SUNY Potsdam Satterlee Gingerbread House Recipe & Instructions

Gingerbread House Recipe

- 6 1/2 Cups all-purpose flour
- ¾ tsp cinnamon
- ¼ teaspoon ginger
- ½ teaspoon nutmeg
- ¼ teaspoon cloves
- ¾ teaspoon salt
- 1 Cup solid vegetable shortening (like Crisco)
- 1 Cup granulated sugar
- 12 oz molasses
- 1 Large egg

Stiff Royal Icing Recipe

- 16 ounces powdered sugar sifted
- 3 Tbsp Merengue Powder
- 9-10 Tbsp water

Instructions

For The Gingerbread House

1. Sift your dry ingredients together, set aside
2. In a stand mixer, mix shortening, sugar and molasses together. Add the egg and mix until combined
3. Add your dry ingredients. Mix on medium/low until a smooth ball starts to form, do not over mix
4. Divide dough into two parts. Flatten slightly and refrigerate for approximately one hour
5. Heat oven to 300º F. Roll out dough onto parchment paper or a baking mat to ¼” thick. Try to make the dough as even in thickness as possible. Cut shapes out using a paring knife and your templates. Remove excess dough (can be used to re-roll out and make more pieces)
6. Bake for 30-45 mins, until very firm
7. Once gingerbread is done, remove from the oven and let fully cool before moving. Assemble using royal icing (or hot glue).

For The Royal Icing

1. Add dry ingredients to mixing bowl. Add 6 tablespoons of water. Mix with electric mixer until combined.
2. Increase speed to medium-high and beat until stiff peaks form. Add additional water one tablespoon at a time, until correct consistency is obtained.

Created by Katie Logan of Kate’s Cakes, adapted from recipes provided by Sugar Geek Show and Wilton