



FOODLAND &
participating **CO-OPS**

GINGERBREAD GRAIN ELEVATOR

Ingredients List, Recipe,
and Assembly Instructions.



Gingerbread dough

- 454g (1 cup) Compliments unsalted butter (room temperature)
- 300g (1-1/2 cup) Brown sugar
- 350g (1-1/3 cup) Compliments Fancy Molasses
- 100g (2 large) Compliments eggs
- 1040g (8 cups) Compliments all-purpose flour
- 4g (1 tsp) Baking soda
- 2g (1/2 tsp) Salt
- 4g (1 tsp) Compliments ground cinnamon
- 8g (2 tsp) Ginger
- 4g (1 tsp) Nutmeg
- 2g (1/2 tsp) Cloves



Royal Icing

- 800g (5-1/2 cups) Powdered sugar
- 360g (380 ml) Pasteurized egg whites
- 10g (10ml) 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 icing 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

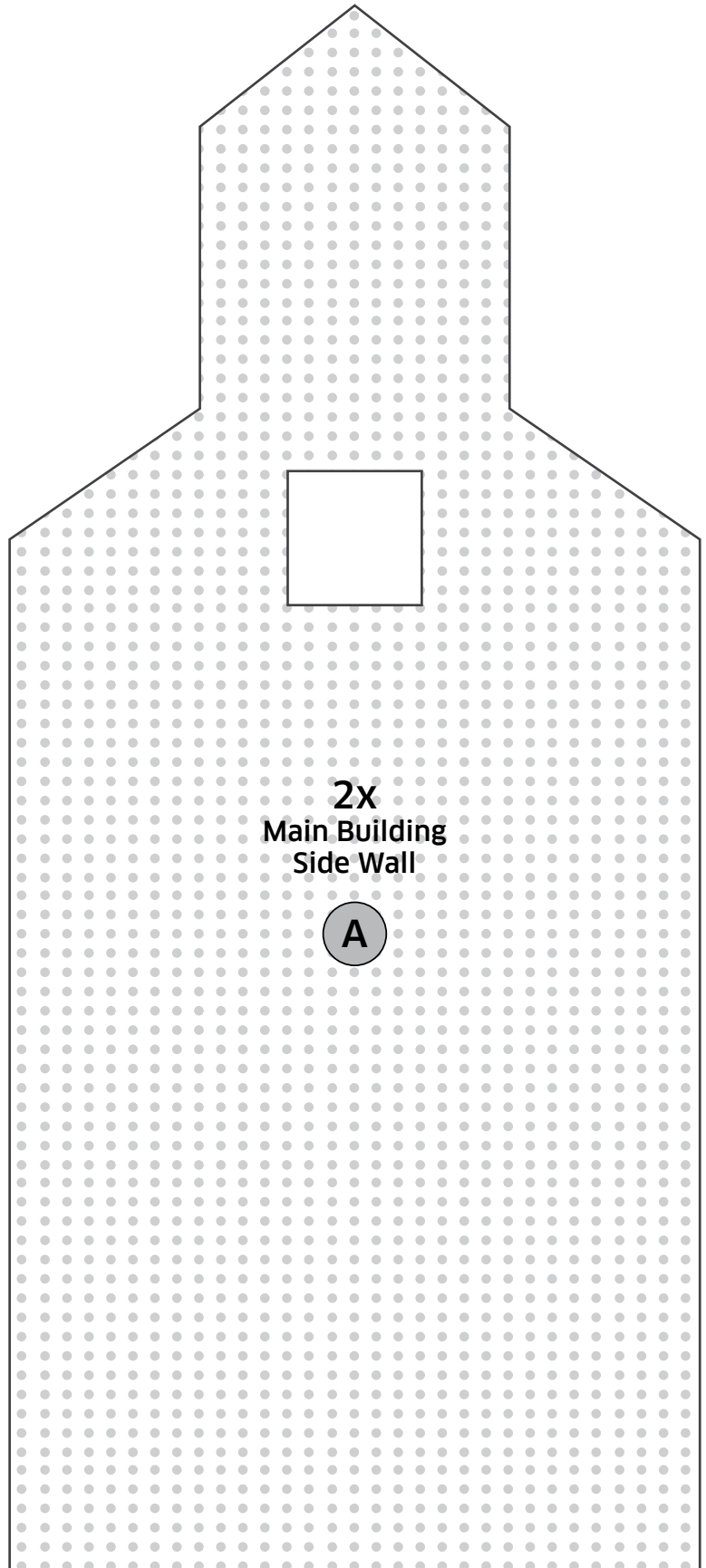
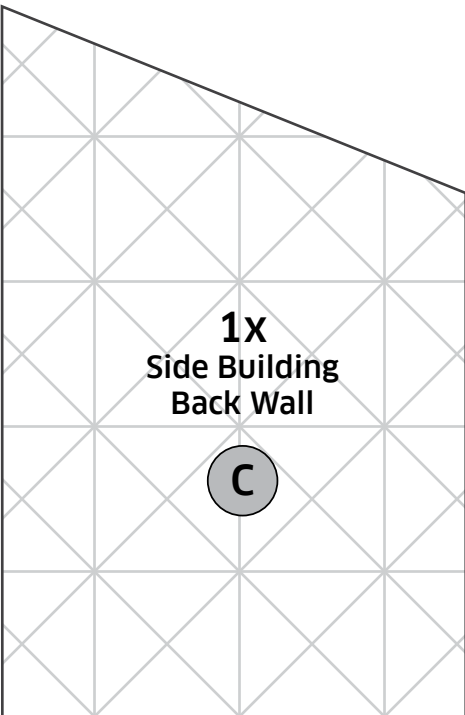
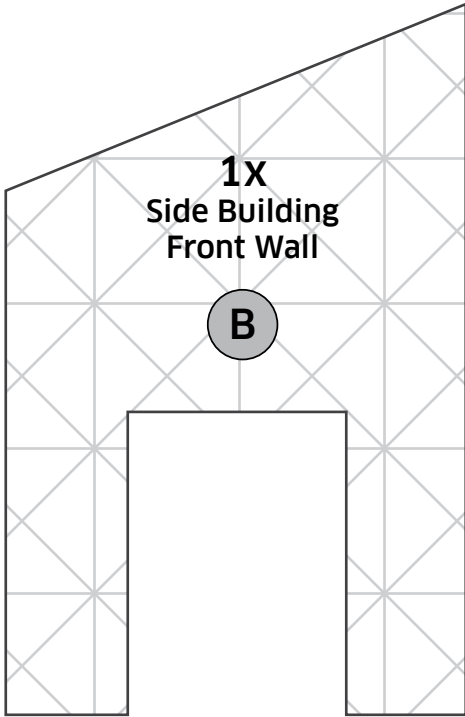
ROLLING, CUTTING, AND BAKING

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

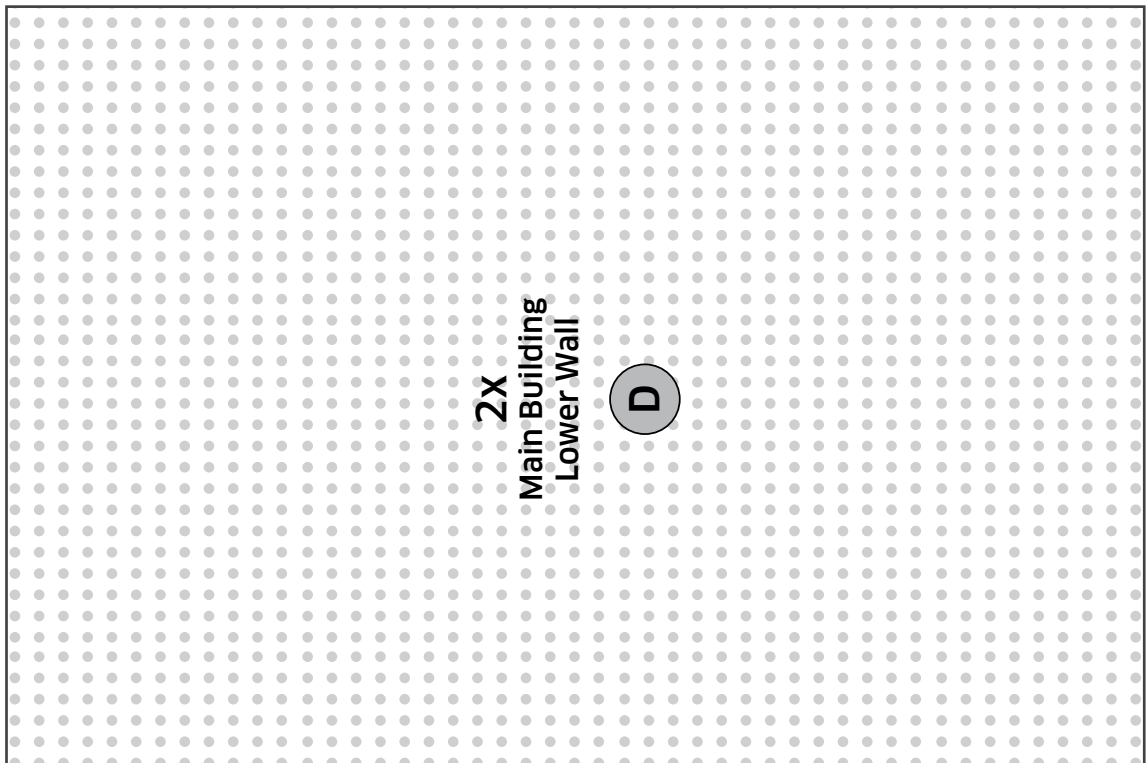
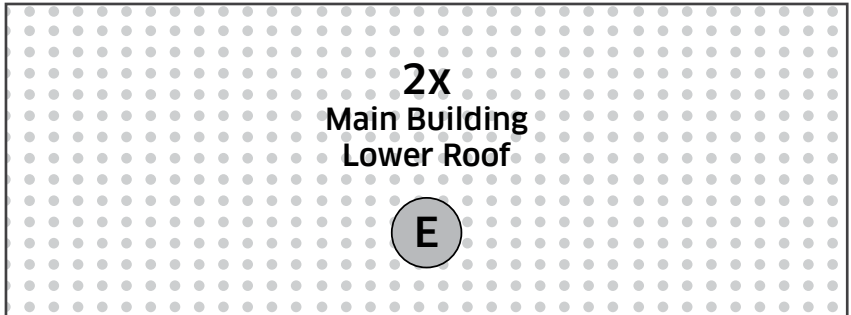
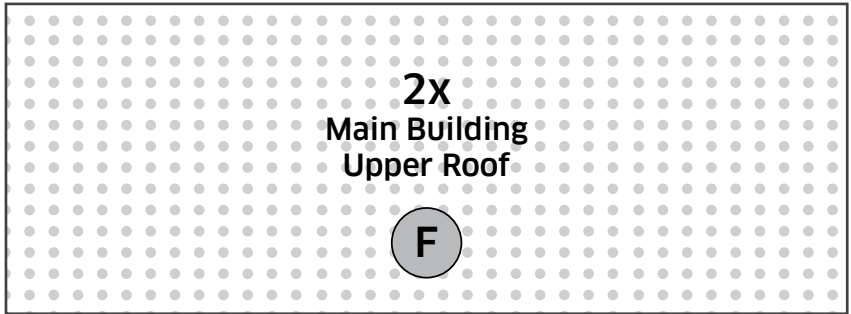
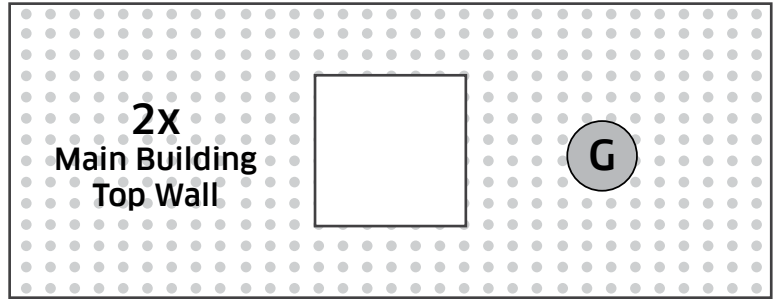
Roll out dough on a piece of parchment until ¼" thick. Place pre-cut template shapes over dough, and cut out your pieces. Remove extra dough, and slide parchment paper onto a baking sheet. Bake until dry in appearance, around 12-15 minutes. Note, smaller pieces will only need to bake for 8-10 minutes. Place pieces on baking rack to cool (let cool completely, as warm gingerbread will melt royal icing).

**GINGERBREAD
GRAIN ELEVATOR**

Template
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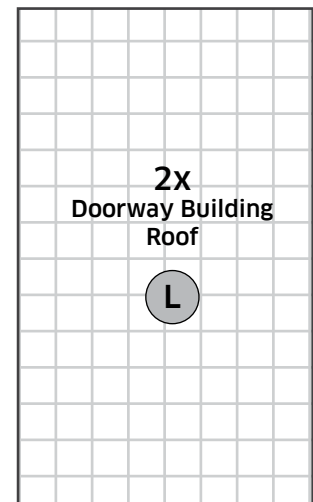
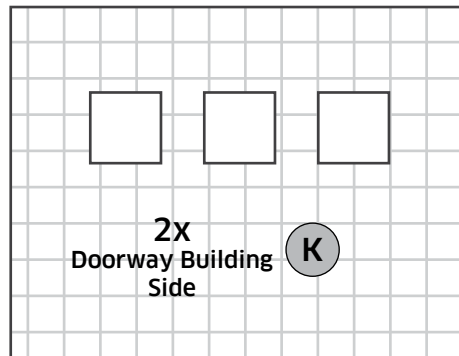
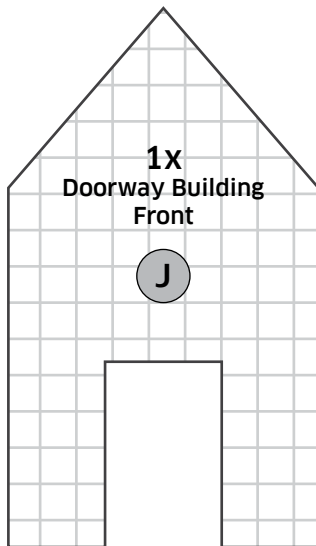
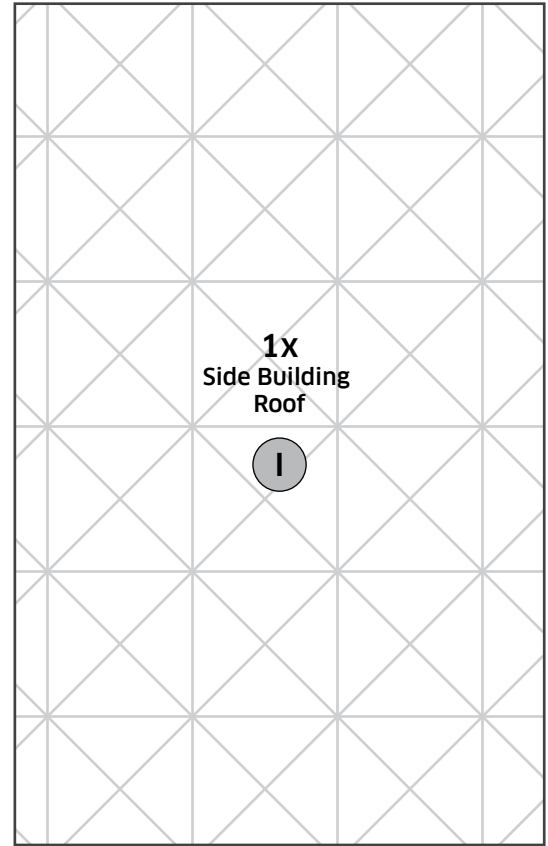
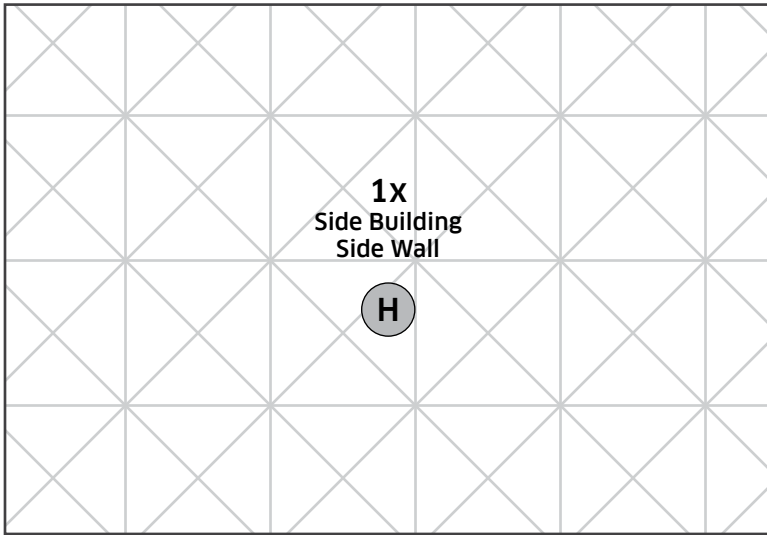


**GINGERBREAD
GRAIN ELEVATOR**
Template
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**GINGERBREAD
GRAIN ELEVATOR**

Template
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Assembling Your **GINGERBREAD GRAIN ELEVATOR**

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.foodland.ca/local-gingerbread-house-contest/

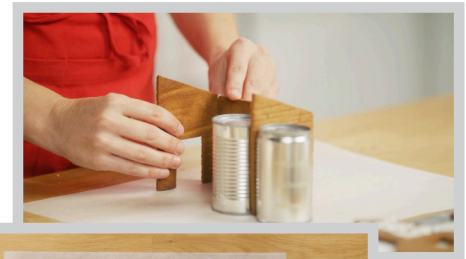
Step 1: Piping Text

Using a piping bag, pipe royal icing and write out the name of your grain elevator. Do this on **(PIECE A+D)**. Allow the icing to cure for an hour.



Step 2: Elevator Base

Using a piping bag, pipe royal icing along the vertical edges of your small side buildings **(PIECES B+C+H and PIECES J+K+L)** using a tin can or jar to support your pieces. You can add icing on the inside of these walls for extra support. Repeat steps to build your main building **(PIECES A+D)**. Allow to cure for 1-2 hours.



Step 3: Combining Buildings

Add the three walls of your two side buildings **(PIECES B+C+H and PIECES J+K+L)** and connect them to your main building **(PIECES A+D)**. To do this, pipe a small amount of icing along the two edges of each of the side buildings, and stick them to the main building. Again, let cure for 1-2 hours.



Step 4: Adding Roof Pieces

Add roof pieces (**PIECES E**) to the upper parts of your main building, piping icing along the top edges of the pieces before placing roofs on. Don't use too much icing, as your pieces will slide off. Press and hold for 1-2 minutes to stabilize, then let cure for 1-2 hours. Next, you can add the roofs on your adjoining side buildings (**PIECES I+L**) in the same way.



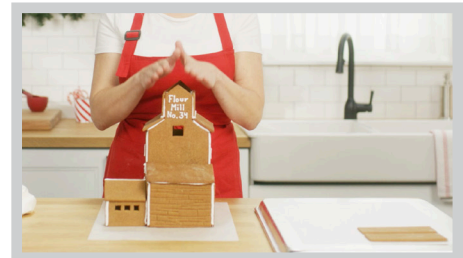
Step 5: Adding Upper Window Walls

Add the upper side wall with window (**PIECES G**) to the main building. Here, you can use slightly more icing as it will be held in place by your other roof pieces (**PIECES E**). Press and hold for a minute to secure piece, then let cure for 1-2 hours.



Step 6: Adding Final Roof Pieces

Add your final roof pieces to your main building (**PIECES F**) in the same way you did in STEP 4. Once all roof pieces are added, let cure for 1-2 hours.



Step 7: Add-ons

With your Gingerbread Grain Elevator 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. Feeling adventurous? Build a grain silo using pretzel sticks and giant marshmallows!