



GINGERBREAD —HOUSE— COMPETITION



Sunday, December 8th

**The Elmendorph Inn
Holiday Open House**

7562 N Broadway, Red Hook, NY

10:30 to 11:30 AM Competitor Registration
12 to 4 PM Public Viewing
4 PM Awards Ceremony



Prizes

Grand Prizes

- » **\$250** Most Technically Correct Sustainable Home Tech
- » **\$250** Most Creative or Non-traditional
- » **\$250** People's Choice
 - The People's Choice competition will be conducted on SunCommon's Facebook page after the event. Each entry will be photographed during event registration and we will post on our page. The house that has the highest combined total of likes, shares and comments on December 22, 2019 at 5 PM will be named the winner.

Special Mention

- » **\$75** Most Local Ingredients
 - For entries into this category, please submit your gingerbread house along with a list of ingredients, each with their town, state or country, depending on what is closest.
Example:
Maple Leaf Candy - Hudson, NY
- » **\$75** Most Affordably Made
 - For entries into this category, please submit your gingerbread house along with an itemized list of individual ingredients.
Example:
2 eggs from chicken coop: \$0
Flour, purchased with manufacturer's coupon: \$1.49
- » **\$75** Best Historical Representation
 - For entries into this category, please include a photo or illustration of the building you are recreating.

Competition Guidelines

Everyone is welcome to participate in SunCommon's Gingerbread House Competition! We encourage families, friends and co-workers to make this a part of their holiday tradition.

House Rules

1. All gingerbread houses must be made from scratch - no kits will be permitted.
2. Each entry **must include an edible version of solar panels**, and extra points will be awarded for each additional Sustainable House Technology.
3. Your gingerbread house should be constructed on a sturdy base - heavy cardboard, foam core, or wood (dependent on weight). If using cardboard, please cover the base with aluminum foil so the moisture from the icing does not soak through. **The base should not exceed 20" by 20"**
4. Everything above the base of your entry that is visible must be constructed and composed completely of edible materials.
5. Non-visible supports may be made of non-edible materials.
6. The gingerbread can be painted or dyed light colors, but must clearly be recognizable as gingerbread.
7. Candies must be unwrapped and free of any non-edible materials.
8. All entry forms must be received by Tuesday, December 3, 2019. To submit visit suncommon.com/gingerbread

Ready to Build Your Gingerbread House?

A recipe by our friends at King Arthur Flour, a fellow BCorp.

Ingredients

Dough

- 6 tbsp butter
- ¾ cups buttermilk
- 1 cup brown sugar
- ½ cup molasses
- 1 large egg
- 5 cups Unbleached All-Purpose Flour
- 1 tsp baking soda
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- ½ tsp salt

Royal Icing

- 3 egg whites
- ½ tsp cream of tartar
- 4 cups unsifted confectioners' sugar
- Food coloring as desired

To make the royal icing:

In a large bowl, whip the egg whites with the cream of tartar until foamy.

Sprinkle in the sugar gradually, whipping all the while. The more you whip the icing, the stiffer it'll be and the faster it'll harden up.

Cover the bowl of icing, taking out only as much as you'll need immediately. The easiest way to store the icing for long periods of time is in a plastic pastry bag, or zip-top food storage bag.

To make the dough:

1. In a large saucepan, heat the buttermilk and butter until the butter is just melted; remove from the heat.
2. Add the brown sugar and molasses, then beat in the egg.
3. Whisk the baking soda, spices, and salt with 1 cup of the flour.
4. Add this to the wet mixture and incorporate.
5. Add flour 1 cup at a time until you have a smooth, stiff dough. It should be stiff enough to be flexible, and neither crumbly nor sticky.
6. Divide the dough in half, flatten each half, and wrap in plastic. Refrigerate for at least 1 hour.
7. Preheat the oven to 350°F.
8. Using a quarter of the dough at a time (return the unused portion to the refrigerator), roll the dough 1/8" thick on a piece of parchment.
9. Cut your construction pieces as needed, pulling away the scraps to be re-rolled. Transfer the dough, parchment and all, to a baking sheet.
10. Bake for 10 to 12 minutes, until set and very lightly browned at the edges.
11. Remove from the oven and trim any rough edges while the pieces are still warm. Cool completely before using for construction.

This dough has lots of flour, making it super sturdy and perfect for constructing gingerbread houses. But, you should know it's quite plain and not really designed to be eaten. This recipe will make enough dough for a 10" by 7" house.



Remember to Add the Solar Panels...



...and other awesome Sustainable Technology.

Solar Panels (AKA Photovoltaics)

Renewable energy from solar can cover 100% of your home's electricity needs. And in NYS, incentives and tax credits could cover 50% of the cost of going solar.

Tesla Powerwall Battery Storage

Store your solar power for later use! Tesla Powerwall gives homeowners peace of mind in the case of a power outage.

Electric Vehicle (EV) and Charger

When charged with electricity from renewable sources, like solar, EVs are emissions free.

Heat Pumps: Solar Powered Heating and Cooling

Replacing oil or propane heat with a solar-powered heat pump could save you hundreds of dollars a year on energy costs.

Questions? Reach out to marlaina.hunter@suncommon.com
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SunCommon believes that everyone has the right to a healthy environment and brighter future—and renewable energy is where it starts. Energy from the sun can power our lives and build vibrant communities. Our mission is to tear down barriers to clean energy and use our business as a force for good.