

Gingerbread Recipe

INGREDIENTS

- 1 1/4 cups unbleached all-purpose flour
- 1 tsp. baking powder
- 1 tsp. ground cinnamon
- 1 tsp. ground ginger
- 1/4 tsp. ground cloves
- 1/4 tsp. salt
- 1/4 cup prune puree, smooth applesauce, or mashed banana
- 1/4 cup brown sugar, firmly packed
- 3/4 tsp. baking soda
- 1/2 cup molasses
- 3/4 cup boiling water
- 2 egg whites, lightly beaten
- 3/4 cups raisins (optional)

Preheat oven to 325F degrees. Line the bottom of an 8-inch square baking pan with a baking pan liner or lightly spray with vegetable cooking spray then sprinkle with a little flour, just enough to coat it lightly. Sift flour, baking powder, cinnamon, ginger, cloves, and salt together in a mixing bowl. Combine prune puree, applesauce, or mashed banana and the sugar in a separate bowl. Stir in 1/2 teaspoon of the baking soda and the molasses. Add the remaining 1/4 teaspoon of baking soda to the boiling water. Alternate adding the prune puree mixture and the boiling water to the flour mixture, stirring to combine. Add the egg whites and raisins. Pour cake batter to the baking pan. Bake for 30 minutes or until a wooden pick inserted in the center of the cake comes out clean. Remove from pan and cool on wire rack.

TRADITIONAL ROYAL ICING

The following recipe is for a sweet icing that will be used like “glue” to hold the house together and to decorate. It dries quickly into a hard candy consistency. Icing containing butter or oils do not harden and therefore do not hold the structure together.

- 3 large egg whites at room temperature
- 3/4 teaspoon cream of tartar
- 1 lb. 10X confectioners sugar, sifted

Combine all ingredients in a large mixing bowl and mix on high for 7-10 minutes. Beat until very stiff. You cannot over beat. Store at room temperature. Use as soon as possible and keep well covered until used.

The History of Gingerbread

Gingerbread has been baked in Europe for centuries. In some places, it was soft, delicately spiced cake; in others, a crisp, flat cookie, and in others, warm, thick, steamy, dark squares of “bread,” sometimes served with a pitcher of lemon sauce or whipped cream. It was sometimes light, sometimes dark, sometimes sweet, sometimes spicy, but it was almost always cut into shapes such as men, women, starts or animals, and colorfully decorated or stamped with a mold and dusted with white sugar to make the impression visible.

Gingerbread making in North America has its origins in the traditions of the many settlers from all parts of Northern Europe who brought their family recipes and customs. By the nineteenth century, America had been baking gingerbread for decades.

American recipes usually called for fewer spices than their European counterparts, but often made use of ingredients that were only available regionally. Maple syrup gingerbread was made in New England and in the South sorghum molasses was used.

Nowhere in the world is there a greater repertoire of gingerbread recipes than in America—there are so many variations in taste, form and presentation. With the rich choice of ingredients, baking aids and decorative items the imaginative cook can create the most spectacular gingerbread houses and centerpiece.



A nineteenth century pearwood mould for making Punch and Judy gingerbreads

Special thanks to our supporters and sponsors.



Sponsored by:



All information deemed reliable, but not guaranteed.

2009 Gingerbread Parade of Homes



Registration Deadline November 16
On Exhibit from December 3-19
Awards Ceremony December 19

*Proceeds benefit
The Eastport Girls Club and
Historic Annapolis Foundation*

Exhibit & Contest Rules

CATEGORIES

Individual Child ~ For children 14 or younger who work independently on all aspects of his/her entry.

Group/Family ~ For children 14 and younger who work as a group or have adult assistance on any aspect of their entry. *Maximum of 5 people working on an entry.*

Adult Non-Professional ~ Individual or group (5 persons max.) ages 15 and older.

Adult Professional ~ Individual or group (5 persons max.) ages 15 and older who are working in the culinary arts, architectural design, or related fields.

GUIDELINES

1. Children, group and adult entries must be on a base no larger than 11 inches by 14 inches and must be recyclable. Every thing else **must be entirely edible**.
2. Professional entries can not be on a base larger than 2.5 feet by 2.5 feet. The structure can not be larger than 2 feet by 2 feet. The base must be recyclable. Everything else **must be entirely edible**.
3. All entries must contain at least one structure. (Boats are acceptable as a structure.)
4. Professional entries must incorporate the theme "Historic Annapolis."
5. Professional entries will be judged on: **Technical Merit** - overall quality of assembly, cleanliness of assembly and quality of seams and joints. **Theme** incorporation and creative interpretation of the theme: "Historic Annapolis." **Creative Merit** - quality of design, use of candy, use of color/texture, creative application of theme and innovation.

GENERAL RULES & INFORMATION

1. The Contest is open to individuals, children, families, and youth groups.
2. One entry only per person or group. One registration form per entry.
3. **Registration is required** by Monday, November 16, 2009.
4. Entries must be **delivered to HistoryQuest**, 99 Main Street, Annapolis, MD 21401 **no later than 2 p.m. on December 3rd**. Please bring your registration confirmation. **ALL ENTRIES WILL BE EXHIBITED FROM DECEMBER 3rd THROUGH THE 19.**
5. Entries **MUST** be labeled with the participant's name or name of the organization or business.
6. Decisions of the judges are final. Ribbons will be awarded in the children, adult and group categories. Prizes will be awarded in the professional category.
7. Judging of the professional entries will take place on Saturday, December 5.
8. An Awards Ceremony will be held on Saturday, December 19th at 1:00 p.m.

RAFFLE

Professional entries will be raffled. Tickets are \$5 each or 5 for \$20 and may be purchased at *HistoryQuest*, 99 Main Street or online at www.annapolis.org. Winners may pick up their gingerbread house on Sunday, December 20.

FEES

Professional entrants must pay a \$25 registration fee. There is no registration fee for non-professional categories.

REMOVAL OF EXHIBITS

Entries must be picked up **by 5 p.m. on Sunday, December 20th**. Any entries remaining thereafter will be discarded.

Entry Form

Mail or fax to:

Historic Annapolis Foundation
18 Pinkney Street Annapolis, MD 21401
410-267-6189 fax
carrie.kiewitt@annapolis.org

Name

Address

City

Zip

Telephone/Day

Telephone/Evening

Email

PLEASE CHECK ONE CATEGORY ONLY

Please list ages/names of all participants

Individual Child

Group/Family

Adult Non-Professional

Adult Professional
(Please enclose \$25 registration fee)

Checks made payable to:
Historic Annapolis Foundation