

Gingerbread House Recipe



Above, undecorated gingerbread house

Ingredients

- 50 g dark brown sugar
- 100 g pastry flour or plain flour
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- 50 g cold unsalted butter, cubed
- 1 small egg yolk (12 g)
- 1 tbsp fresh milk (15g)

Prepare cookie dough

- 1 Whisk sugar, flour, ginger, cinnamon and nutmeg together. Add the cold butter and rub it into the flour mixture with your fingertips. The mixture should resemble fine and crumbly sand.
- 2 Add egg yolk and milk and gently mix it in with a rubber spatula until the mixture becomes a dough. Knead lightly for a few seconds more until the dough is evenly mixed.
- 3 Roll out the dough between two sheets of baking parchment until about 1/4 inch thick. *Transfer the sheet of dough to the refrigerator, wrapped between the two layers of parchment.* Chill until the dough is firm.

Cut out shapes and bake

- 4 Preheat the oven to 180°C for at least 15 min. Cut out the gingerbread paper templates.
- 5 Remove the sheet of dough from the fridge. Peel off one side of the parchment. Place the templates on the sheet of dough and cut out the shapes using a pizza cutter.

***If the dough becomes too soft to handle easily, roll out between parchment paper until about ¼ inch thick and chill again before cutting out more shapes.*

- 6 Arrange the shapes on a cookie tray lined with parchment. Cut out a door for the front wall using a knife. Cut out windows from the side walls using a circle cookie cutter (or any other shape).
- 7 Bake for 20-25 minutes on the centre rack until golden brown. The sides should be very firm but the centres should be slightly soft. (They will harden as they cool.) If needed, trim the shapes with a pizza cutter to ensure that the walls are straight. Transfer the cookies to a wire rack to cool. While waiting, make the royal icing.

Note: The “Crunchy Almond Cookie” recipe (a free recipe for subscribers) can also be used for this project and is pictured below and in the assembly instructions that follow.



Meringue Powder Royal Icing

Ingredients

4 tsp meringue powder

4 tbsp water

300 g icing sugar

1-2 tsp lemon juice

(60 g of egg white may be used in place of meringue powder and water)

- 1 Whip meringue powder and water until soft peak stage. Add icing sugar gradually and whip until stiff and fluffy. Scrape down the bowl occasionally.
- 2 Add lemon juice and whip for another 1-2 minutes until very stiff. Cover tightly with cling wrap if not using immediately.

Tip

To make the icing consistency softer, add a few drops of water. To make it stiffer, add icing sugar. To colour royal icing, mix in food colour or edible paste colour a drop at a time.