

Haunted Gingerbread House



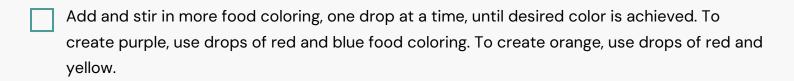


SIDE DISH

Ingredients

1 serving apples sour green
1 serving candy corn assorted
1 serving purple gel food coloring green blue red yellow
1 serving pumpkin candies and gummy worms
16 ounce vanilla frosting
1 serving licorice rounds black
1 serving marshmallows
1 serving sugar (also called dextrose candy bats)

Equipment	
	bowl
	knife
	offset spatula
Di	rections
	Place 1/2 cup icing in small bowl and tint purple (see Decorating Tips).
	Place 1/2 cup icing in small bowl and tint green (see Decorating tips).
	Place 1/4 cup icing in small bowl and tint orange (see Decorating tips).
	Using small offset spatula or knife, spread purple icing in thin, even layer on roof.
	Cut black licorice laces into shorter pieces, then arrange in crisscross pattern on right side of roof to create spiderweb. Gently press into icing to secure. Arrange gummy spiders on roof, gently pressing to secure. Arrange candy corn along seam where left and right sides of roof meet. Arrange candy corn in three vertical lines on left side of roof.
	Using small offset spatula or knife, spread green icing in thin, even layer on base of house. Arrange green apple sour belts around base of house to form grass.
	Using small offset spatula or knife, spread small dollop of orange icing on bottom of one Mellocreme pumpkin, then place in front of house. Repeat with additional pumpkins if desired
	Using small offset spatula or knife, spread white icing in thin, even layer across surface of door. Gently press sugar candy bats onto door.
	Place small dollop of white icing on 1 sugar bat and attach to left side of roof. Repeat as desired.
	Using small offset spatula or knife, spread small dollop of white icing on marshmallow ghost then gently press it onto front of house.
	Using small offset spatula or knife, spread thin line of orange icing along seam where roof meets front of house. Arrange candy corn along seam, gently pressing to secure.
	Arrange candy corn along sides and back of house to form fence. If necessary, secure with additional icing.
	Continue adding candy as desired.
	To tint royal icing or purchased frosting, add a few drops of food coloring and stir thoroughly.



Nutrition Facts

PROTEIN 0.05% FAT 31.14% CARBS 68.81%

Properties

Glycemic Index:205.59, Glycemic Load:143.58, Inflammation Score:1, Nutrition Score:10.760869539302%

Flavonoids

Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epicatechin: 4.71mg, Epicatechin: 4.71mg, Epicatechin: 4.71mg, Epicatechin: 4.71mg, Epicatechin: 4.71mg, Epicatechin: 4.71mg Epicatechin: 3-gallate: 0.01mg, Epicatechin: 3-gallate: 0.01mg, Epigallocatechin: 3-gallate: 0.01mg, Epigallocatechin: 3-gallate: 0.12mg, Epigallocatechin: 3-gallate: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Colong, Colo

Nutrients (% of daily need)

Calories: 2127.12kcal (106.36%), Fat: 73.64g (113.29%), Saturated Fat: 13.49g (84.31%), Carbohydrates: 366.07g (122.02%), Net Carbohydrates: 364.57g (132.57%), Sugar: 338.42g (376.02%), Cholesterol: Omg (0%), Sodium: 945.74mg (41.12%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.28g (0.56%), Vitamin B2: 1.39mg (81.67%), Vitamin K: 60.34µg (57.47%), Vitamin E: 7.05mg (47.02%), Folate: 38.17µg (9.54%), Phosphorus: 88.6mg (8.86%), Potassium: 221.39mg (6.33%), Fiber: 1.5g (6%), Vitamin B3: 1.06mg (5.28%), Iron: 0.81mg (4.49%), Vitamin B1: 0.06mg (3.73%), Vitamin C: 2.88mg (3.48%), Vitamin B5: 0.29mg (2.88%), Zinc: 0.34mg (2.29%), Magnesium: 7.68mg (1.92%), Calcium: 17.51mg (1.75%), Vitamin B6: 0.03mg (1.28%), Manganese: 0.02mg (1.12%)