

# How to Make a Christmas Gingerbread House in a Weekend: A Step-by-Step Guide

## For the Dough:

- 4 cups all-purpose flour
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup granulated sugar
- 1 large egg
- 1/4 cup molasses

## For the Royal Icing:

- 4 egg whites
- 4 cups powdered sugar
- 1/2 teaspoon cream of tartar

## For Decoration:

- Candy canes

- Gumdrops
- Sprinkles
- Other edible decorations of your choice

### **Step 1: Prepare the Dough**

1. In a large bowl, whisk together the flour, ginger, cinnamon, cloves, baking soda, and salt.
2. In a separate bowl, cream together the butter and sugar until light and fluffy.
3. Beat in the egg and molasses.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

### **Step 2: Roll Out the Dough**

1. Divide the dough in half and wrap each half in plastic wrap.
2. Refrigerate for at least 2 hours, or overnight.
3. On a lightly floured surface, roll out each half of the dough to a thickness of 1/4 inch.

### **Step 3: Cut Out the House Pieces**

1. Using a gingerbread house template or freehand, cut out the following pieces from the dough:

\* 2 rectangles for the walls (6 inches x 9 inches) \* 2 triangles for

#### **Step 4: Bake the House Pieces**

1. Preheat the oven to 350°F (175°C).
2. Line a baking sheet with parchment paper.
3. Transfer the house pieces to the prepared baking sheet.
4. Bake for 10-12 minutes, or until the edges are golden brown.
5. Let cool completely on a wire rack.

#### **Step 5: Assemble the House**

1. To make the royal icing, beat the egg whites until foamy.
2. Gradually add the powdered sugar and cream of tartar, beating until stiff peaks form.
3. Transfer the royal icing to a piping bag fitted with a small round tip.
4. Pipe a line of royal icing around the edges of the walls and roof.
5. Carefully assemble the house, starting with the walls and then adding the roof.
6. Let the royal icing dry for at least 2 hours before decorating.

#### **Step 6: Decorate the House**

1. Use your imagination and creativity to decorate your gingerbread house.
2. Here are a few ideas:

\* Pipe royal icing around the windows and doors. \* Use candy canes t

## Tips and Tricks

- To make your gingerbread house extra sturdy, use a cookie cutter to cut out the pieces from 1/4-inch thick plywood. Then, cover the plywood with the gingerbread dough.
- If you don't have a piping bag, you can use a resealable plastic bag. Just snip off the corner of the bag and pipe the royal icing.
- If the royal icing is too thick, add a little bit of water. If it's too thin, add a little bit of powdered sugar.
- Let the royal icing dry completely before decorating your house. This will help to prevent the decorations from falling off.
- Have fun! Making a gingerbread house is a great way to get into the holiday spirit.



## How To Make A Christmas Gingerbread House (Gingerbread In A Weekend Book 2) by Gwen McKee

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