

## Gingerbread Recipe

### Ingredients:

1 cup dark brown sugar  
8 teaspoons ground cinnamon  
5 teaspoons ground ginger  
1 teaspoon ground cloves  
1 teaspoon salt  
1 1/3 + 4 tablespoons light corn syrup  
12 tablespoons butter, softened  
5 1/3 cups all-purpose flour

\*Note: Since this recipe makes very sturdy gingerbread, if you are not planning to eat it, you can reduce or omit the spices. I only used 1 teaspoon cloves and 4 teaspoons of cinnamon (to ensure coloring).

### Directions:

1. Preheat the oven to 350°. In a large mixing bowl, combine all of the ingredients except for the flour, mixing on low until well combined.
2. Slowly add in the flour and stir until just combined, then turn the dough out onto a lightly floured surface and knead until smooth and not sticky.
3. Dust a piece of parchment paper with flour and roll the dough out to a little over 1/8 inch thickness. Cut out desired shapes, and carefully transfer (with parchment paper) onto a baking sheet.
4. Bake for 25 minutes and then let cool.

## Royal Icing Recipe

### Ingredients:

7 1/2 cups confectioners' sugar  
1/2 cup meringue powder  
3/4 cup water, room temperature  
1/4 teaspoon salt  
2 teaspoon vanilla extract

### Directions:

1. In a stand mixer with paddle attachment, beat sugar, salt, and meringue powder on low until combined. Still on low, add water 1/4 cup at a time to dry ingredients. Add vanilla extract and mix until combined.
2. Continue mixing on low until icing is light in color and holds a stiff peak, 3 to 5 minutes.

\*Note: this recipe makes enough icing for 4 dozen 3-inch cutouts; can be halved. If you want to save icing for later, store in an airtight container.