



## Treat Time

**Approximate Time: 45 minutes**

**Prep Time: 45 minutes**

**Cook Time: 15 minutes**

**Cool Time: 30 minutes**

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

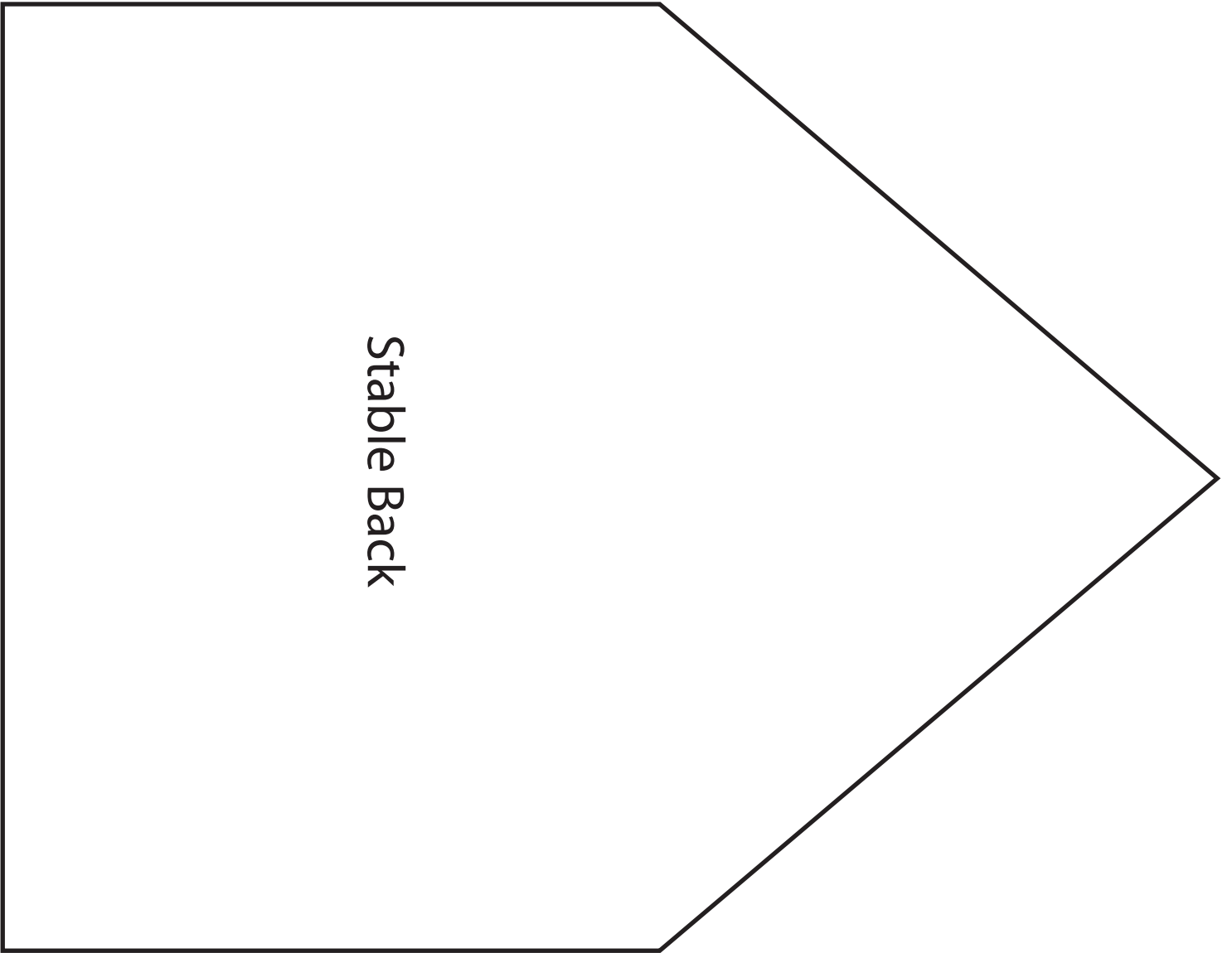
**Stable and manger:** Assemble by applying icing (1 c. powdered sugar, 2 1/2 Tbs. shortening, 1 Tbs. light corn syrup and 2 tsp. milk) to edges of pieces and press together. Frost the top of the roof and floor. Apply hay to roof and floor and fill manger (1/2 cup shredded coconut + 5 drops yellow food 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.

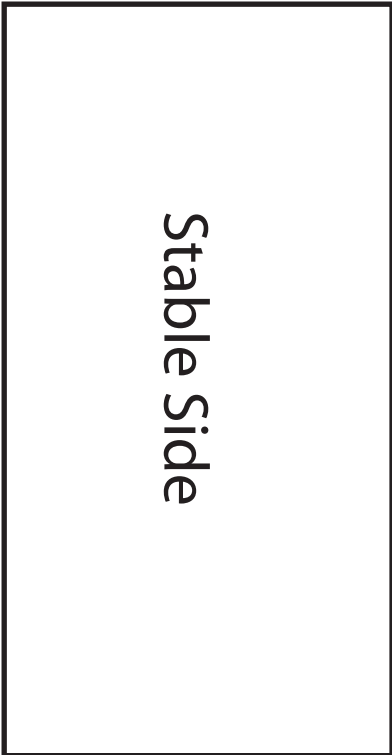
**Heart Shapes:** Divide remaining marzipan into fourths. Mix a few drops of food coloring into each portion. Let children mold into edible Christmas shapes.

**Closing Prayer** and blessing on the food.





Stable Back



Stable Side



Stable Side

