

## Biscotti-Meringue Mosque

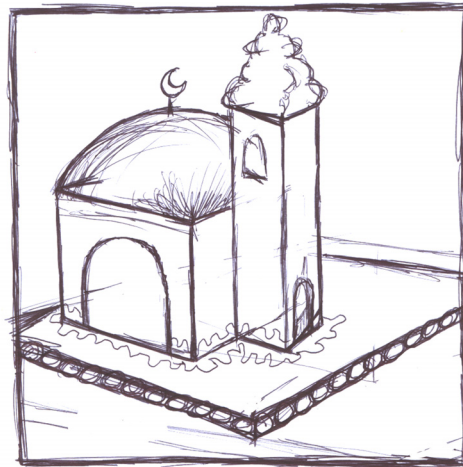
This Biscotti-Meringue Mosque adds even more fun to your child's Eid and Ramadan experience. Teach your children about beautiful, ingenious Islamic architecture. Review terms like arch, dome, minaret and mihrab

The recipe for this mosque employs the use of meringue domes, minarets, and a candy mihrab. The platform and structure of the mosque is made with biscotti. Archways are painted on with white chocolate frosting.

After you and your children have mastered this design, you can design your own mosque, adding and combining other concepts in Islamic architecture. There are many more glossary terms related to Islamic architecture at the site <http://archnet.org/library/dictionary>.

When you and your children have completed the mosque building project, take a photograph and put it in the photo album to capture a wonderful memory!

After you have built the Biscotti-Meringue Mosque, the final result should look something like the following illustration:



### **Ingredients for Biscotti Mosque**

2 ½ cups white flour  
5 eggs  
2 cups white sugar  
1 cup unsweetened cocoa powder  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup crushed almonds

### **Ingredients for Meringue Dome and Minaret**

4 egg whites  
2 cups powdered sugar  
food coloring (optional)

### **Ingredients for Decorative Chocolate**

2 cups white chocolate chips  
1 tablespoon powdered sugar  
2 tablespoons shortening  
food coloring

### **Ingredients for Cement Frosting**

4 cups powdered sugar  
¼ cup butter  
2 tablespoons water  
Food coloring (optional)

## Directions

1. Make the biscotti that will be used as the platform and walls of the mosque.

Preheat oven to 350 degrees F. Grease baking sheet.

In large bowl, combine dry ingredients; flour, baking soda, salt, cocoa powder and sugar. Stir well with fork. Add eggs until ingredients are well moistened. Mix well. Mash in crushed almonds until well blended. Dough will be sticky.

Cover work-surface with wax paper. With extra sheet of wax paper in hand, press down dough until  $\frac{1}{4}$  inch thick and more than 10x10 in length. Cut out Platform (7"x4") with floured knife, using a ruler to measure. Ball up extra dough repeat, this time cutting out four 3"x3" slabs for the Dome Support. Do the same for the Minaret Supports (four 7"x1.5" slabs of dough). If you don't have enough dough to make all pieces, make one more batch of dough.

Transfer cut dough slabs to cookie sheet. Bake for 30 minutes.

Allow slabs to cool for 25 minutes. Preheat oven to 325 degrees F. Flip biscotti slabs over and bake for 15 more minutes. Turn biscotti over and bake another 10 minutes or until crisp. Cool completely. Set aside.

2. Make the meringues that will function as the dome and the minaret on the mosque.

Preheat oven to 200 degrees F. Grease baking sheet. Cut 3x3 inch and 1.5x1.5 inch squares of foil. Place them on baking sheet, evenly spaced. These foil squares will function as guides for when you shape your dome and minaret.

In large bowl, with electric beater, mix egg whites until foamy. Very gradually add sugar as you continue mixing. When stiff peaks have formed, transfer mixture to pastry bag.

Pipe meringue out onto baking sheet using a large round tip. Using the 3x3 inch foil square as a guide, shape the dome by creating a circle spiral and ascending to a point about two inches above the base. Make as many as you have created squares for on the sheet. (You will pick the best one for the dome, and reserve the remaining meringues for cookies to enjoy later). Shape the minarets in the same way, only using the 1.5x1.5 inch squares and building a taller, more triangular shaped meringue.

Bake for 2 hours, or until meringues are dry. Check meringues periodically to make sure they don't burn. Allow meringues to cool completely. Peel off and discard foil. Choose the best dome and minaret. Store the others in an airtight container at room temperature.

3. Make the cement frosting that will be used to hold the biscotti pieces together.

In large bowl, with electric beater, mix butter, food coloring and water until smooth. Gradually add powdered sugar. If too dry, add a spoon or two more water until mixture holds together and reaches spreading consistency. Beware; this frosting dries quickly.

4. Put the Biscotti Mosque together.

You will be cementing the Biscotti together with Cement Frosting that you made in one of the above steps. Put plate or baking sheet down onto which the Biscotti Mosque will be displayed. It must be a flat and even surface.

Place the Platform down first (7"x4" slab of biscotti). Spread Cement Frosting on the bottom edges and side edges of the Dome Supports (3"x3" slabs of biscotti). Set them on top of the Platform, leaving enough room to the side for the Minaret Supports. Add more frosting where the Platform and Dome Supports meet, as necessary. Hold with hand for 15 minutes, or until frosting sets enough for the Dome Supports to stand on their own. You should have, what looks like a square building without a roof, sitting on top of the platform.

Put Cement Frosting on the top edges of the Dome Supports. Stick on the Meringue Dome. You should now have what looks like a square building with a dome on top.

Now, put together the Minaret Tower. Spread Cement Frosting on the bottom and side edges of one of the Minaret Supports (7"x1.5" slab of biscotti). Spread more frosting along one full side. Mount the side of the Minaret Support to the side of the square building that faces the empty area of the Platform. Spread Cement frosting on the side edges and base edges of the remaining Minaret Supports. Fasten them together on the Platform. Hold for 15 minutes or until frosting sets enough for the Minaret Supports to stand on their own.

Put Cement Frosting on the top edges of the Minaret Supports. Stick on the Meringue Minaret. You should now have what looks like a square building with a dome on top.

5. Make the decorative frosting that will be used to make the mosque look like a tasty work of art!

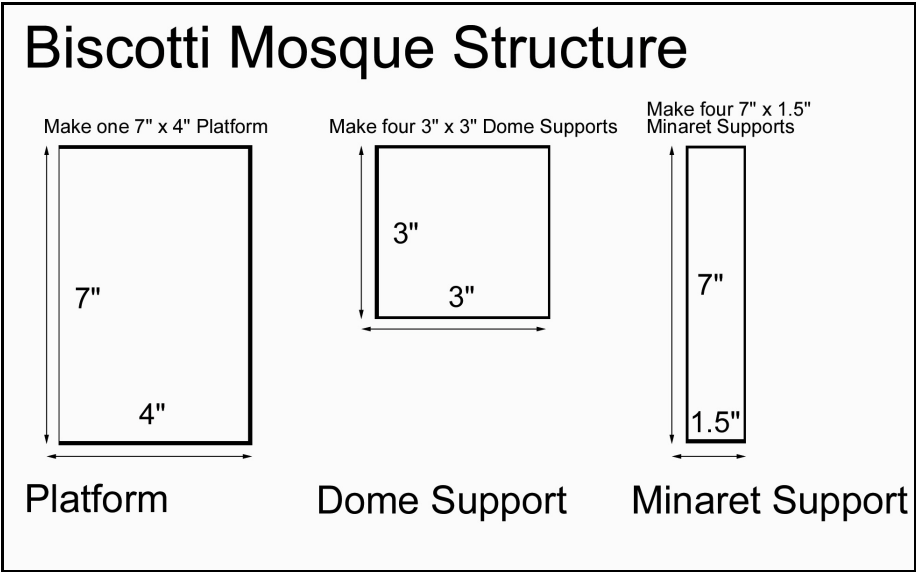
In double boiler or in microwave bowl melt chocolate chips. When chocolate chips are hot, remove from heat source and mix in shortening and powdered sugar until completely blended. Separate equally into separate small dishes and add food coloring of your choice.

Paint and decorate Biscotti Mosque and Platform by spreading and/or painting chocolate on to the biscotti. Add more cement and stick on small candy and cookies to make the mosque as ornate as you wish!

In the evenings, make a hot drink like cocoa, coffee or tea. Break off pieces of the biscotti mosque and dip them into your drink and enjoy!

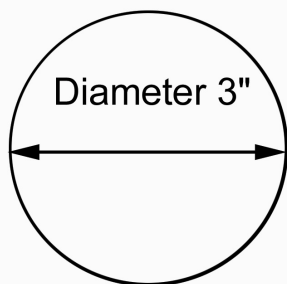
# Biscotti Mosque Architecture

The Biscotti Mosque architecture is simple. It consists of nine total pieces of biscotti and two meringue toppings. The following illustrations should help you understand the individual pieces that are required.

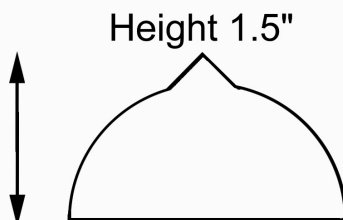


The platform is the base onto which the actual mosque is constructed. The Meringue Dome will sit atop the Dome Supports. The Dome Supports will make a square building upon the base. The Meringue Minaret will sit atop the Minaret Supports. The Minaret Supports will make a tall, rectangular building that will attach to the side of the square building.

## Meringue Dome



Mosque Dome  
Top View

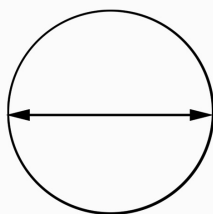


Mosque Dome  
Side View

The Meringue Dome will sit atop the Dome Supports.

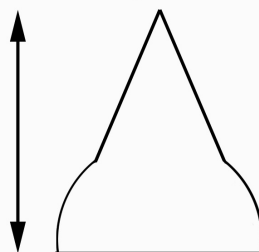
## Meringue Minaret

Diameter 1.5"



Mosque Minaret  
Top View

Height 3"



Mosque Minaret  
Side View

The Meringue Minaret will sit atop the Minaret Supports.

## **Islamic Architecture Glossary**

You can teach your children the following terms that will be relevant to this project.

### **Dome**

A dome is a series of arches that have been built together on a circular base. Structurally speaking, domes are very stable, but early builders had challenges when trying to place them over square buildings. Islamic architects innovated many solutions like corner squinches and the muqarnas (stalactite) vault.

### **Mihrab**

This is the ornamental station inside the mosque where the Imam leads the communal prayer.

### **Minaret**

This is the tower from which the Muezzin stands who calls the community to prayer.