

December 11, 2023

Dear Families,

Our classes will be making gingerbread houses for a fun winter activity on Monday, December 18. Your child will need to bring a 15 cm x 20 cm cardboard base covered in tinfoil for their house and a batch of Royal Icing (see: recipe below). This icing can also be purchased at most bakeries, or you can purchase a Wilton Royal Icing Mix Kit (some additional ingredients are needed) at Michaels. While I will supply some candies for decorating, your child can also bring some more. Please label your child's supplies and check to make sure they are nut-free.

If for any reason you are not able to purchase the items mentioned above, please let me know and the school will take care of it. No student will miss out on this opportunity to celebrate the winter holidays!

Thank you,

Mrs. Klassen

Ms. Wong

ROYAL ICING RECIPE

1.5 cups (375 mL) icing sugar

1 large egg white

1/4 teaspoon cream of tartar

Sift icing sugar into bowl. Add the egg and cream of tartar. Beat the mixture until icing is thick enough to hold its shape (7-10 min.). The beating is very important. The icing should be creamy, but too stiff to drip from the spoon. If it's too thick, add more egg white. If it's too thin, add a little more icing sugar. Seal the icing in an airtight, recyclable container as it hardens quickly (i.e., margarine tub, or Ziploc bag).

