

NEWFIELD PUBLIC LIBRARY 2024 GINGERBREAD CONTEST

If you received a take-home kit of supplies, it will include materials to make a gingerbread scene that represents what you like about the autumn season or holidays. You will need a mixer and warm water to make the frosting and a spatula or knife. We have included many options to decorate your creation but you may want to use other materials as well. A list of ideas is below to help get you started. Once your masterpiece is complete please bring it to the library for display and a chance to win \$50.00. **Please note that if your entry does not meet the guidelines, it will be enjoyed but disqualified. HAVE FUN!!!**

GUIDELINES:

- The maximum length is 11" and maximum width is 8.5" (approximately the size of standard copy paper). The maximum height is 8".
- To maintain height consistency and mobility, your creation should sit flat in our display.
- Each contest entry must be **100% edible**. Feel free to add your own materials.
- Take-home kits will be ready for pick up: Friday, Oct 18 at 2:00 pm
- Deadline to drop off your entry at the library: Tuesday, Oct 29 at 5:00 pm
- Winners announced: Wednesday, Oct 30 at Noon

Check out our website for tutorials on how to construct gingerbread structures! Thank you for creating the videos Jon Armstrong and Sue Shults!

MATERIALS & IDEAS

- Sprinkles-hair, decorations etc.
- Large gumdrops-colorful bushes around the yard
- Small gumdrops-lights on the structure or a fence around the yard
- White marshmallows large- great covered bushes, people, or ghosts
- White marshmallows small- good people, rooftop decorations
- Colorful marshmallows-great to use for rooftop decorations (lights etc.)
- Jelly Rings-make great wreaths
- Licorice laces-strings for lights
- Colorful Cereal-great lights on trees or sprinkle around the yard or the house
- Fruit Loop-type cereal-lights or to line the roof like shingles
- Rice/Wheat squares/oat circles cereal-thatched roof, windows
- Pretzel sticks or logs-sidewalks/window frames, thatched roof
- Colorful candy-roof or window decorations
- Small chocolate items- yard decorations
- Graham cracker pieces-sidewalks, windows, ramp, shed, garage, deck etc.
- Cinnamon hots-outside decorations
- Coconut - add food coloring for grass or fur.



Math ideas-measurement of materials (weight or amount)/estimate how much you might need

Language Arts-write a story or record a story about your structure

ICING RECIPE ON THE BACK OF THIS PAGE

Royal Icing

Ingredients:

3 tablespoons Meringue Powder

4 cups (about 1 lb.) confectioners' sugar (aka powdered sugar)

5 tablespoons warm water

Instructions:

Beat all ingredients together until icing forms stiff peaks. This should take about 7 to 10 minutes at low speed with a heavy-duty mixer or 10 to 12 minutes at high speed with a hand mixer.

Helpful Hints:

- When it comes to building gingerbread structures, patience is a virtue! Give your structure plenty of time to dry after assembly before adding decorations.
- Temperature can greatly affect the longevity of your gingerbread structure. If your kitchen is warm or the temperature is humid, the icing may melt or fall off your structure.
- Be careful not to over whip your icing. Incorporating too much air may make it difficult for the icing to stick to the cookie.
- Keep any icing covered when not in use to avoid drying.
- Keep all utensils completely grease-free for proper icing consistency.
- Since this icing is made with Meringue Powder and not raw egg whites, it is safe to eat!
- Store remaining icing in an airtight container for up to two weeks. Before reusing, re-whip using a paddle attachment on low speed until it's back to the correct consistency.

<https://blog.wilton.com/how-to-make-gingerbread-house-icing/>