sifted confectioners' sugar
- 6 tablespoons water

Directions

Beat all ingredients at low speed for 7 to 10 minutes, or until icing forms peaks. Tip: Keep icing covered with a wet kitchen towel at all times. Icing can dry out quickly.

Royal Icing Recipe II

Ingredients

- 3 cups confectioners' sugar
- 1/4 teaspoon cream of tartar
- 2 egg whites, beaten

Directions

In a bowl, sift together confectioners' sugar and cream of tartar. Using electric mixer, beat in 2 beaten egg whites for about 5 minutes or until mixture is thick enough to hold its shape.

Gingerbread Recipes

Food Network:	foodnetwork.com
All Recipes:	allrecipes.com
Simply Recipes:	simplyrecipes.com
King Arthur Flour:	kingarthurfLOUR.com
Epicurious:	epicurious.com

Gingerbread House Templates

All Recipes:

http://images.allrecipes.com/site/allrecipes/gingerbread_house_diagram.pdf

Gingerbread House Heaven:

<http://www.gingerbread-house-heaven.com/support-files/free-gingerbread-house-pattern.pdf>

Martha Stewart:

http://images.marthastewart.com/images/content/web/pdfs/2009Q4/ms_hol09_swedish_gingerbread_house_temp.pdf

King Arthur Flour:

<http://www.kingarthurfLOUR.com/baking/documents/gingerbread.pdf>