### 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:

 $^{st}$  2 rectangles for the walls (6 inches x 9 inches)  $^{st}$  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:

#### **Tips and Tricks**

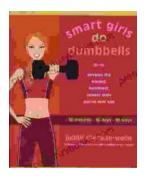
- To make your gingerbread house extra sturdy, use a cookie cutter to cut out the pieces from 1/4-inch thick plywood. Then, cover the plywood with the gingerbread dough.
- If you don't have a piping bag, you can use a resealable plastic bag.
  Just snip off the corner of the bag and pipe the royal icing.
- 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

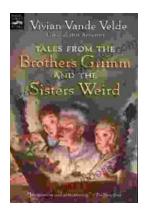
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