



GINGERBREAD HOMES FOR THE HOLIDAYS

2024 BAKER'S GUIDEBOOK



* ENTRY RULES *

GINGERBREAD HOMES FOR THE HOLIDAYS

November 15th - 17th, 2024

Topeka Performing Arts Center
2024 Event Location - West Ridge Mall



Be part of a holiday tradition!

Gingerbread Homes for the Holidays™.

This family festival captures the excitement of the Holiday Season by featuring gingerbread pieces created by local organizations and individuals.

Event Activities Include:

- Gingerbread Home Display and Contest
- Local entertainment
- Fun activities
- Holiday Boutique vendors showcase local craft items
- *Sweet Tooth Lane* (sponsored by TPAC volunteers)

Event Date:

November 15th thru November 17th.

Judging Criteria:

Judging, held on Sunday and will be based on five entry criteria:

Overall Appearance	Difficulty
Originality & Creativity	Precision
Technique & Skill	

Novice Category Winners:

	Adult 18+	Children 17 and under
1st Place	\$250	\$100
2nd Place	\$100	\$50

Professional Category Winners:

- 1) **Bakery** (Bakers/Pastry Chefs/ Caterers/Restaurants)
- 2) **Designer** (Architects, Engineers, Artists)

- \$500 1st place prize for the professional entry category.



2024

ENTRY CATEGORIES & CONTEST RULES

DIVISIONS:

NOVICE

- Adult—18 and over (individual and group)
- Youth— 17 years and younger (individual and group)

PROFESSIONAL

- Bakers, Pastry Chefs, Caterers, Restaurants, Architects, Engineers, Artists*

CONTEST RULES:

1. Entries must be originals and cannot be made from a kit.
2. Gingerbread must be incorporated into the main structure of your entry.
(Professional division only: 75% of main structure must consist of Gingerbread.)
3. Entry may not be made more than 6 months prior to the event.
4. Entries must be built only of edible materials with the exception of battery power lights, and bases .
5. Edible materials are not limited to candy and icings.
6. Candies must be unwrapped.
7. Bases must be completely concealed with an edible product and may be no larger than 24" x 24" (*Baking Professional division only: Entries no larger than 48" x 48"*). Non-edible materials, such as ribbon, is approved to decorate the outer edge of your base.
8. Entries may be no taller than 18" and must be on a hard, unbending surface. (*Baking Professional division only: Entries no taller than 36"*)
9. **All divisions (excluding Baking Professionals) :** Non-edible materials may be used inside to stabilize the structure as long as they are not visible.
10. Entrants cannot spray the house with shellac before the show.
11. Entries must be delivered to the Topeka Performing Arts Center , 214 S.E. 8th Avenue between **12:00 pm - 4:00 pm on Thursday, November 14th, 2024.** Organization/individual providing the house is responsible for delivery.
12. Entries made for the contest but not for the auction will be charged a \$50.00 entry fee and may be picked up by the owner, between **4:00pm - 6:00 pm on Sunday, November 17th 2024 at the event location. TPAC cannot store houses left past the closure of the event.**
13. The images of all entries become the property of the Topeka Performing Arts Center and are permitted for use in any promotional materials or mediums utilized by TPAC.
14. Professional/Artists* is defined by anyone who currently or previously has received payment for their baking/pastry skills or is trained in a design profession (architect, engineer, fine art, graphic art, etc.).



GRANDMA'S GINGERBREAD

5 - 5 ½ c. all purpose flour
1 tsp. baking soda
1 tsp. salt
2 tsp. ginger
1 tsp. nutmeg

1 tsp. cloves
1 c. shortening
1 c. sugar
1¼ c. unsulphured molasses
2 eggs beaten

Preheat oven to 375°. Thoroughly mix flour, baking soda, salt, and spices. Melt shortening in a large saucepan. Cool slightly, then add sugar, molasses, and beaten eggs; mix well. Add 4 cups of your dry ingredients and mix well. Turn out on lightly floured surface. Knead in remaining ingredients by hand. Add a little more flour, if necessary, to firm up your dough. Dough can be used right away or stored in the refrigerator, in plastic wrap, for up to one week. (Take it out of the refrigerator 3 hours before you want to work with it.)

Helpful Hints: -Most gingerbread houses will require two batches of dough.

-It is easiest to roll the dough out on a lightly floured baking sheet and cut the parts right on the sheet.

-Roll to a thickness of ¼", using ¼" dowels on either side of your rolling pin.
Bake small pieces 6-10 min: Larger pieces 18-25 min.



ROYAL ICING

3 level Tbsp. of meringue powder
4 c. sifted confectioners sugar
5-6 Tbsp. water

Beat all ingredients 7-12 minutes. Be sure to use grease free utensils. Use as soon as possible. Do not make more than 2 hours in advance. Keep covered until ready to use. Color icing with paste color, not liquid color. The longer you beat this icing, the stiffer and fluffier it will become. Meringue powder is available at your cake decorating supply store.

Baking & Assembly Hints

- 1) Humidity is your worst enemy. Try not to work on a rainy day. Don't leave windows open. Air conditioning helps.
- 2) Make house out of poster board or card board for pattern. Cut the windows and doors before you bake, but leave the excess ginger bread openings to hold the lines straight - then as the sheets come out of the oven, re-cut and remove parts.
- 3) If you have trouble with too much flour or small cracks in the surface of your gingerbread as you roll it out, you can wipe it with a clean, damp cloth before it goes in the oven. This will also give finished pieces a nice, semi-glossy appearance!
- 4) Be sure to bake your parts long enough - you don't want soft walls. Edges should be well-browned. Larger pieces should be baked at a lower temperature for longer times. (300 to 320 degrees). Check center for doneness.
- 5) Loosen pieces from sheets immediately upon removing them from the oven, before they become crisp. Note: It helps to roll dough on parchment paper on baking sheet.
- 6) If edges are not perfect, you can file the parts with a clean, metal file. Sandpaper works too, if your house is for show only.
- 7) If gingerbread pieces have softened, place back in oven for up to 10 mins. and re-bake so they are crisp.
- 8) If baking in advance, place cooled pieces in plastic wrap to protect from moisture.
- 9) Assemble walls and let them set before you attach the roof. You can use cans, books, and other kitchen gadgets to prop pieces while drying. (Don't put too many heavy decorations on the roof.)

Fun Ideas and Suggestions

Suggestions

- ◆ Centerpiece-sized houses sell well at the auction.
- ◆ A sturdy, well-decorated base accentuates your house!
- ◆ Example: Gingerbread Barn - Base: Spotted cow fabric was bunched up around base to add character to it's appearance. Adding colorful fabric, ribbon, cording, rick-rack, beads, and greenery to the base is permitted.



Ingredient Ideas:

- ◆ firewood - tootsie rolls, pretzels
- ◆ sled - graham crackers with candy canes
- ◆ fences - pretzels (heart-shaped or straight), tootsie rolls, rock candy, caramels
- ◆ rope - string licorice
- ◆ trees - iced, upside-down sugar cones. For height, add a breadstick underneath cone.
- ◆ fireplace - caramels, red hots pressed on iced gingerbread, rock candy, hot tamales, jelly beans, peanut log candy, licorice
- ◆ shutters - crackers, cookies (split cookie, use un-filled side), fruit stripe gum, sugar wafers
- ◆ sidewalk/patio - necco wafer candy (whole or broken), smarties, taffy, peppermints, starburst, small rock candy, crackers, cookies
- ◆ lamp post - press candy cane into gum drop base - press gum drop on top of candy cane for lamp. (gum drop base holds well in icing on base).
- ◆ shingles - stick gum, thin crackers, cookies (thin layer), M&M's, red hots, chicklet gum, pretzel, shredded wheat



Have Fun!

The source for these ideas and hints were taken from photos of past houses created for "Gingerbread Homes for the Holidays".