

# MAKE A Gingerbread HOUSE



## Gingerbread House Dough

Total: 35 mins

Prep: 15 mins

Cook: 20 mins

Yield: 2 houses (24 servings)

### Ingredients

2 cups light corn syrup (or dark corn syrup for a darker house)

1 1/2 cups light-brown sugar (or dark brown sugar for a darker house, firmly packed)

1 1/4 cups margarine

9 cups all-purpose flour

1/2 teaspoon salt

1 tablespoon ground cinnamon

1 tablespoon ground ginger

2 teaspoons ground cloves

### Steps

1. Before you begin the actual recipe, print out a pattern (see back of this sheet). Cut it out and transfer to light cardboard and cut again.



2. In a medium microwave-safe bowl, heat corn syrup, brown sugar, and margarine until the margarine has melted and sugar has dissolved completely. Stir until smooth.



3. Meanwhile, in a large bowl, combine flour, salt, and spices.



4. Add the syrup-sugar-margarine mixture, making sure it's cool enough for the kids to squish the dough until it's smooth and comes away from the sides of the bowl.



5. Wrap the dough in plastic and let it rest at least 30 minutes at room temperature. This is a good time to wash up the dishes and get your baking pans, rolling pin and pattern pieces ready.



6. If the dough is too hard or unmanageable, you can microwave it for 20 to 30 seconds.

7. Heat the oven to 350 F.

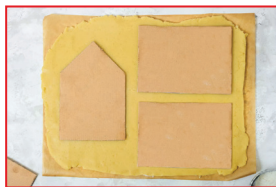
8. Roll out the dough 1/4-inch thick onto a sheet of parchment cut to fit your baking pan. Edgeless pans or those with only one edge are the best.



9. Lightly flour the cardboard patterns and place them on the rolled-out dough, leaving a 1-inch space between pieces.



10. Try to fit as many as you can without crowding.



11. For clean edges, cut with a pizza wheel.



12. Grab the opposite edges of the parchment paper and transfer to the baking sheet.



13. Bake 12 to 15 minutes or until pieces are firm and lightly browned around the edges. Cool completely before removing from pans.



## Royal Icing Recipe

Total: 40 mins

Prep: 10 mins

Cook: 30 mins

Yield: 1 House  
(12 to 15 Servings)

### Ingredients

1 pound confectioners' sugar (sifted, more as needed)

1/2 cup room-temperature pasteurized egg whites (or 3 large room-temperature egg whites)

1/2 teaspoon cream of tartar

### Steps

1. In a large bowl, combine the confectioners' sugar (or more as needed), pasteurized egg whites, and cream of tartar. Scrape down sides.



2. Turn the mixer to high and beat until thick and very white. The mixture will hold a peak. This should take at least 7 to 10 minutes.



3. When finished, cover with plastic wrap, making sure it touches the royal icing so a crust doesn't form. Royal icing dries out quickly, so make sure it is covered all the time. Otherwise, there will be lumps in the icing and they will never pass through an icing tip.

