



BENEFITING RONALD McDONALD  
HOUSE CHARITIES® OF MID-MISSOURI

# Ronald McDonald House Virtual Gingerbread Competition

Sunday, December 18, 2020

Thank you for joining the sweet fun of the Build a House for the House Gingerbread Competition!

Your participation helps Ronald McDonald House Charities of Mid-Missouri provide a home away from home that serves and sustains families of children being treated at area hospitals and health-related facilities.

We can't wait to see your creations! Details are below. If you have any questions, please contact Ashlee Smith, Sr. Director of Development at [Ashlee@rmhcmidmo.org](mailto:Ashlee@rmhcmidmo.org) or call (573) 443-7666.

## GENERAL INFORMATION

### IMPORTANT DATES

Registration Deadline	Tuesday, December 1
Creation Completed	Monday, December 7
Pics/Info to RMHC	Monday, December 7
Online Voting	Friday, December 11 - Thursday, December 17th at 5 pm.
Winners Announced Via Video	Friday, December 18 at noon.

### DONATIONS AND YOUR PERSONAL FUNDRAISING PAGE

This event raises money for Ronald McDonald House Charities of Mid-Missouri through sponsorships, donations and entry fees. **We are suggesting each entry raise funds for their individual House during the voting period of December 11 through December 17th at 5 pm.** The creation that raises the most money will win the People's Choice Award.

- When you registered, you received a confirmation email that contains your personal fundraising link. Share this link with family and friends to have them vote for your creation with their dollars.
- If you are participating in the competition with a team, only one person should be registered online. Then, that person should share the personal fundraising link with the other team members.
- You can customize the photos and text on your personal page. Do you have a personal connection to the House that you want to share? Do you want to share photos of your creative process? After clicking your personal fundraising link, click "log in" at the top right of the page. This takes you to your Personal Fundraising Dashboard where you can customize your page. If you need any technical assistance, please contact [Lindsay@rmhcmidmo.org](mailto:Lindsay@rmhcmidmo.org).

### SEND TO THE RONALD MCDONALD HOUSE

By Monday, December 7th, please send the following items to [Lindsay@rmhcmidmo.org](mailto:Lindsay@rmhcmidmo.org):

1. The final name of your entry.
2. Four pictures of your creation (a picture of the front, back, left side and right side).
3. A short description of the materials used to make your creation, and anything else you want the judges to know. The judges love reading about your creativity! Also note whether you used a kit or made your own gingerbread.



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## CONSTRUCTION GUIDELINES

### STRUCTURE

- Each structure must contain gingerbread.
- Structures must be made of 90% edible products with the exception of the base.
- No electric components should be included in the structure. Battery components are allowed.
- We recommend using Royal Icing as it holds up for a longer period of time than icings made with egg or butter.
- If baking gingerbread from scratch, we recommend baking several days before assembling to prevent shrinkage.
- **Entries are not limited to the structure of a house. Other unique designs are welcomed!**

## AWARDED CATEGORIES

Awards will be announced via video on our social media pages on Friday, December 18th at noon. Certificates will be awarded to the 1<sup>st</sup> and 2<sup>nd</sup> place winners in the divisions listed below. Participation certificates will be given to all entries.

Youth Division

Ages 17 and under

Adult Division

Ages 18 and over

Business Division

Businesses, non-profits, and other similar organizations

### JUDGING

Judges will be selected from the local community. Judges will view the four photos you submit to the Ronald McDonald House and a short description of the materials used in your creation.

Entries will be judged on a scale of 1-10 in five categories for a total of 50 possible points. The creation in each division (youth, adult, business) with the highest number of points will win first place in that division.

Judging Categories

Overall Appearance

Originality & Creativity

Difficulty

Precision & Neatness

Adherence to construction guidelines

### PEOPLE'S CHOICE AWARD

A trophy will be awarded to the overall People's Choice Award Recipient out of all entries. This award goes to the creation that raises the most money in support of the Ronald McDonald House.



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## RECIPES

### *Royal Icing Recipe*

#### **Mix together**

- 1 lb. powdered sugar
- 3 tbsp. meringue powder (can be found at a cake decorating or craft store)
- ½ tsp. cream of tartar

#### **Add**

- 3 – ½ oz. of water (slightly less than ½ cup)

Beat all ingredients until icing forms peaks (7 – 10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

Keep all utensils completely grease-free for proper icing consistency. When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.

Thinned Royal Icing: To thin for pouring, add 1 teaspoon water per cup of royal icing. Use grease-free spoon or spatula to stir slowly. Add ½ teaspoon water at a time until you reach proper consistency. Keep covered with a damp cloth to keep icing from drying out. Work with a small amount of icing at a time. Store unused icing in a tightly closed container.

### *Gingerbread Recipe (Food Network)*

- ½ cup (1 stick) butter, at room temperature
- ½ cup dark brown sugar
- ¼ cup light molasses or dark corn syrup
- 1 tablespoon cinnamon
- 1 tablespoon ground ginger
- 1 ½ teaspoons ground cloves
- 1 teaspoon baking soda
- 2 cups all-purpose flour
- 2 tablespoons water

In a large mixing bowl, cream the butter, brown sugar, molasses, cinnamon, ginger, cloves and baking soda together until the mixture is smooth. Blend in the flour and water to make a stiff dough. Chill at least 30 minutes or until firm. Preheat oven to 375 degrees. Roll out dough and cut out shapes. Bake for about 15 minutes until dough feels firm. Read the complete recipe at: <http://www.foodnetwork.com/recipes/gingerbread-house-recipe>