

1. Why should you never use a gingerbread recipe that contains baking soda?
2. How long should you preheat the oven for before baking the gingerbread?
3. How many cups does this recipe make?
4. The recipe says to mix the first seven ingredients on medium speed. What are the first seven ingredients?
5. Why should you roll the dough onto the pan?
6. What do you do if the pan has sides?
7. Can it be baked on the back of the pan (upside down)?

8. What can happen if you re-work the dough too many times?

9. Why shouldn't you bake all the small and large pieces together?

Royal Icing

10. How can you prevent runny icing?

11. When do you know if the Royal Icing is done?

12. What can you do to keep the icing from hardening while working?

13. Where did gingerbread originate?

14. Why do we use meringue powder today instead of egg whites?