

Construction Gingerbread

Yield: 1 large gingerbread house

Flour	2# 7oz
Ginger	1T
Cinnamon	1T
Baking soda	2 ½ tsp.
Salt	½ tsp.
Butter	12 oz.
Gran. sugar	10 oz.
Eggs	2.25 oz.
Molasses	18oz
White Vinegar	1 oz.

1. Stir the flour, spices, baking soda and salt together in a bowl, set aside
2. Cream the butter and sugar until light, scrape down at least twice during creaming
3. Add the eggs, blend until light and fluffy, scrapping often
4. Add the molasses and vinegar, blend well
5. On low speed, stir in the dry ingredients in 3 parts, mix until combined
6. Turn dough out onto a lightly floured bench and knead slightly to evenly incorporate all ingredients
7. Press dough flat on a parchment lined pan and refrigerate 30-60 minutes.
8. On a lightly floured surface, roll the dough to ¼" thickness.
9. Lay house templates on top and carefully trim around them. Remove scrap from in-between and carefully slide onto a sheet tray *note: place house parts of similar size on the same sheet pan to ensure all parts bake at the same rate
10. Bake @ 375 for approximately 15-25 minutes or until firm to the touch and evenly browned. Baking times will vary depending on the size of the piece. Make sure all large pieces are baked all the way through or walls/roof WILL sag and break...
11. While cookies are still warm from the oven, trim any uneven or misshaped pieces using a serrated Knife. If pieces are crooked, your house will be crooked...

Royal Icing Recipe

Powdered Sugar	3#
Meringue Powder	9 T.
Water	11 oz

1. Combine all ingredients into a stand mixer fitted with a whip attachment
2. Mix on low speed until ingredients are incorporated
3. Mix on high speed until firm peaks form
4. Keep icing covered with a damp towel to prevent it from drying out
5. Store in an airtight container
6. If icing separates, re-whip to desired consistency