

## MAKE FROM SCRATCH GINGERBREAD HOUSE

[tastesbetterfromscratch.com/gingerbread-house/](http://tastesbetterfromscratch.com/gingerbread-house/)



### Ingredients

#### *Gingerbread Dough*

- 1 cup Sunshine Premium Blend molasses
- 1 cup vegetable shortening (or butter)
- 2 tsp baking soda
- ½ cup water
- 1 cup Sunshine White or Raw sugar
- 2 eggs
- 1 tsp vanilla extract
- 7 cups plain flour
- ½ tsp ground cloves
- 1 tsp ground cinnamon
- 1 tsp salt
- 1 tsp ground ginger

#### *Icing*

- 4 egg whites
- 6-7 cups icing sugar
- 2 tsp cream of tartar

Pattern supplied on last 2 pages

### **Make the Gingerbread Dough**

In a small bowl, combine baking soda and water and stir to dissolve, set aside.

In a large saucepan combine molasses and shortening. Bring the molasses and shortening to the boil, stirring frequently. Once boiling, remove from heat and stir in the soda/water mixture, mixing well to combine.

In a large mixing bowl, use an electric or stand mixer to combine the sugar, eggs and vanilla.

Add the molasses/shortening mixture to the sugar/egg mixture and mix well to combine.

Add the flour, salt and spices and mix to combine.

Place dough in a large zip lock bag and smash using the palm of your hand to shape it into a large, flat disk inside of the bag.

Refrigerate the gingerbread for several hours.

### **Bake the Gingerbread House Pieces**

Preheat oven to 190° C.

Remove the gingerbread dough from the fridge and allow it to sit at room temperature for 20 minutes.

Cut dough into four equal pieces and mould each piece into a thick rectangle.

Place a damp towel on benchtop and place a piece of baking paper on top of the towel. (The damp towel will keep the baking paper from sliding as you roll out the dough.)

Lightly dust your hands and one of the pieces of gingerbread with flour. Roll the piece into a large rectangle, no more than 8mm thick.

Before you bake the gingerbread, make sure the pattern pieces you will cut from that piece of gingerbread fit on top of the dough that is rolled out.

Place the gingerbread (still on the baking paper) onto a large baking sheet and bake at 190° C for 10-12 minutes. Remove from oven.

Cut the house pattern pieces while the gingerbread is still warm from the oven.

As each batch comes out of the oven, place pattern pieces on top and use a sharp serrated knife to cut the pattern out, pulling the scraps away from the pieces you cut. Allow gingerbread to cool completely before removing from the baking paper.

### **Prepare the Icing**

Place all ingredients into a metal mixing bowl. Beat until smooth and standing peaks (about 4-6 minutes).

Keep bowl covered with a damp cloth as you use the icing (this will help keep it from drying out).

## Assemble the Gingerbread House

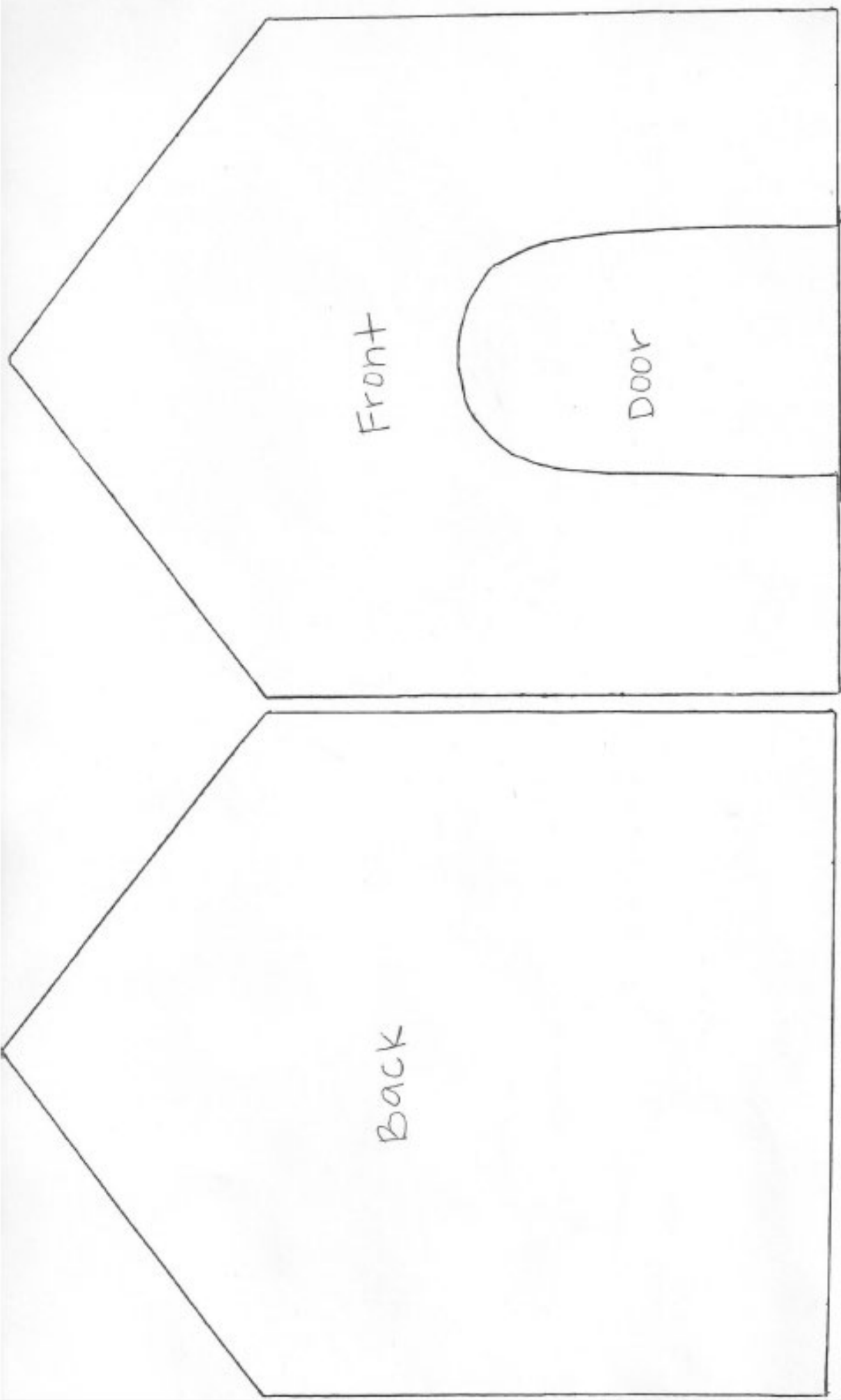
When you are ready to assemble your gingerbread house, have the icing, lollies and 2 pastry bags with small round decorating tips at the ready.

1. Frost the windows before assembling the house. Use a small round decorating tip to draw a large rectangle window and then draw crisscross lines inside of it.
2. Add a circle window to the front of the house.
3. On the front door make a wreath out of green, star-shaped sprinkles with a small, round, red lolly in the centre. Make a doorknob using a small, round, red lolly.
4. Once the windows are decorated, it's time to assemble the house.
5. Start by melting 2 cups of granulated sugar in a large frying pan over medium
6. heat. When the sugar begins to soften, stir it constantly so that it doesn't burn. Stir until the sugar is melted (5-10 minutes).
7. Place a cake board (the board that will hold your house) on the benchtop next to the melted sugar.
8. Begin with the BACK PIECE of the house. Dip the bottom and one of the sides in the melted sugar. Place it on the board, positioning it towards the back-centre of the board.
9. Next, pick up a SIDE PIECE of the house and dip the bottom and one side and stick it to the back piece of the house. Repeat with the other SIDE PIECE.
10. Now dip the sides and bottom of the FRONT PIECE and put it in place.
11. Hold one of the ROOF PIECES over the melted sugar, inside edge facing up. Carefully spoon sugar onto the piece in the shape of a wide "U" (you want the sugar to stick where the house pieces will touch it.)
12. Repeat with remaining roof piece.

## Decorate Your House

1. Cover every upright edge of the house with icing. That includes up and down the sides, across the bottom, under the roof, around the edges of the chimney, around the front door, etc.
2. As you frost, decorate with small, bright lollies of different shapes and textures.

<b><i>Lolly ideas</i></b>	<b><i>Additional decorating ideas</i></b>
<ul style="list-style-type: none"><li>• Christmas hard candies</li><li>• Candy Canes</li><li>• M&amp;M's or smarties</li><li>• Mini M&amp;M's</li><li>• Jubes</li><li>• Gumballs or Gobstoppers</li><li>• Sprinkles</li><li>• Pretzels</li><li>• Liquorice sticks</li><li>• Marshmallows</li></ul>	<ul style="list-style-type: none"><li>• Consider adding Pretzels to the roof</li><li>• Cover the base of the board with frosting, like "snow".</li><li>• Make a fence out of pretzels, liquorice sticks and gumdrops</li><li>• Make snowmen out of marshmallows</li><li>• Make a woodpile out of liquorice sticks</li></ul>



Front

Door

Back

chimney  
side

chimney  
side

chimney  
side

chimney  
side

Roof (cut 2)

House side  
(cut 2)