

Prep Time: 45 minutes
Cook Time: 15 minutes
Cool Time: 30 minutes
Makes: 2 Stables/Mangers and 18 shapes

Ingredients:

Gingerbread

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



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)

Instructions:

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.

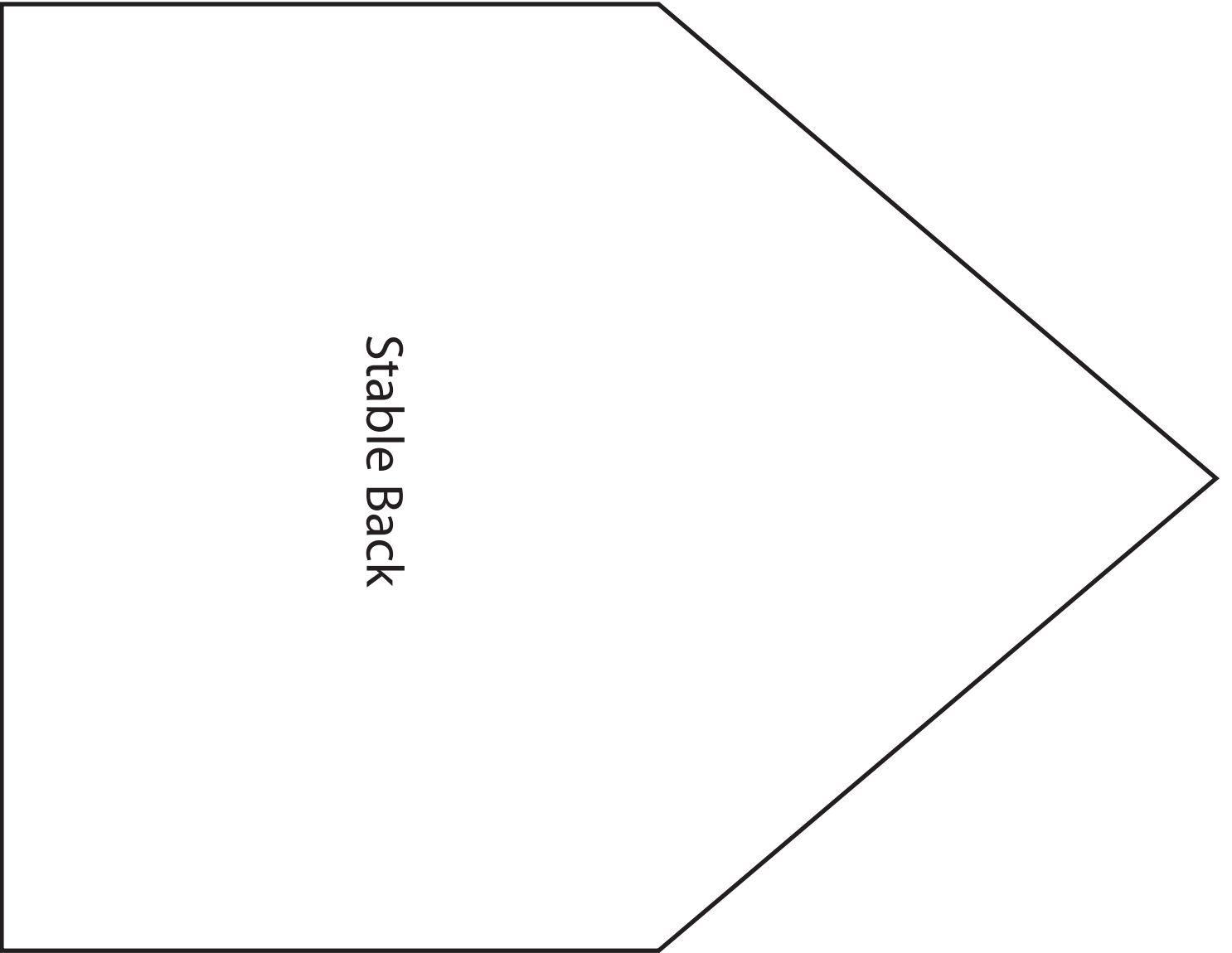
Stable and manger: Assemble by applying icing (1 c. powdered sugar, 2 1/2 Tbs. shortening, 1 Tbls. light corn syrup and 2 tsps. milk) to edges of pieces and press together. Frost the top of the roof and floor. Apply hay to roof and floor and fill manger (1/2 cup shredded coconut + 5 drops yellow food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

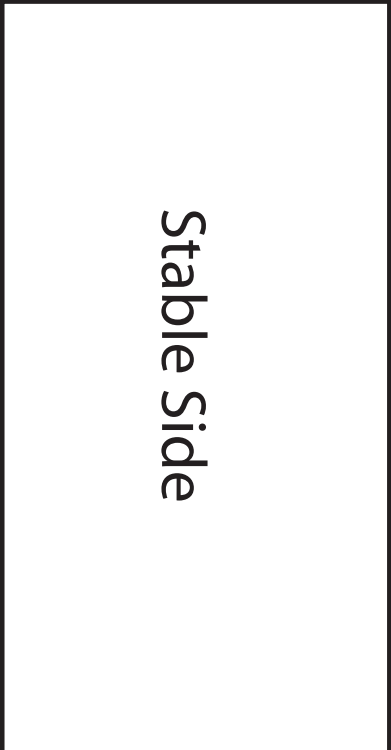
Christmas Shapes: Divide remaining marzipan into fourths. Mix a few drops of food coloring into each portion. Let children mold into edible Christmas shapes. (Snowman arms are made out of a pretzel.)

Note: The Gingerbread stable can be eaten right away or made as a special holiday decoration (it will get hard and inedible as it stands out for display). This recipe makes 2 stables so you can share with another family. If you choose to display your nativity, there are plenty of leftover pieces to frost and munch on while they are fresh, along with the yummy marzipan Christmas shapes!

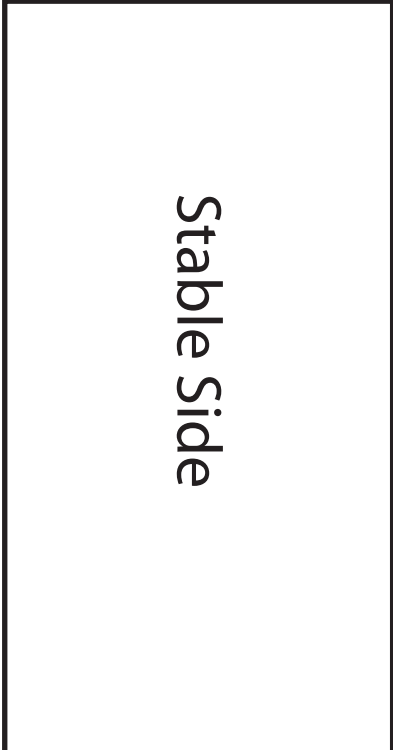




Stable Back



Stable Side



Stable Side

