

Gingerbread

~specifically for Gingerbread House construction~



28 oz. all purpose flour
¾ teaspoon cinnamon
¼ teaspoon ginger
½ teaspoon nutmeg
¼ teaspoon cloves
¾ teaspoon salt
7 oz. butter
6 oz. granulated sugar
16 oz. molasses
1 large egg

Mix the dry ingredients together in a large bowl and set to the side. Melt the butter until it is liquified but is not overly hot. Using a mixer, combine the butter, sugar, and molasses together. Add the egg and continue mixing until everything is evenly distributed. Add the dry ingredients (in small increments) and mix on medium until a smooth ball of dough forms. Try not to overmix it (overmixing can make it tough and more difficult to roll out).

Allow the dough to rest in a refrigerator for 30 minutes before rolling out to a ¼ inch thickness. Cut out the shapes you need for your gingerbread creation and carefully transfer the shapes to a baking sheet lined with parchment paper. Bake the shapes in a 300° oven for 55-60 minutes or until the shapes are quite firm.

Let the gingerbread cool completely before messing with it too much. Use Royal Icing to “glue” your shapes together as needed.

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