

**HOMETOWN
HOLIDAY**
CHELSEA MICHIGAN
December 1-3, 2017



Gingerbread House Displays

Showcased in business windows Dec. 1-16

Get out the recipes, the baking dishes, the gum drops and the sugar plums...It's time to start baking the Gingerbread House of your dreams!

Houses meeting the size limits will be prominently displayed in shop windows throughout Chelsea from **December 1st thru the 16th!**

To participate, please submit a registration form to the Chamber Office.
Forms and official rules can be found at:
www.chelseamich.com/gingerbread

Displays should not exceed 18 1/2" x 18 1/2"

Houses are to be dropped off at the First Congregational Church, 121 E. Middle Street, between 12:00 Noon and 4:00 PM on Thurs., Nov. 30th.

Sponsored by:

Chelsea Area Chamber of Commerce

222 South Main Street, Suite B Chelsea, MI
48118
734-475-1145



INGREDIENTS:

5 cups flour
3/4 Tbs. ginger
3/4 Tbs. cinnamon
1/2 tsp. nutmeg
3/4 Tbs. baking soda
1 cup white or brown sugar
1 cup shortening
1 cup molasses



Mix sugar, shortening and molasses in saucepan. Cook over medium heat until well-blended, stirring occasionally. Mix 4 cups of the flour with the cinna-mon, nutmeg, ginger, and baking soda in a mixing bowl (put 5th cup aside). Add wet mixture to dry in-gredients. Stir with spoon until dough leaves sides of the bowl, then use your hands, adding the remaining cup of flour as needed until the dough is good for roll-ing. Make sure not to add so much flour that the dough becomes stiff or crumbly.

Roll, cut and/or shape as desired (roll to about 1/8 inch thickness). Bake at 350 degrees for about 7 minutes. The best time for trimming and cutting win-dows and doors is when the dough is first removed from the oven and is still warm.

ICING: (for decorating and glue ingredients)

4 cups powdered sugar
2 egg whites
1 1/2 tsp. reconstituted lemon juice

Put all ingredients in bowl and mix gently, increasing speed, until smooth. Keep bowl covered with damp cloth so icing won't dry up.