

## Gingerbread Houses

	Makes 1 House		Makes 5 Houses
Unsalted Butter, room temperature	¾ cup	6 ounces	1# 14 ounces
Brown Sugar	7/8 cup	6 ounces	1# 14 ounces
Lemon Zest	1 teaspoon	About 1 lemon	5 teaspoons (about 5 lemons)
Lemon Juice	1 ½ tablespoons	About 17 grams	7 ½ tablespoons (about 87 grams)
Molasses	½ cup	5 ½ ounces	1# 11 ½ ounces
Eggs	2 each	4 ounces	1# 4 ounces (10 each)
All-Purpose Flour	3 cups	1# 1 ounce (17 oz)	5# 5 ounces
Baking Powder	2 teaspoons	¼ ounce	1 ½ ounces
Ground Ginger	1 tablespoon	5 grams	25 grams
Ground Allspice	2 teaspoons	4 grams	17 grams
Royal icing	About 1# 5 ounces		4# 4 ounces

	Makes 2 Houses	Makes 3 Houses
Unsalted Butter, room temperature	12 ounces	1# 2 ounces
Brown Sugar	12 ounces	1# 2 ounces
Lemon Zest	2 teaspoons (about 2 lemons)	3 teaspoons (about 3 lemons)
Lemon Juice	3 tablespoons (about 35 grams)	4 ½ tablespoons (about 52 grams)
Molasses	11 ounces	1# ½ ounce
Eggs	8 ounces	12 ounces
All-Purpose Flour	2# 2 ounces	3# 3 ounces
Baking Powder	½ ounce	1 ounce
Ground Ginger	10 grams	15 grams
Ground Allspice	7 grams	10 grams
Royal Icing	About 1# 5 ounces	2# 2 ounces

1. In a large bowl, cream butter and sugar until light and fluffy.
2. Stir in lemon zest, lemon juice, and molasses.
3. Gradually beat in the eggs.
4. Sift the flour, baking powder, and spices together; beat into creamed mixture until well combined. Wrap the bowl in plastic wrap, and refrigerate for at least 1 hour.
5. Roll the dough out using a good amount of flour to keep it from sticking. Roll the dough to about a 1/8" thickness. Use the gingerbread house templates and cut out two of each: side wall, end walls, and roof piece.
6. In a preheated 375 degree F (190 degrees C) oven, bake gingerbread on sheet pans lined with parchment paper for 10 minutes, or until crisp. Rotate in the oven to

- ensure the gingerbread bakes evenly. Allow to cool completely before using. For a very firm gingerbread leave out over night to stale or overbake slightly in the oven.
7. Using royal icing glue the house together. Assemble the sides and ends of the house first and allow the icing to dry. Then attach the roof pieces. The roof will overhang on the sides by a bit. For an extra sturdy house, allow to dry overnight.
  8. Decorate the assembled houses with a variety of candies and decorations using royal icing as glue. Below is a list for some ideas.

To create a windowpane effect, cut out a window or hole into the unbaked dough. Fill the hole with some crushed up jolly ranchers or similar candy. Bake normally. If the candy didn't melt all the way to the edge, use a little more candy and bake for a couple more minutes. After the piece is completely cooled, gently remove peeling away the parchment paper if it sticks to the candy window.

Decorations:

Jolly ranchers  
M&M's  
Licorice  
Nonpareils (sno caps, various colors)  
Smarties and Necco wafers  
Mini Candy canes  
Peppermint hard candies  
Gumdrops  
Sanding sugar sprinkles  
Jimmie style sprinkles  
Nonpareils sprinkles  
Holiday candies  
Decorative cookies  
Nuts and dried fruit  
Large and small marshmallows  
Pretzels  
Marshmallows  
Coconut