

Cookbook

Making Gingerbread Ski Chalets

By JOAN KINGSBURY
Staff Correspondent

During the Christmas season, most kitchens abound with the wonderful spicy smell of homemade cakes and cookies. Christmas is also the time for gift giving and what nicer gift than one you make yourself. This year Melissa and Dave Larkins, children of Mr. and Mrs. David Larkins decided to give their teachers a very special gift, a homemade Gingerbread Ski Chalet.

Melissa, a fifth grader in Marilyn Glogowski's class and Dave, a third grader in Jane Cornell's class at Lehman-Jackson Elementary School, made their gifts early so that they could take them in for the entire class to enjoy.

Although the directions for the Gingerbread Ski Chalet may seem long, they are specifically written for children to follow easily. This recipe is taken from the Betty

Crocker Cookbook for Boys and Girls. With just a little direction from mother the children can really construct the Chalet by themselves.

GINGERBREAD CHALET

- INGREDIENTS**
- 2 pkg. (14.5 each) gingerbread mix
 - 1/3 c. water
 - 1/3 c. more water
 - 2 cans (16 1/2 oz. each) vanilla frosting
 - Candy-coated chocolate candies (M & M's)
 - 1-inch piece of thick licorice
 - Large marshmallows
 - 1/4 c. water
 - Powdered sugar

Mix 1 package gingerbread mix and one third cup water in medium bowl. Mix the second package and one third cup water in another medium bowl. Do not mix both packages at once. Cover both bowls and refrigerate at least 2 hours.

When the dough has been refrigerated at least 2 hours, heat oven to 375 degrees. Grease cookie sheets with shortening. Cover bread board with pastry cloth, tucking ends

underneath. Cover rollingpin with stockinet cover. For convenience, place some flour in custard cup. Sprinkle the covered board and rolling pin generously with the flour and rub it in until it disappears.

Take out one bowl of dough. Roll the dough into a rectangle, 14 inches long, 11 inches wide and 1/4 inch thick on the covered board. Cut away any uneven edges and save for rerolling.

Cut the rectangle in half so you have 2 small rectangles, 11 inches long and 7 inches wide. Gently roll the rectangles onto the rolling pin, then lift to a greased cookie sheet and unroll.

Bake at 375 degrees about 12 minutes. Loosen the rectangles slightly with pancake turner. Let cool 1 to 2 minutes, then carefully slide onto rack.

Take out the second bowl of dough. Roll the dough into a rectangle, 15 inches long, 10 inches wide and 1/4 inch thick. Cut out a 10 inch square from the rectangle. Lift off the scraps of dough around the square with pancake turner. (Save scraps to roll again.)

Gently roll the square onto the rolling pin, then lift to the second greased cookie sheet and unroll. Measure 1 edge of the square and make a mark in the center with a wooden pick. Cut from this point to the 2 opposite corners. If the triangles bake together, recut while warm.

Bake in 375 degree oven about 12 minutes or until the edges are brown. Loosen, cool and remove to therack as you did before. Cool the walls and roof of your chalet one hour.

While the walls and roof are cooling, use the scraps to cut out a door, 2 1/2 inches long and 2 inches wide; 2 windows, each 3 inches long and 2 1/2 inches wide; a round window 1 1/2 inches across; some skis, 2 strips of gingerbread, each with a pointed end, and a deer or whatever you like. Bake the skis 6 to 8 minutes and the remaining pieces 8 to 10 minutes. Loosen, cool and remove to the rack as you did



Dallas Post/Joan Kingsbury

Proud bakers

Melissa and Dave Larkins display their homemade Gingerbread Ski Chalets.

before except - turn up the pointed ends of the skis while they're still warm. Then clean up all the dishes and get ready for the real fun, putting your chalet together.

TO PUT CHALET TOGETHER

Cover the breadboard with aluminum foil or use a tray.

Measure and cut out a rectangle, 9 1/2 inches long and 5 1/2 inches wide of brown paper. Attach the paper to the middle of the board or weight it on th tray. Spread some of the frosting from the first can on the board around the paper with spatula, touching but not covering the edge of the paper, in an outline 3/4 inch wide and 1/4 inch wide. Lift off the paper and throw it away.

Spread some frosting on one 7 inch edge of each cookie rectangle. Stick these edges together. They make the peak of the roof. Press the bottom edges of the rectangles into

the frosting on the board. Add extra frosting if you need it to hold the rectangles securely. Now you have the foot of your chalet

Frost all the edges of the biggest cookie triangle. Ease it under the A-frame roof until there is 1 inch of roof overhanging the wall. Press roof gently against the wall to make sure everything is secure.

Put the edges of the other 2 triangles together with frosting to make a triangle like the first one, then frost all the edges. Ease under the A-frame roof to complete your chalet. This may take 4 hands 2 to ease and 2 to hold the roof. Let stand about 20 minutes so the frosting becomes firm. If there is a gap at the peak of your roof, cut a piece of cardboard to cover it and frost over the cardboard.

TO TRIM CHALET

Frost the back side of each door

and window an press them onto the outside of the walls, the door and 2 windows go in front and one window goes in back. Let stand 10 minutes then paint on window panes with frosting. Stick decorations on with dabs of frosting. Here's a suggestion: candy-coated chocolate candies around the windows and licorice under the overhanging roof for beams.

Spread remaining frosting from the first can on the board to make snow. Stick large marshmallows in it for hills. lean the skis against the walls of the chalet and stand other cookie figures in the frosting if you like. Skis may be outlined in frosting.

Empty the second can of frosting into small bowl. Stir in 1/4 cup water with fork. Frost the roof and marshmallow hills. Sprinkle some powdered sugar over the snow.

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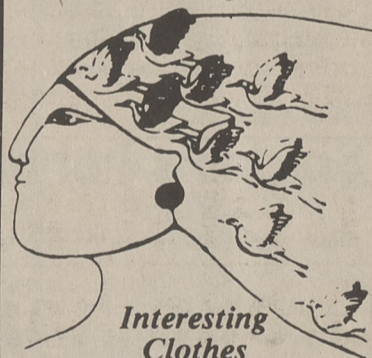
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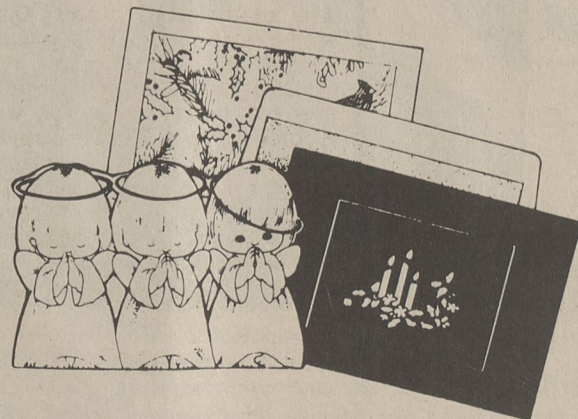
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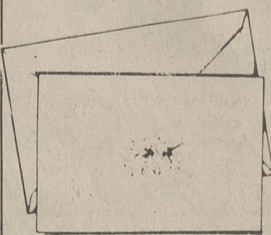
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