

## Haunted Gingerbread Mansion

### ALL YOU NEED

For gingerbread dough:

- 1-1/2 cups Hy-Vee shortening
- 1-1/2 cups Hy-Vee granulated sugar
- 1 tbsp Hy-Vee baking powder
- 1 tbsp Hy-Vee ground cinnamon
- 1 tbsp Hy-Vee ground ginger
- 1-1/2 tsp ground cloves
- 3 Hy-Vee large eggs
- 1-1/2 cups molasses
- 3 tbsp apple cider vinegar
- 8 cups Hy-Vee all-purpose flour
- 1/4 cup Hy-Vee cocoa powder

For black royal icing:

- 2 cups sifted Hy-Vee powdered sugar
- 1-1/2 tbsp meringue powder
- 1/4 tsp cream of tartar
- 1/3 cup warm water
- 1 (1 ounce) container black gel paste food coloring.

### ALL YOU DO

1. For dough: In an extra-large mixing bowl, beat together shortening, sugar, baking powder, cinnamon, ginger and cloves. Beat until fluffy. Beat in 3 eggs until well-combined. Beat in molasses and apple cider vinegar. Gradually beat in flour.
2. Remove 2/3 of the dough. Wrap in plastic wrap and chill several hours or until easy to work with. Add cocoa to remaining 1/3 of dough. Beat or stir until well-combined. Wrap dough and chill several hours or until easy to work with.
3. Roll out a portion of lighter-colored dough on parchment paper to 1/8- to 1/4-inch thickness. You will use this dough to cut out walls (Pattern B), front entrance (Pattern E), large steps (Pattern G), medium step (Pattern H), small step (Pattern I), shutters (Pattern J) and door (Pattern K). Place as many pattern pieces as you can on dough and cut out with a sharp knife. Remove excess dough. Transfer parchment to baking sheet. Bake at 375 degrees for about 10 minutes. Replace patterns on hot gingerbread to re-cut edges that have spread. Return to oven for 2 to 5 minutes or until edges begin to brown. While still warm, cut the shutter pieces

(Pattern J) and door (Pattern K) in half, following dotted lines. Slide parchment onto cooling rack to cool completely. Repeat with more dough, parchment and pattern pieces. Use the dark-chocolate dough to make roof sides (Pattern D), rooftop (Pattern C), porch roof (Pattern F) and the house base (Pattern A). Use Halloween-themed cookie cutters and remaining dough to cut out 2 ghosts and 1 cat.

4. For black royal icing: in a medium mixing bowl, combine powdered sugar, meringue powder and cream of tartar. Add water; beat on high speed for 5 to 7 minutes or until stiff peaks form. Beat in food coloring. Add more food coloring if necessary to make frosting black. Keep icing covered with plastic wrap when not in use. Fill decorating bag fitted with round tip.

5. When baked gingerbread is cool, use icing, sugars and candies to decorate walls of gingerbread house as desired. Follow the Placement Guide for house front for correct positioning while assembling shutters, door and porch roof. Let dry 2 hours before proceeding to the next step.

6. To assemble the house, place the base on a platter or sturdy surface to allow you to move the house, once assembled. Attach one wall at a time to house base using piped royal icing along the bottom and corner edges. Use several glass tumblers to hold walls in place until dry, 1 to 2 hours. (See assembly photo with glass.) Meanwhile, attach dark chocolate roof sides to the rooftop in the same manner and let dry 1 to 2 hours. When dry, use more icing to attach the assembled rooftop to the assembled house.

7. You are now ready to add front steps and decorative details such as candy corn on roof-top, licorice fence, etc.