



**FOODLAND®**  
*participating* **CO-OPS**

## GINGERBREAD EAST COAST LIGHTHOUSE

Ingredients List, Recipe,  
and Assembly Instructions.



### Gingerbread Dough

- 454g (1 cup) Compliments unsalted butter (room temperature)
- 300g (1-1/2 cups) Brown sugar
- 350g (1-1/3 cups) 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 (10 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

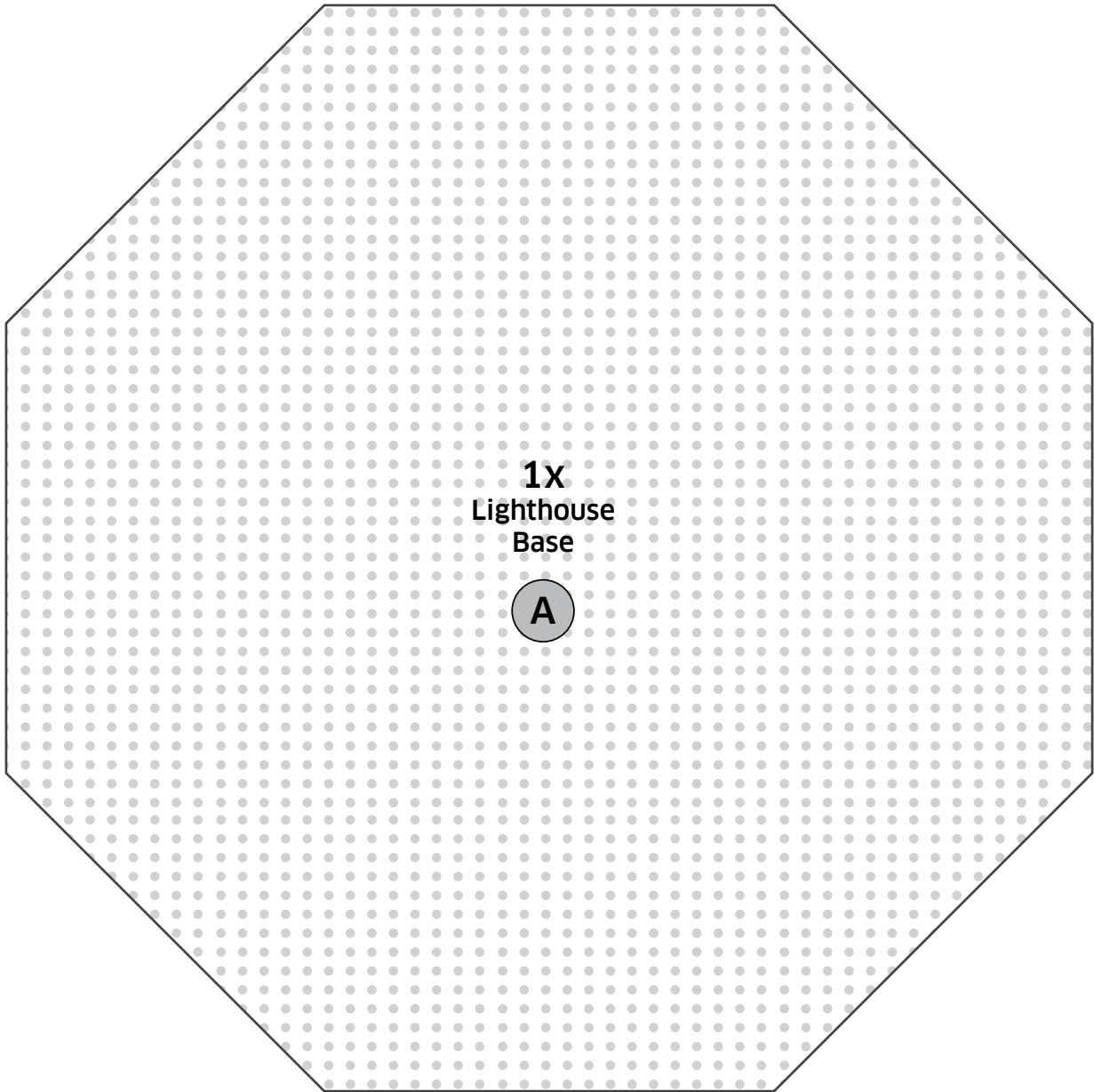
## ROLLING, CUTTING, AND BAKING

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

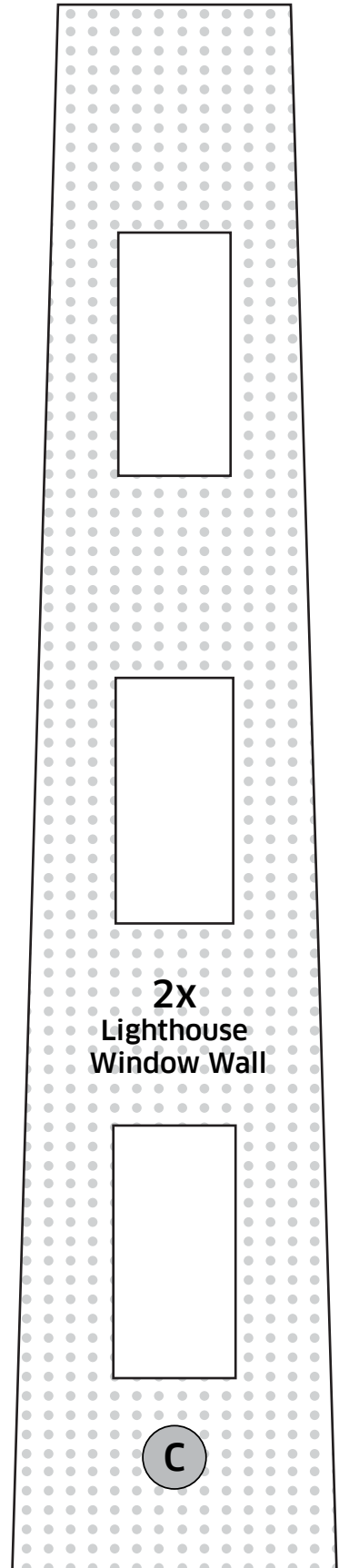
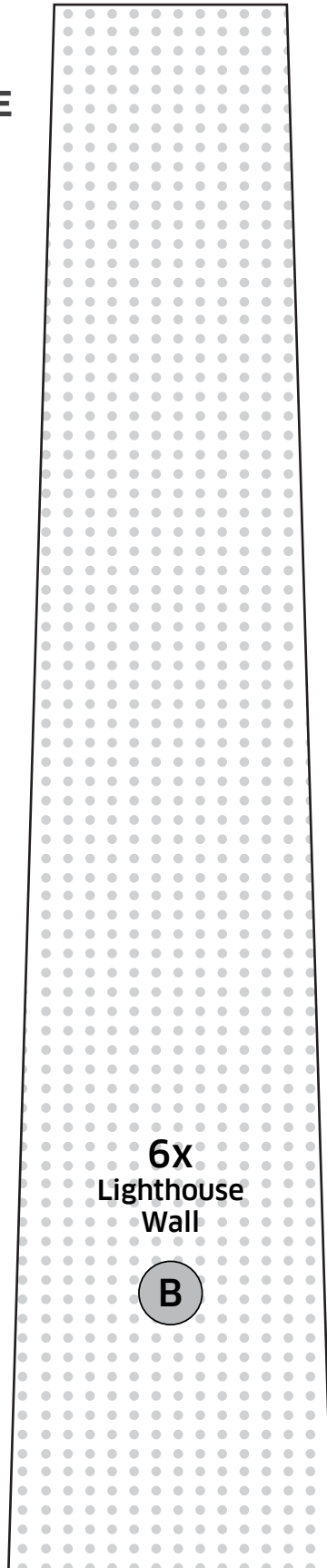
Roll out dough on a piece of parchment until ¼" thick. Place pre-cut template shapes over dough, and cut out your pieces. Remove extra dough, and slide parchment paper onto a baking sheet. Bake until dry in appearance, around 12-15 minutes. Note, smaller pieces will only need to bake for 8-10 minutes.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

**GINGERBREAD  
EAST COAST LIGHTHOUSE**

Template  
(1 of 3)

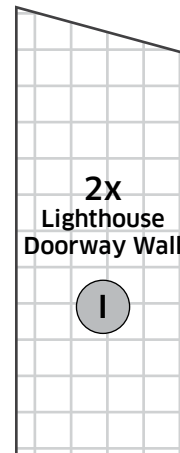
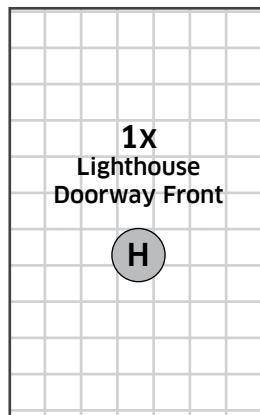
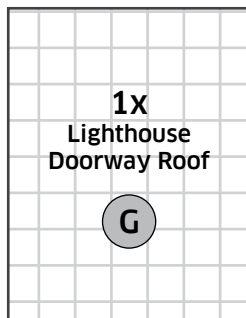
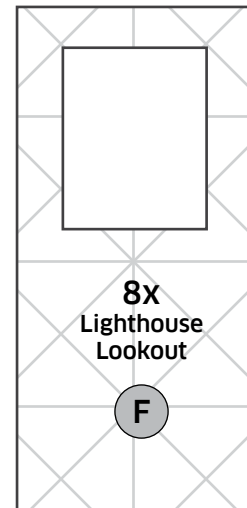
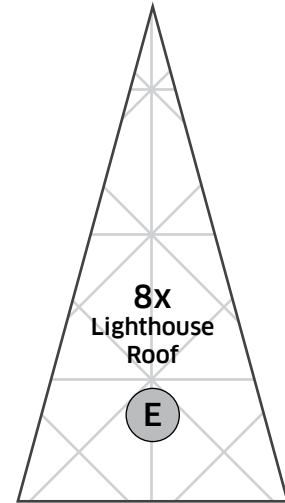
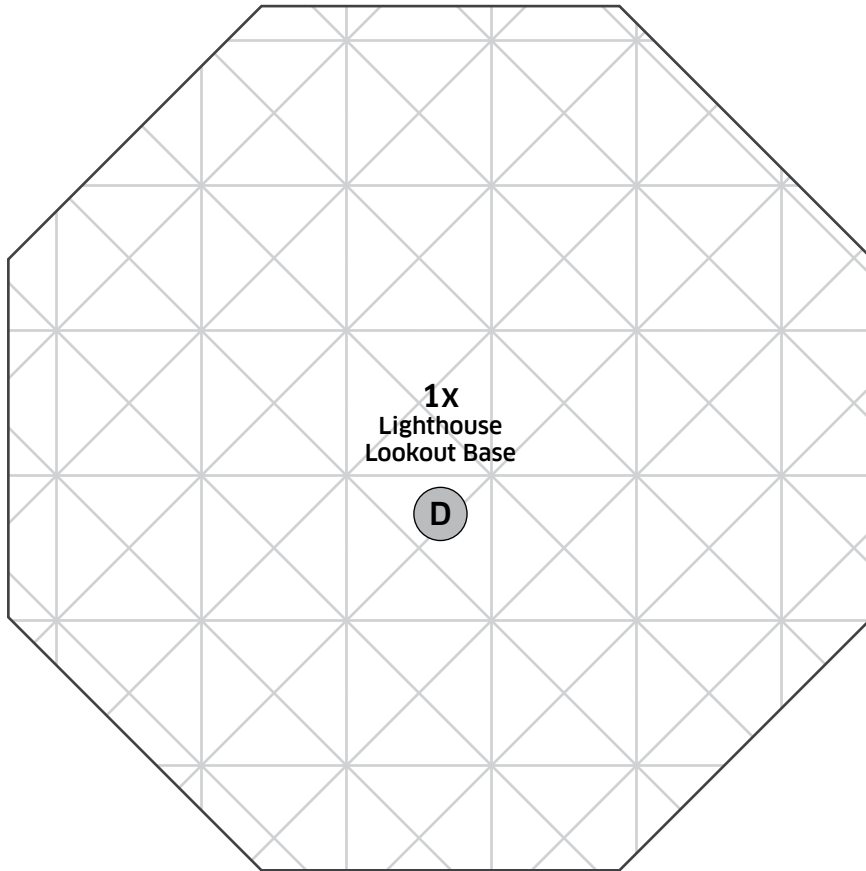


**GINGERBREAD  
EAST COAST LIGHTHOUSE**  
Template  
(2 of 3)



**GINGERBREAD  
EAST COAST LIGHTHOUSE**

Template  
(3 of 3)





## Assembling Your GINGERBREAD EAST COAST LIGHTHOUSE

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

[www.foodland.ca/local-gingerbread-house-contest/](http://www.foodland.ca/local-gingerbread-house-contest/)

### Step 1: Lighthouse Windows and Doors

If using a gelatin sheet for windows, cut the sheet to correct size and cover window openings. Glue sheet to gingerbread with royal icing. Let cure for 10-15 minutes.



### Step 2: Lighthouse Base

Using a piping bag, pipe royal icing along the vertical edges of your lighthouse wall pieces (**PIECES B+C**) using a tin can or jar to support your pieces. You can add icing on the inside of these walls for extra support. To get the angles right, hold the lighthouse base (**PIECE A**) up to the angles and ensure they match. Build these walls in three parts in this order: **PIECES B+B**, **PIECES B+C+B**, and **PIECES B+B+C**. Allow to cure for 1-2 hours. Once cured, you can then assemble all your wall pieces on the lighthouse base (**PIECE A**), piping icing along each edge, and pressing them together to hold. Again, cure for 1-2 hours.



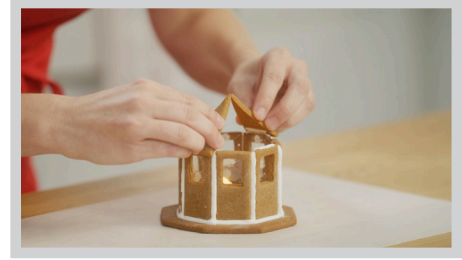
### Step 3: Lighthouse Lookout

As your base cures, build the upper part of your lighthouse with the walls and base (**PIECES D+F**). Use a tin can in the middle of the walls as they cure to hold them in place. Let cure for 1-2 hours.



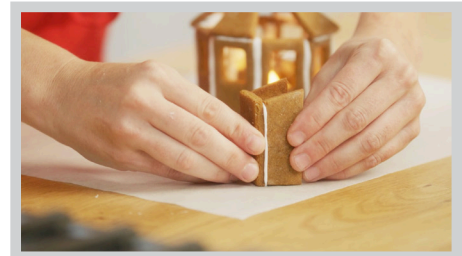
## Step 4: Lookout Roof

Add roof pieces (**PIECES E**) to the upper part of your lighthouse. First, drop a battery-powered candle inside. Build the point in two steps, leaning 4 of the pieces against one another and only icing along their bottoms. Once cured for 1-2 hours, add the remaining 4 points and use icing to secure all sides.



## Step 5: Build the Doorway

Build the doorway base of your lighthouse (**PIECES G+H+I**). Add royal icing along the edges of each piece, and then press them together. Allow to cure for 1-2 hours.



## Step 6: Add the Lookout to the Base

With your icing now cured on all pieces, you can pipe icing along the top part of your base structure (**PIECES B+C**) and then add the bottom of your lookout (**PIECE D**) to the base. Allow the icing to cure for 1-2 hours.



## Step 7: Add-ons

With your Gingerbread Lighthouse 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.