

♥ recipes worth sharing

Gingerbread House



Description:

Create lasting Christmas memories with this classic homemade gingerbread house. The sturdy gingerbread dough bakes into durable pieces that are perfect for assembling and decorating with colorful candies and royal icing. Whether displayed as a festive centerpiece or made as a family tradition, this timeless project is sure to become a holiday favorite for generations.



PREP TIME
45 min



CHILL TIME
4 hr
(or overnight)



COOK TIME
20–30 min



ASSEMBLY &
DECORATING TIME
1–2 hr



TOTAL TIME
Approximately
6 hr
(plus overnight
chilling if desired)



YIELD
1 gingerbread
house
(approximately
10 x 12 inches)

INGREDIENTS

Gingerbread Dough

- 2¼ cups all-purpose flour
- ½ teaspoon salt
- 1 teaspoon ground ginger
- ¼ teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 3 teaspoons baking powder
- ½ cup molasses
- ½ cup packed brown sugar
- ½ cup vegetable oil
- 1 egg

Royal Icing

- 3 egg whites, room temperature
- ½ teaspoon cream of tartar
- 1 pound confectioners' sugar

Decorations

- Assorted candies (gumdrops, peppermints, candy canes, hard candies, mints, etc.)

RHINO TIP



For the strongest gingerbread house, let the baked pieces cool completely before assembling. If any pieces feel slightly soft, return them to the oven for 5–10 additional minutes until firm. Strong, dry pieces are much less likely to crack during assembly.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the dough.

In a large mixing bowl, combine the flour, salt, ginger, cloves, cinnamon, and baking powder. Add the molasses, brown sugar, oil, and egg. Mix until a smooth dough forms.

2



Chill the dough.

Wrap the dough tightly and refrigerate for at least 4 hours, preferably overnight, until firm.

3



Roll and cut the house pieces.

Preheat the oven to 300°F. Roll the dough onto a lightly oiled sheet of aluminum foil to about ¼-inch thick. Place the pattern pieces on top and cut out all of the house sections.

4



Bake and cool.

Transfer the foil to a baking sheet and bake for 20–30 minutes. While the gingerbread is still warm, trim the edges if needed. Allow the pieces to cool completely on a wire rack. The gingerbread should be very firm before assembly.

5



Make the royal icing.

In a large bowl, beat the egg whites, cream of tartar, and confectioners' sugar until stiff peaks form. Keep the bowl covered with a damp towel whenever it is not being used to prevent the icing from drying out.

6



Assemble the house.

Using the royal icing as glue, assemble the walls and roof on a foil-covered piece of sturdy cardboard or a serving board. Allow the structure to set until stable before decorating.

7



Decorate and display.

Decorate the house with assorted candies, pressing them into the icing before it hardens. Allow the gingerbread house to dry completely before moving or displaying.

TIPS & VARIATIONS



1. Colorful Royal Icing

Tint portions of the royal icing with gel food coloring to create colorful roofs, doors, trim, and decorations.



2. Candy Variety

Decorate with gumdrops, peppermints, candy canes, cereal, pretzel sticks, shredded coconut, or chocolate candies.



3. Mini Gingerbread Houses

Divide the dough into smaller patterns to create individual houses that everyone can decorate.



4. Snowy Display

Sprinkle powdered sugar or shredded coconut around the finished house to create the look of fresh-fallen snow.



5. Edible Village

Make several houses in different sizes and arrange them together to create a festive gingerbread village.



Family favorites, one recipe at a time.

