
Treat Time

Gingerbread Nativity

Prep Time: 45 minutes
Bake Time: 15 minutes
Cool Time: 30 minutes
(Makes 2 stables and 18 Christmas shapes)



Ingredients:	Gingerbread	Marzipan
	1/2 c. packed brown sugar	2 c. powdered sugar
	1/4 c. shortening	2 c. blanched almonds
	3/4 c. molasses	1 egg white (may substitute
	1/3 c. cold water	1 3/4 tsp. egg white powder
	3 1/2 c. flour	and 2 Tbls. water)
	1 tsp. baking soda	1 tsp. almond extract
	1 tsp. ground ginger	1/4 tsp. lemon juice
	1/2 tsp. salt	(Or purchase a 10 oz. can
	1/2 tsp. ground allspice	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



Stable and manger: Assemble by applying icing (1 c. powdered sugar, 2 1/2 Tbs. shortening, 1 Tbs. light corn syrup and 2 tps. 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.

A diagram of a stable layout. It consists of three rectangular sections. The top section is a large rectangle with a triangular extension on its right side, labeled "Stable Back". Below this are two smaller, side-by-side rectangles, both labeled "Stable Side".

Stable Back

Stable Side

Stable Side

