

Gingerbread House Contest

Rules & Guidelines

Entry

- Registration is required (<https://www.prospectlibrary.com/blank>)
- Enter only 1 category: Child/Family or Adult
- Materials are not provided by the Prospect Public Library
- Base & Height: All entries must have a sturdy base no larger than 18" x 18" and be no taller than 18" high
- Ingredients: Entire display except for the base must be made of edible materials. Ingredients must be such that nothing will spoil during display. All entries must use Royal Icing (see recipe on back or purchase)
- Get creative! Your entry does not have to be the traditional gingerbread house design

Submission

- Upon final submission, you will give your entry a festive name
- Drop your submission off at the library between Saturday, November 30 & Monday, December 9
- Submissions after December 9 will not be accepted

Voting & Winning

- Community voting for each category will occur from Tuesday, December 10 until Thursday, December 19. Vote for 1 favorite in each category
- The winner from each category will be announced the week of December 23
- Winners will receive a Prospect Public Library 2024 Gingerbread Contest ornament
- Entries will be on display in the library December 10-31
- Please take your submission home by Saturday, January 4

**Royal Icing
aka
Gingerbread House Cement**

1 1/4 cup powdered sugar

1 egg white (or meringue powder equivalent)

1/8 teaspoon cream of tartar

Place all ingredients in a small, non-plastic bowl. Beat on high speed until icing is glossy & holds peaks, about 5 minutes. This icing dries very quickly, so cover with plastic wrap when not being used.

Yield: approximately 1 cup (if covering large areas of a house with icing, you may need to double the recipe.)