

## CONSTRUCTION-GRADE Gingerbread House Recipe

You can trim it, sand it, bake it in molds and even pour sugar windows. (Since you're not eating this gingerbread, you can skip the spices, but they add a nice color and scent.)

*NOTE: You probably already have all the ingredients you need but check for molasses, you'll need quite a bit. Molasses gives the gingerbread that nice dark gingerbread color. If you run out of molasses, you can replace it with dark corn syrup, honey, maple syrup or brown sugar. Use the same amount by weight (ounces), not by volume (cups).*

### Gingerbread House Ingredients

28 oz all-purpose flour

¾ tsp cinnamon

¼ teaspoon ginger

½ teaspoon nutmeg

¼ teaspoon cloves

¾ teaspoon salt

7 oz vegetable shortening

6 oz sugar

16 oz molasses

1 Large egg

5 crushed jolly ranchers or isomalt for the windows



1. Sift together your flour, cinnamon, ginger, nutmeg, cloves, and salt in a bowl and set it aside.
2. Microwave vegetable shortening (or melt on stovetop in pot) until liquid but not hot.
3. In a stand mixer, whisk shortening, sugar and molasses together. Add the egg and mix until combined.
4. Switch to the paddle attachment and add your dry ingredients. Mix on medium/low until a smooth ball starts to form, do not over mix.
5. Roll out dough onto parchment paper or a baking mat to ¼" thick. Try to make the dough as even in thickness as possible.
6. Freeze dough for 20 minutes. (optional)
7. Cut shapes out using templates. (Many options are available online.) Remove excess dough (can be used to re-roll out and make more pieces).
8. ***To note for the windows:*** At the *last 5 minutes of baking*, fill the window holes with crushed jolly ranchers so they melt before the gingerbread is finished. ***Don't add at the beginning*** of the bake, they will burn.
9. Bake in an oven set to 300° F for 50-60 mins until very firm.
10. Once gingerbread is done, remove from the oven and let fully cool before moving. Your gingerbread is now ready to be assembled.

### Stiff Royal Icing Recipe

16 ounces powdered sugar sifted

2 ounces pasteurized egg whites

¼ teaspoon cream of tartar

1. Combine your egg whites, sifted powdered sugar, and cream of tartar in the bowl of your stand mixer with the whisk attached.
2. Mix on low to get the ingredients combined then bump up to high for 1-2 minutes. Add in your vanilla extract and whip until it's white. No need to mix for longer than 5 minutes.
3. Place the royal icing into a bowl or container with a lid. Your THICK royal icing is now ready to be thinned down to the consistency you desire.

### Decorate!

Use the royal icing to attach candy to the house and let dry overnight. Use a combo of candies such as M&M's, candy canes, chocolate, etc. Mix and match and have fun! **Pro-tip:** If you are piping lots of decorations onto your gingerbread house, you can add all your decorations first, let them dry and then assemble your house.