

No-Bake Gingerbread House Workshop | Host Instructions

LeRoy Collins Leon County Public Library

Supplies

- ☐ Large mixing bowl
- ☐ Stand beater, hand mixer or whisk
- ☐ 1/4 tsp. measuring spoon
- ☐ 1 tbs. measuring spoon
- ☐ Liquid egg whites (one 16 oz. carton per 25 attendees)
- ☐ Cream of tartar (¼ teaspoon per 5 attendees)
- ☐ Powdered sugar (1 bag per 5 attendees)
- ☐ Spoon
- ☐ Piping bags (one per attendee)
- ☐ Rubber bands (one per attendee)
- ☐ One pair of kitchen scissors
- ☐ Printed copies of instructions for attendees (one per attendee)
- ☐ 10" round cardboard cake boards (one per attendee)
- ☐ Disposable plastic butter knives (one per attendee)
- ☐ Graham crackers (4 sheets per attendee plus extras in case of breakage)
- ☐ Disposable cups (to hold candies)
- ☐ Assorted candies such as jellybeans, gum drops, marshmallows, chocolate chips, etc.
- ☐ Paper towels
- ☐ Hand sanitizer

Be sure the host has supplies so they can demonstrate the build!

Royal Icing Instructions

Prepare icing and piping bags at least 2 hours before the program. You can even prepare the icing the day before the workshop. Icing must be stored in the refrigerator in tightly sealed piping bags.

16 ounces (1 bag) powdered sugar

6 Tbs. Liquid egg whites

¼ teaspoon cream of tartar

1. In large bowl lightly beat liquid egg whites with cream of tartar.
2. Slowly add powdered sugar to eggs while mixing.
3. The icing will seem very stiff at first; keep mixing it for a minute or so and it will flow more easily.
4. Spoon icing into disposable piping bags.
 - a. Brief tutorial on how to fill a piping bag: <https://tinyurl.com/LCPLicing>
 - Put approx. two heaping tablespoons of icing in each piping bag. Each batch of icing will fill 5-6 piping bags.
 - Twist and secure the top of each piping bag with a rubber band.
5. Repeat the process until you have a piping bag for each attendee and the host.

One hour before the workshop

Set up the program room

- Set up enough tables & chairs for all attendees plus the host.
- Wipe down all work surfaces and cover tables with paper or plastic tablecloths.
- Set out hand sanitizer throughout the room.
- Place the following at each attendee station & host's station:

- o Printed copies of instructions for attendees
 - o Piping bag with icing
 - o 4 sheets of graham crackers (plus extras in case of breakage)
 - o Plastic butter knife
 - o Cake board
- Place the following between every two stations:
 - o Cups with assortment of candies
 - o Paper towels
- Additionally, place at host's station:
 - o These printed instructions
 - o Printed copy of instructions for attendees
 - o Scissors
 - o Extra graham crackers
- Optional setup ideas
 - o Play copyright-free non-religious holiday music.
 - o Project snowy scenes or a roaring fireplace on your projector.

15 minutes before start of workshop

- Snip off the tip of each icing bag. Gently test the bag to make sure icing can be squeezed out of it. The hole in the tip of the bag should be about this big (make it larger if the icing won't come out):

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As attendees start to arrive

- Confirm attendees have registered. Unregistered patrons are welcome to participate if there's room/enough supplies.
- Invite attendees to wash hands or use hand sanitizer before starting.

During the workshop

- Provide a demonstration for the attendees. Demo the entire process at once and not in stages.
 - Use a plastic butter knife to trim graham crackers. Hold knife parallel to cracker and use a gentle sawing motion.
 - Have extra crackers on hand in case some get broken. You can also repair broken crackers by “welding” them with icing.
 - Staff and volunteers should walk around and provide one-on-one help.
- Encourage people not to eat the icing until it's dried.
- Attendees should participate in cleaning up as part of the program time (final 15-20 minutes).