

Gingerbread House

Gingerbread House Dough

1 stick unsalted butter, melted
½ c. dark brown sugar
¼ c. light molasses
2 c. flour
1 tsp. Baking soda
1 tbs. Cinnamon
1 tbs. Ground ginger
1 ½ tsp. Ground cloves

- Mix butter & brown sugar.
- Add molasses, cinnamon, ginger, cloves, baking soda.
- Blend in flour.
- Preheat oven to 375 degrees.
- Roll out dough to 1/4" thick on parchment paper.
- Chill 10-15 minutes in the refrigerator.
- Cut chilled dough using the pattern. Slide dough and parchment onto a baking sheet.
- Bake 12 minutes until firm. While dough is still warm, trim again.
- Transfer to a wire rack and cool.
- Assemble with royal icing.

Royal Icing

1 ¾ c. powdered sugar
1 egg white

Mix all ingredients and blend until smooth. Store in an airtight container.



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Supplies

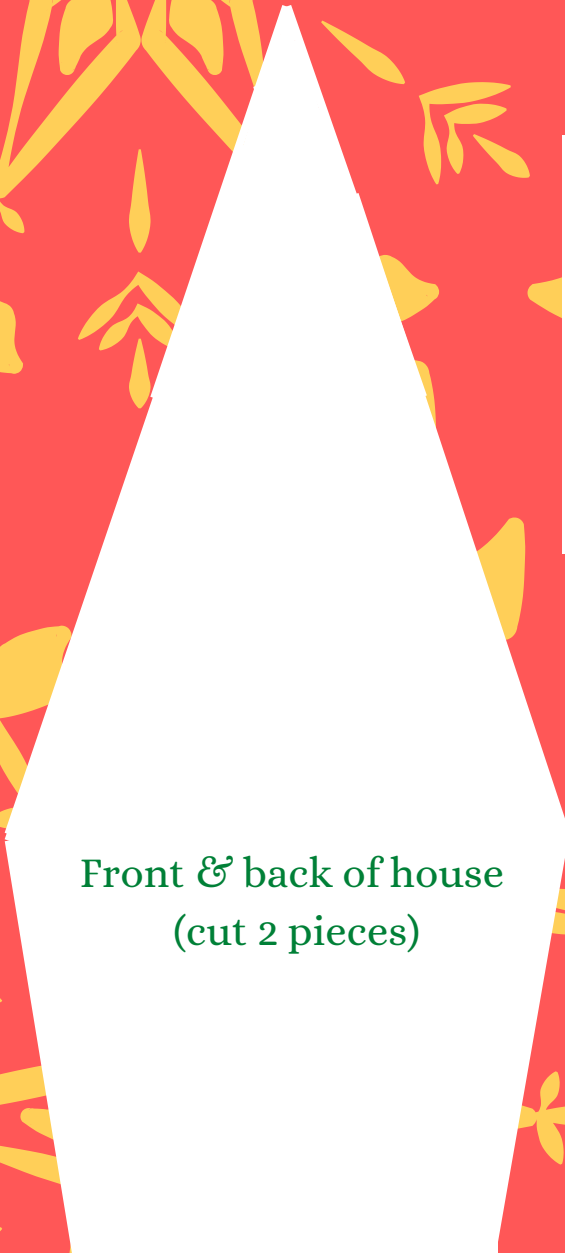
- Parchment paper
- Rolling pin
- Rolling pin guides/rings (1/4") *optional*
- Large mixing bowl
- Mixing spoon
- Baking sheet
- Scissors
- Wire cooling rack *optional*
- Pizza wheel OR knife
- Piping tips and bag (plastic freezer bags work well)
- Oven mitt
- Measuring cups and spoons
- Straight pins
- Plate (to display house)

Additional supplies for decorating your house

- Sanding sugar, sprinkles, sugar pearls
- Coconut flakes, powdered sugar (snow)
- Necco wafers, shredded wheat cereal, sticks of gum, cinnamon cereal (for roof)
- Jelly beans (stones for walkways and chimneys)
- Jolly Ranchers (melt in window openings for a stained glass effect)
- Ice cream cones (flip upside down and frost to make trees)
- Pretzel sticks (fencing and wood piles)
- Fondant roller (brick and wood patterns)



Pattern





Roof
(cut 2 pieces)