

The Gingerbread Bakery

Karis Jones and Nathan Jones

This puzzle doubles as a recipe for Gingerbread cookies, and it divides into three parts.

(1) INGREDIENTS (morse code with i=dot and t=dash)

1	1 heaping tablespoon (3 teaspoons) ginger	itti	.-.-.	P
2	3 1/2 cups plain flour	i	.	E
3	1 heaping tablespoon cinnamon	iti	.-.	R
4	• 3/4 cup firmly packed light or dark brown sugar (ideally dark)	iiti	...-	F
5	• 2/3 cup medium or dark molasses	i	.	E
6	• 1 stick softened margarine	titi	-.-.	C
7	• 1/2 teaspoon ground cloves	t	-	T
8	• 1 teaspoon baking soda	ti	-.	N
9	• 1 large egg, at room temperature	ttt	---	O
10	• Pinch (1/4 teaspoon) salt	itt	.-	W

(2) INSTRUCTIONS (binary conversion with o=0 and i=1)

11	• Get a large bowl, add all of the dry ingredients and set aside.	ooiii	00111	7	G
12	• Beat the butter for 1 minute on slow/medium speed.	oiooi	01001	9	I
13	• Add in the sugar and molasses. Beat at medium/high speed. Stop when creamy.	ioiio	10110	22	V
14	• When done, beat egg on high speed for 2 minutes.	ooioi	00101	5	E
15	• Add the flour mixture to the rest, and beat on low speed.	oiooo	01000	8	H
16	• Now, chill dough, at least 3 hours and as much as 3 days (until set).	oiooi	01001	9	I
17	• Preheat oven (350°F). Prepare 2-3 large baking sheets with parchment paper or baking mats.	oiooi	01101	13	M
18	• Lightly roll dough, 1/4 inch thick.	iooii	10011	19	S
19	• While rolling, rotate as needed to reach the best texture and shape.	ioioo	10100	20	T
20	• Cut them in shapes using a cookie cutter.	iooii	11001	25	Y
21	• Bake for 9-10 minutes. Check after 8 minutes to ensure they don't burn.	oiooo	01100	12	L
22	• Leave cookies for 5 minutes and then they're ready!	ooioi	00101	5	E

(3) PIPING (use letters from prev. steps)
Style the right leg with line 7.

Style the right foot with line 20.

Style the left leg with line 2.

Style the left foot with line 19.

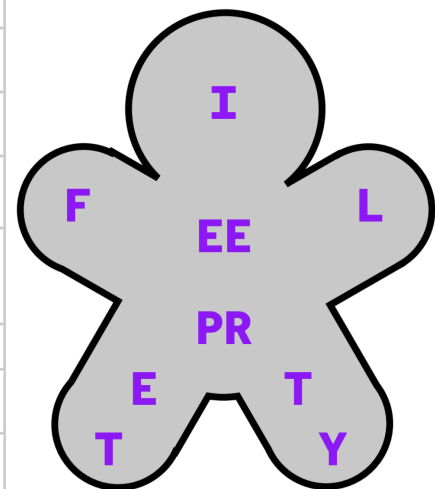
Style the left arm with line 4.

Style the head with line 12.

Style the right arm with line 21.

Style the center with line 5 then 14.

Style the waist with line 1 then 3.



Upon recipe completion, the answer is written on your gingerbread man: **I FEEL PRETTY.**