



# **Big Y Gingerbread House Recipe, Instructions & Template**



# Gingerbread Recipe

**Prep:** 25 min.

**Bake:** 10-12 min.

**Chill:** 6 hr.

**Makes:** 1 house

6¾ cups **Big Y all-purpose flour**

4¼ tsp. ground ginger

4 tsp. cloves

2 tsp. ground allspice

1¼ tsp. **Big Y ground cinnamon**

1½ tsp. baking soda

1½ tsp. **Big Y salt**

1 tsp. **Big Y black pepper**

1½ cups shortening

1 cup **Big Y sugar**

½ cup **Big Y dark brown sugar**

3 **Big Y large white eggs**

¾ cup dark molasses

1. In a large bowl, sift together flour, ginger, cloves, allspice, cinnamon, baking soda, salt and pepper; set aside.
2. In a large bowl using an electric mixer on medium-high speed, beat shortening until fluffy. Add both sugars and mix well. Beat in eggs one at a time. Add molasses and beat on high speed until well blended. Gradually add flour mixture, beating at low speed until dough forms. Divide dough into 6 equal pieces. Flatten each piece into rectangle. Wrap each in plastic wrap and refrigerate until firm enough to roll, at least 6 hours.
3. Roll dough pieces out to between 1/8 and ¼-inch thick. Cut out house pieces according to your template. Bake in a 350°F oven for 10-12 minutes or until dry-looking and firm to touch.



# Instructions

## 1. Make the icing:

4 large egg whites  
7-7½ cups powdered sugar

In a medium bowl using electric mixer, beat egg whites for 1 minute or until very foamy. Add ½ cup powdered sugar and beat until well blended. Add remaining cups of sugar, ½ cup at a time, beating until well blended. Beat at high speed for 5 minutes or until very thick and stiff.

**2. Build the frame** - Using frosting as your glue, put your house together. Start with the walls and end with the roof. (Note: If you want to “paint” the entire surface of your house with frosting, it is easier to do so before assembly.) Hold each section together for 5 minutes to allow the frosting to set. It can be helpful to put the frosting in a pastry bag with a medium tip, which allows you to pipe a line of frosting along the edges of each gingerbread piece. Once you pipe the frosting, moisten your finger with water to smooth icing into any gaps and creases. Once the house is assembled, reinforce the outside seams with more frosting and fill in any gaps. Let the frosting dry and harden completely before decorating – at least 30 minutes. Store leftover frosting in an airtight container.

**3. Decorate** - Candy, cookies, cereal, pretzels – use your imagination when it comes to adding the final decorative flourishes to your new house. Mini frosted shredded wheat squares or vanilla wafers can become roof tiles...candy canes can become moldings...chocolate wafers can become windows. A dab of frosting “glue” is all you need for each piece. Or use food coloring to create different colors of frosting, then pipe ornamental accents on the walls and roof.



## Roof Panels

4" x 7"

Need 2



Roof Panel



## Roof Panels



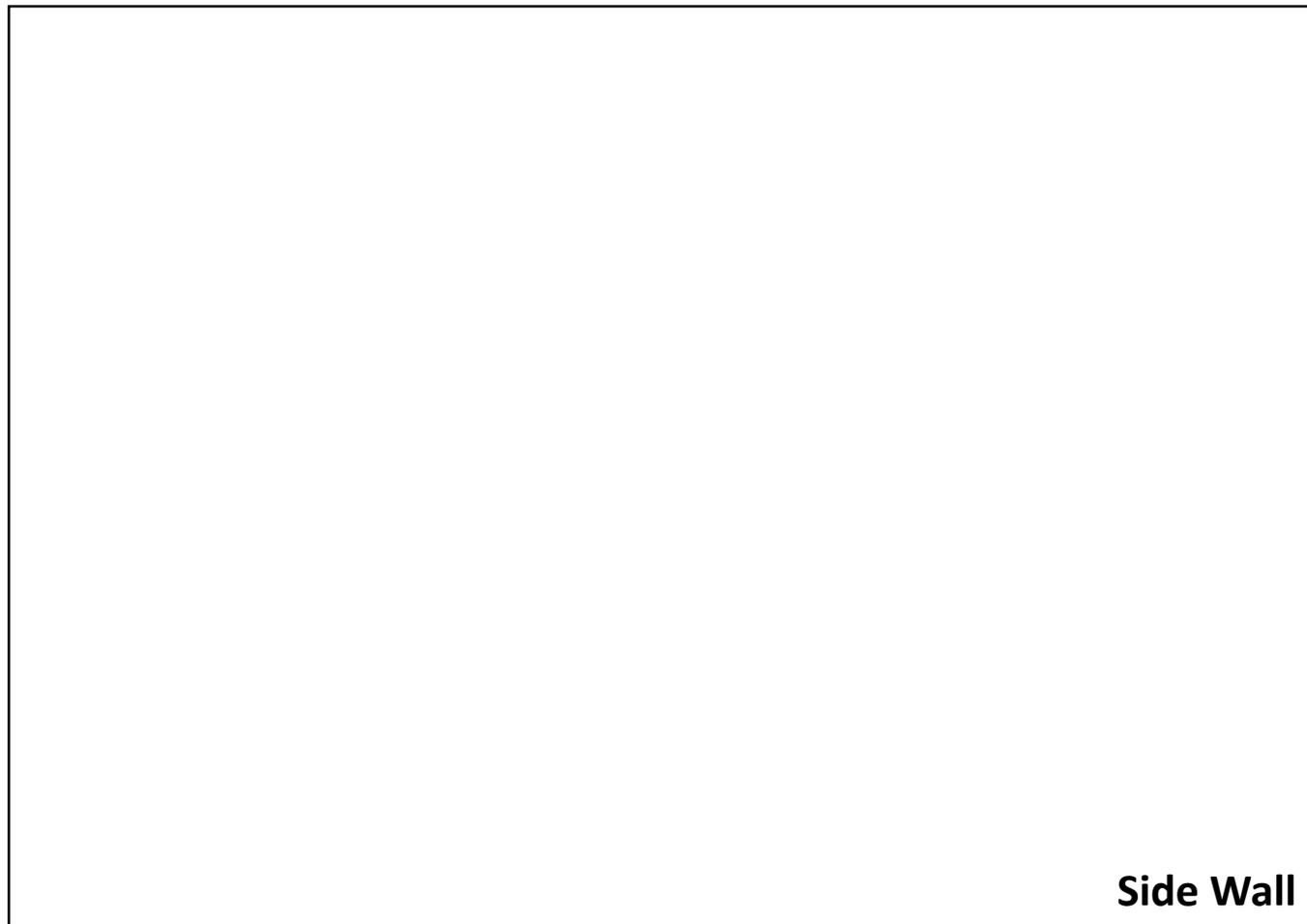
Roof Panel



**Side Walls**

5" x 7"

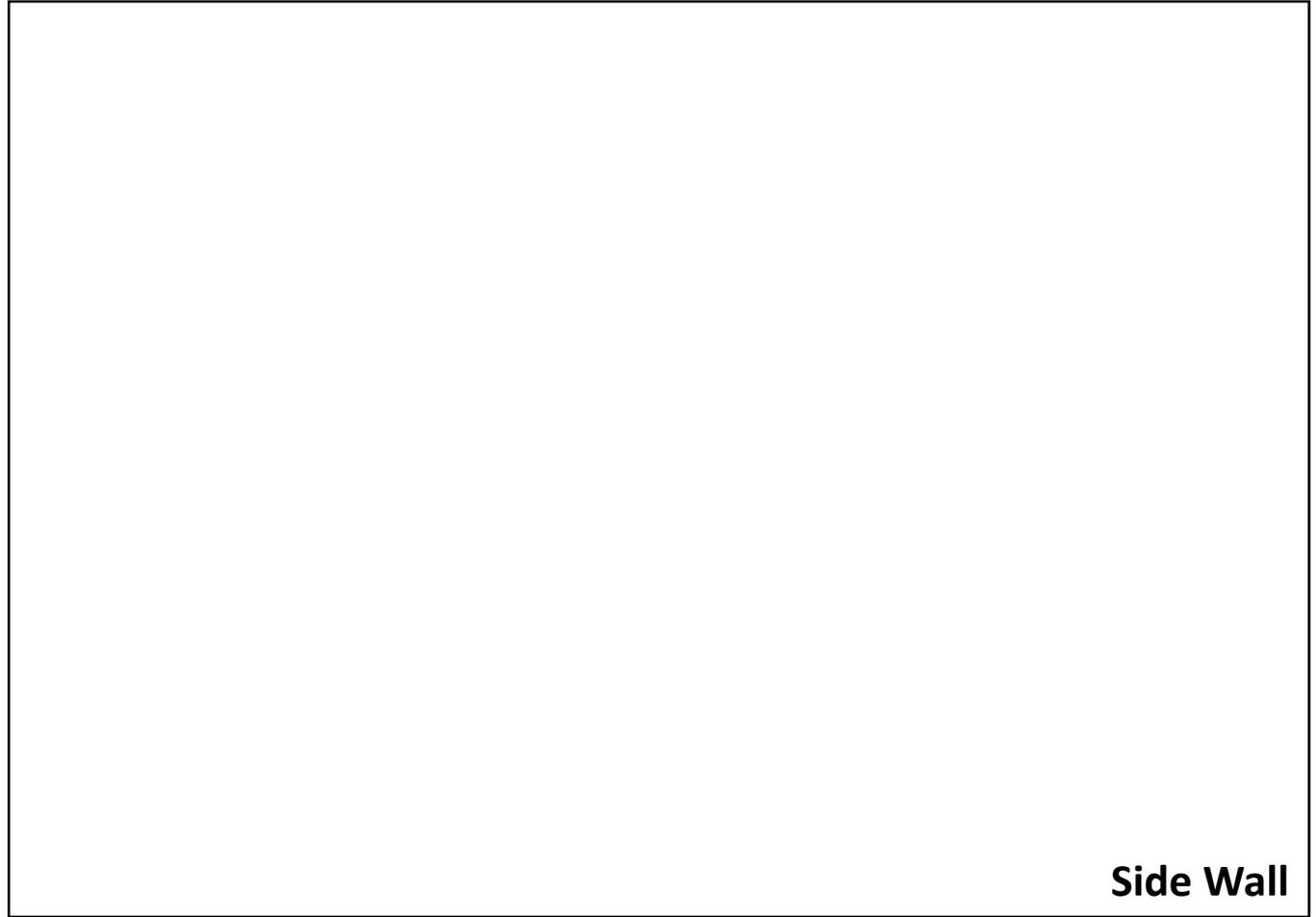
Need 2



**Side Wall**



## Side Walls



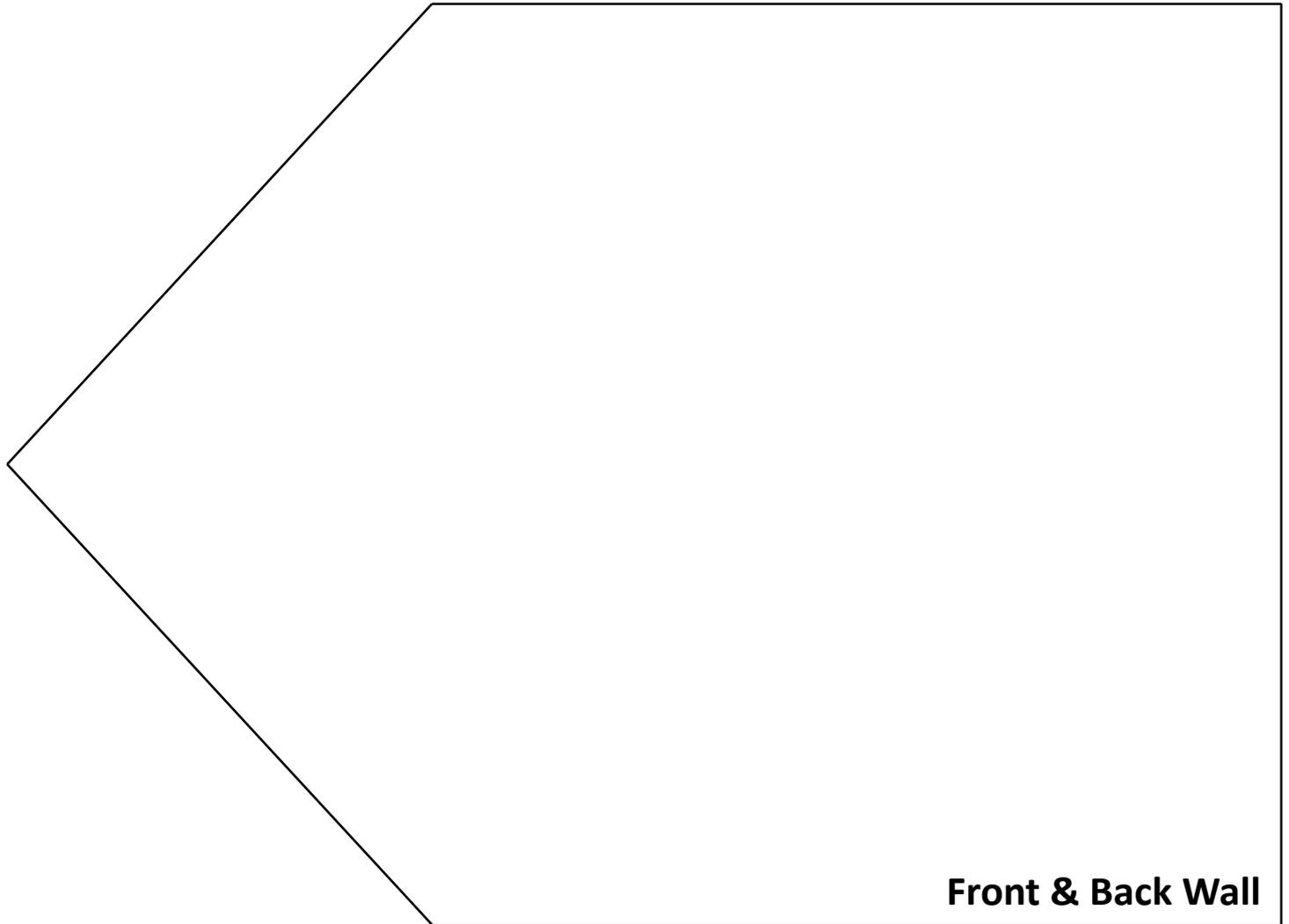
Side Wall



**Front and Back Walls**

Roof Pitches – 3.75", Sides – 5", Bottom – 5.5", Total height – 7.5"

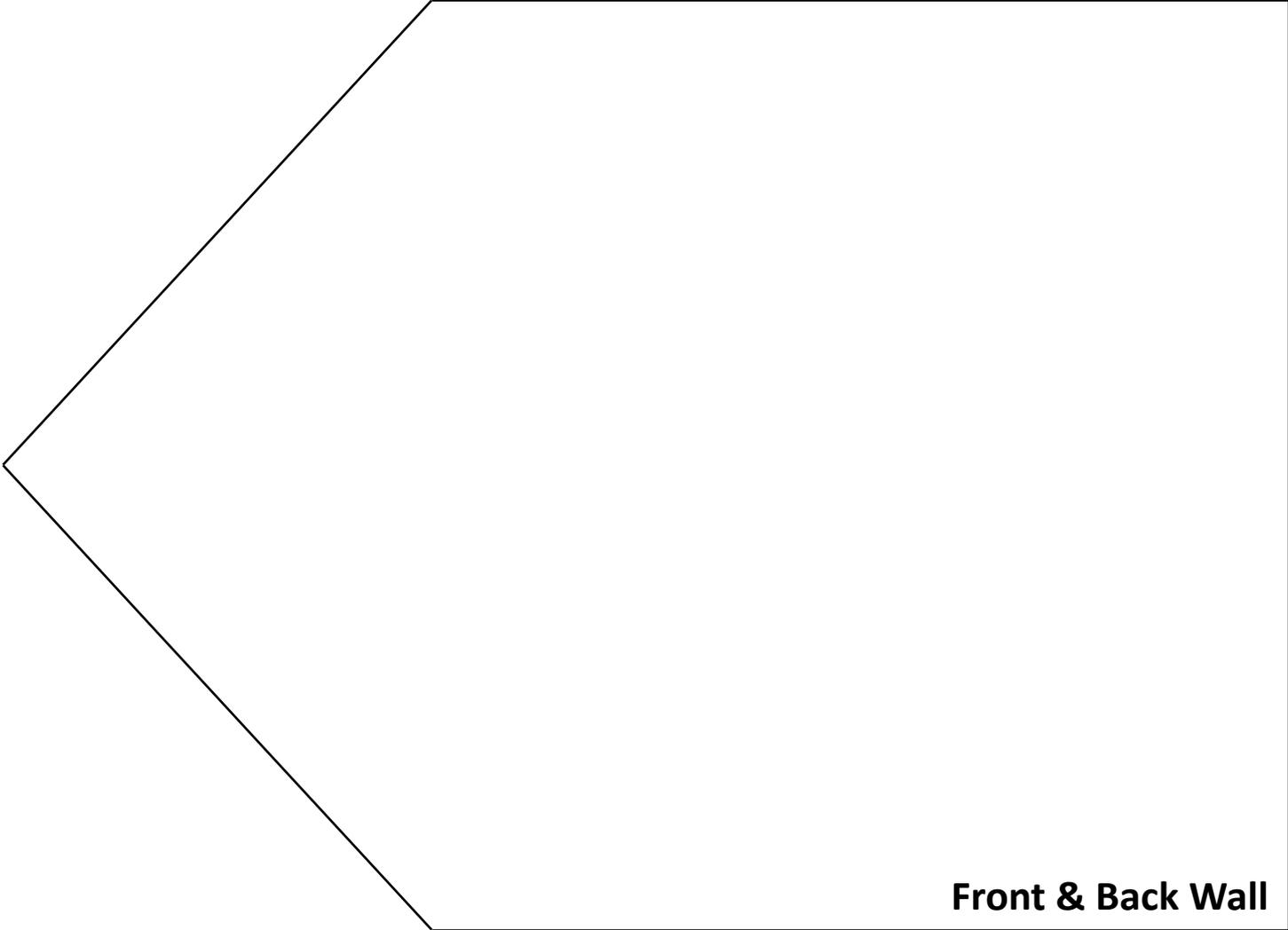
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**Front & Back Wall**



**Front and Back Walls**



**Front & Back Wall**