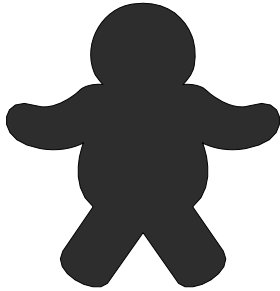


Chelsea's Hometown Holiday December 3th—5th, 2010



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 specifications will be prominently displayed in shop windows throughout Chelsea.

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

Houses should be dropped off at the First Congregational Church, 121 E. Middle Street, between 12:00 Noon and 4:00 PM on Thursday, December 3rd, 2009.

Questions? Call Barb at 475-9610.

Sponsored by the Chelsea Area Chamber of Commerce

For event information, contact the Chamber at 475-1145 or visit www.chelseafestivals.com

Gingerbread Recipe

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 cinnamon, nutmeg, ginger, and baking soda in a mixing bowl (put 5th cup aside). Add wet mixture to dry ingredients. 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 rolling. 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 windows 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.