



Treat Time

Approximate Time: 45 minutes

Prep Time: 45 minutes

Cook Time: 15 minutes

Cool Time: 30 minutes

**Makes: (2) stables/mangers
and (18) Heart shapes**



Gingerbread Nativity and Marzipan

Gingerbread

1/2 c. packed brown sugar
1/4 c. shortening
3/4 c. molasses
1/3 c. cold water
3 1/2 c. flour
1 tsp. baking soda
1 tsp. ground ginger
1/2 tsp. salt
1/2 tsp. ground allspice

Marzipan

2 c. powdered sugar
2 c. blanched almonds
1 egg white (may substitute
1 3/4 tsp. egg white powder
and 2 Tbls. water)
1 tsp. almond extract
1/4 tsp. lemon juice
(Or purchase a 10 oz. can
prepared Almond Paste)

Gingerbread: Print and cut out the stable/manger pattern included with this lesson. Grease a 9 inch square pan, and a jelly roll pan. Cream brown sugar, shortening and molasses. Stir in cold water. Stir in remaining ingredients. Evenly press or roll 1/4 of the dough into square pan and the rest into the jelly roll pan. Bake for 15 minutes at 350° F. (Make icing and marzipan while gingerbread bakes.)

Immediately turn gingerbread out of pan onto a clean surface. While still warm, cut out (using the pattern pieces) with a sharp knife or a pizza cutter (Square pan: stable floors and mangers. Jelly roll pan: all other pieces). Cool completely, approximately 30 minutes or make the day before. Assemble during treat time.

Marzipan: Grind almonds in blender or food processor until fine. Add the remaining ingredients and mix to make a stiff paste. Knead until smooth and pliable.

Treat Time: Assemble stables and mangers and create marzipan baby Jesus' and heart shapes.

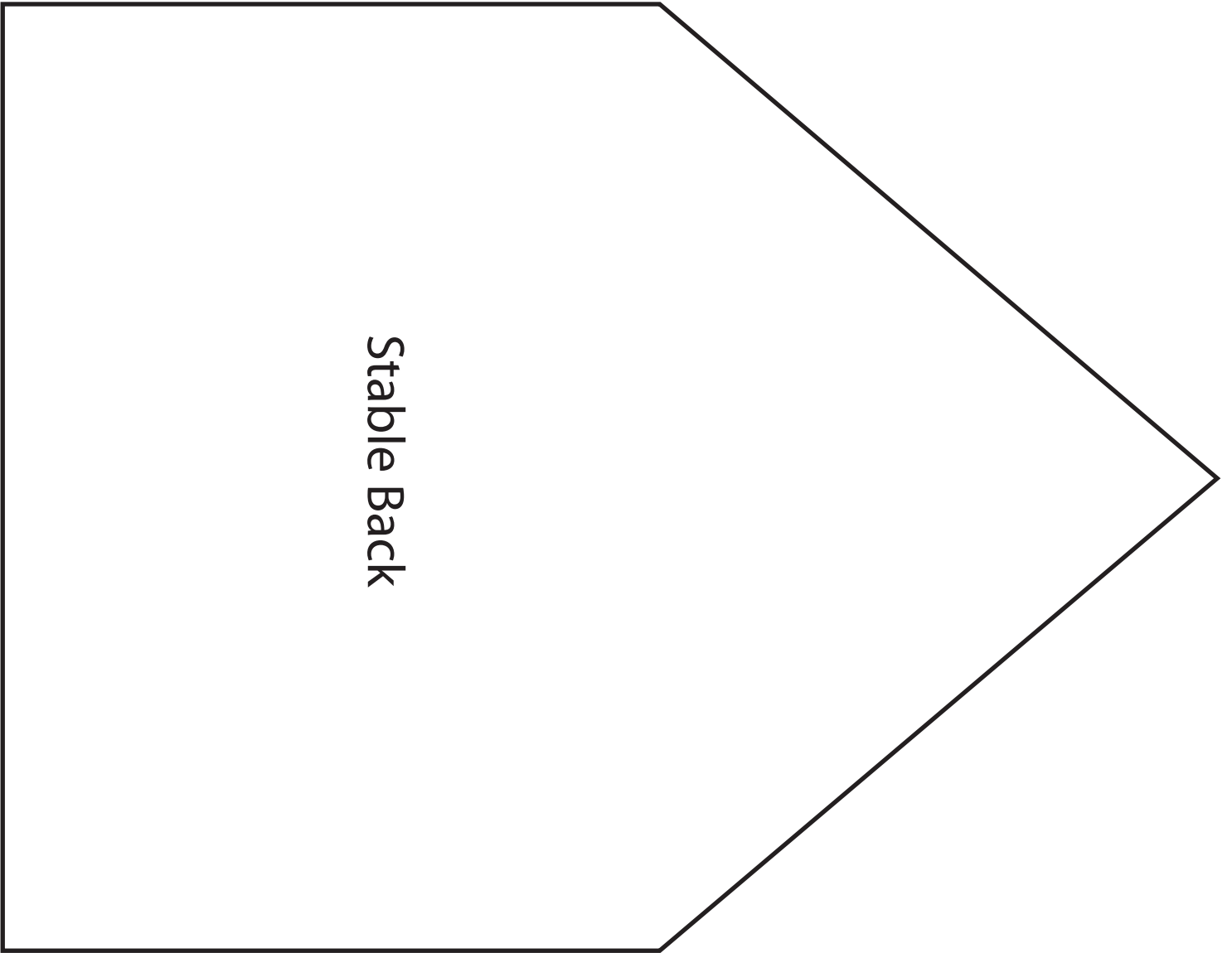
Stable and manger: Assemble by applying icing (1 c. powdered sugar, 2 1/2 Tbs. shortening, 1 Tbs. light corn syrup and 2 tsp. milk) to edges of pieces and press together. Frost the top of the roof and floor. Apply hay to roof and floor and fill manger (1/2 cup shredded coconut + 5 drops yellow food coloring mixed together in a plastic sandwich bag). If desired, run a bead of icing along all edges to finish off. Place manger in stable.

Baby Jesus: Mold out of marzipan. Blanket is made by rolling marzipan into a very thin square and then wrap around baby. Place baby in manger.

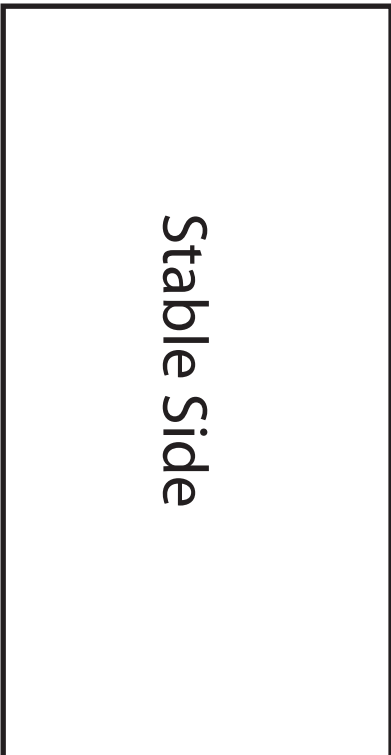
Heart Shapes: Divide remaining marzipan into fourths. Mix a few drops of food coloring into each portion. Let children mold into edible hearts.

Closing Prayer and blessing on the food.

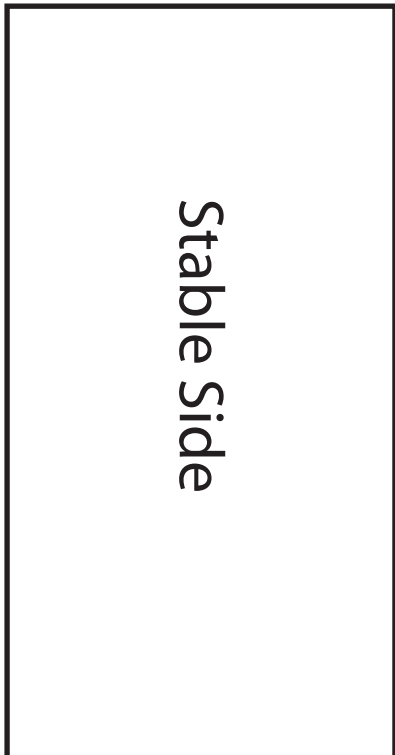




Stable Back



Stable Side



Stable Side

