

Imagine Your Story: **Hansel & Gretel**

One upon a time during a famine, two siblings, Hansel and Gretel, overheard their parents planning to lead them into the forest to abandon them in order to better their own chances for survival. On their way into the forest, the children dropped breadcrumbs to leave a trail to follow back home, but the crumbs were eaten by birds.

Hansel and Gretel then find a cottage made of sweet bread and candy. The witch who owns it takes them prisoner, forcing Gretel to help her fatten Hansel up for eating. The children trick the witch, eventually locking her in her own oven, and return home to their father (with the witch's jewels), who regretted abandoning them and happily welcomes them home.



Join Ms.
Michelle **LIVE** at
2pm, Tuesday,
June 30 for a
story and craft
with the items in
your Hansel &
Gretel activity
pack!

Follow the link at
[www.Osceolalibrary.org/
Summer-Learning](http://www.Osceolalibrary.org/Summer-Learning)

Exploding Candy

Watch Ms. Michelle do a LIVE experiment where she will use candy to blow up a balloon.

At home YOU can experiment with Exploding Candy!

- Gather Pop Rock Candy, fizzing candy, powder fizzing candy, and various liquids. Have different instruments to use and experiment with.
- Play and experiment to see what you discover.



Personal Gingerbread House

Supplies: paper scissors crayons

Directions:

Cut out the gingerbread house, have a grown up help if needed.

Color and decorate as you like, be creative! What candy would Hansel and Gretel love to eat?



Ginger Bread House Recipe

1/2 cup (1 stick) butter, at room temperature
1/2 cup dark brown sugar
1/4 cup light molasses or dark corn syrup
1 tablespoon cinnamon
1 tablespoon ground ginger
1 1/2 teaspoons ground cloves
1 teaspoon baking soda
2 cups all-purpose flour
2 tablespoons water



1. 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 min.
2. Preheat oven to 375 degrees F.
3. Cut out the following paper patterns for the gingerbread house template: Two rectangles, 3 x 5 inches, to make the front and back of the house. Two rectangles, 3 by 5 1/2 inches for the roof. Two pieces for the ends of the house, 3 inches wide at the base, 3 inches to the roof line, and slanted to a peak 5 1/2 inches from the bottom. Four smaller rectangles, 1 1/2 by 1 inch for the roof and sides of the entryway. And one piece, 2 inches wide at the base, 1 1/2 inches to the roof line, and slanted to a peak 2 1/2 inches from the bottom for the front of the entryway.
4. Roll gingerbread dough out to edges on a large, rimless cookie sheet. Place paper patterns onto the rolled out dough. With a sharp, straight edged knife, cut around each of the pieces, but leave pieces in place.
5. Bake at 375 degrees F for about 15 minutes until dough feels firm.
6. Place patterns on top of the gingerbread again and trim shapes, cutting edges with a straight-edged sharp knife. Leave to cool on baking sheet.
7. Place royal icing into pastry bag with a writing tip and press out to decorate individual parts of house, piping on decorations, windows, door, etc., as desired. Let dry until hardened.
8. Glue sides, front and back of house together at corners using royal icing. Place an object against the pieces to prop up until icing is dry (it only takes a few minutes).
9. Glue the two roof pieces to the pitched roofline of the house. Then, similarly, glue the sides and roof of the entryway together with icing. Attach the entryway to the front of the house. Continue decorating the house, gluing on gumdrops, licorice and peppermint, as desired.

Royal Icing Recipe:

1 pound (3-3/4 cups) powdered sugar, sifted if lumpy
1 to 2 large egg whites, or substitute 4 teaspoons packaged egg whites and 1/4 cup water
1 teaspoon almond extract, vanilla or lemon juice

Mix all of the ingredients together using an electric hand mixer, until the icing is smooth and thin enough to be pressed through a pastry bag with a writing tip. Add more lemon juice, if necessary.

Gingerbread House Strength Test

How Strong is Your Gingerbread House?

Make predictions drawing on existing knowledge as to which substance will hold the house together most effectively. This is also a great activity for practicing designing a fair test and carrying out correct experimental procedures.

Supplies: Graham Crackers icing sugar marshmallow fluff royal icing

Investigation Instructions:

1. Build a gingerbread house for each type of sticky substance you are testing.
2. Try to use a similar amount for each wall on each house.
3. Leave overnight to harden.

FACTORS TO KEEP CONSTANT

- * Size of gingerbread pieces
- * Amount of sticky substance used
- * Time left to harden
- * Type of sticky substance



HOW TO TEST FOR STRENGTH:

Pick up the house and see if it stays intact.
Roll a marble or small ball at the house.
Does it fall over?