



Gingerbread House

READY IN



90 min.

SERVINGS



1

CALORIES



4213 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 1 teaspoon baking soda
- 0.5 cup butter at room temperature (1 stick)
- 1 tablespoon cinnamon
- 0.3 cup plus dark light
- 0.5 cup brown sugar dark
- 1 large substitute 4 teaspoons packaged egg whites
- 2 cups flour all-purpose
- 1.5 teaspoons ground cloves
- 1 tablespoon ground ginger

- 1 serving gumdrops
- 1 teaspoon juice of lemon
- 3.8 cups powdered sugar sifted
- 2 tablespoons water

Equipment

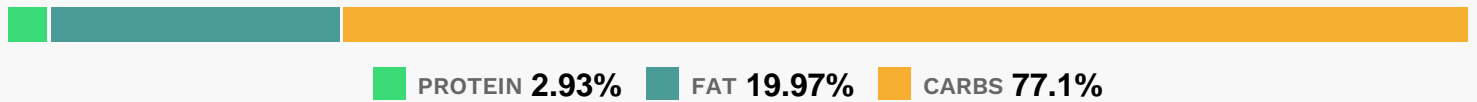
- baking sheet
- oven
- knife
- mixing bowl
- hand mixer
- pastry bag

Directions

- In a large mixing bowl, cream the butter, brown sugar, molasses, cinnamon, ginger, cloves and baking soda together until the mixture is smooth. Blend in the flour and water to make a stiff dough. Chill at least 30 minutes or until firm.
- Preheat oven to 375 degrees F.
- Two rectangles, 3 by 5 inches, to make the front and back of the house. Two rectangles, 3 by 5 1/2 inches for the roof. Two pieces for the ends of the house, 3 inches wide at the base, 3 inches to the roof line, and slanted to a peak 5 1/2 inches from the bottom. Four smaller rectangles, 1 1/2 by 1 inch for the roof and sides of the entryway. And one piece, 2 inches wide at the base, 1 1/2 inches to the roof line, and slanted to a peak 2 1/2 inches from the bottom for the front of the entryway.
- Roll gingerbread dough out to edges on a large, rimless cookie sheet.
- Place paper patterns onto the rolled out dough. With a sharp, straight edged knife, cut around each of the pieces, but leave pieces in place.
- Bake at 375 degrees F for about 15 minutes until dough feels firm.
- Place patterns on top of the gingerbread again and trim shapes, cutting edges with a straight-edged sharp knife. Leave to cool on baking sheet.

- Place royal icing into pastry bag with a writing tip and press out to decorate individual parts of house, piping on decorations, windows, door, etc., as desired.
- Let dry until hardened.
- Glue sides, front and back of house together at corners using royal icing.
- Place an object against the pieces to prop up until icing is dry (it only takes a few minutes).
- Glue the two roof pieces to the pitched roofline of the house. Then, similarly, glue the sides and roof of the entryway together with icing. Attach the entryway to the front of the house.
- Continue decorating the house, gluing on gumdrops, licorice and peppermint, as desired.
- Mix all of the ingredients together using an electric hand mixer, until the icing is smooth and thin enough to be pressed through a pastry bag with a writing tip.
- Add more lemon juice, if necessary.

Nutrition Facts



Properties

Glycemic Index:298, Glycemic Load:198.46, Inflammation Score:-10, Nutrition Score:42.50695684293%

Nutrients (% of daily need)

Calories: 4213.48kcal (210.67%), Fat: 95.26g (146.55%), Saturated Fat: 59g (368.77%), Carbohydrates: 827.73g (275.91%), Net Carbohydrates: 815.01g (296.37%), Sugar: 615.43g (683.81%), Cholesterol: 244.02mg (81.34%), Sodium: 2068.68mg (89.94%), Alcohol: 1.38g (100%), Alcohol %: 0.16% (100%), Protein: 31.47g (62.94%), Manganese: 6.76mg (337.88%), Selenium: 102.25µg (146.07%), Vitamin B1: 1.99mg (132.54%), Folate: 465.2µg (116.3%), Vitamin B2: 1.53mg (90.23%), Iron: 15.03mg (83.53%), Vitamin B3: 15.63mg (78.16%), Vitamin A: 2866.27IU (57.33%), Fiber: 12.72g (50.88%), Phosphorus: 332.86mg (33.29%), Calcium: 284.39mg (28.44%), Copper: 0.57mg (28.3%), Magnesium: 101.68mg (25.42%), Vitamin E: 3.23mg (21.56%), Potassium: 678.39mg (19.38%), Zinc: 2.38mg (15.86%), Vitamin B5: 1.52mg (15.17%), Vitamin K: 15.48µg (14.75%), Vitamin B6: 0.22mg (11.23%), Vitamin B12: 0.22µg (3.71%)