

Home For the Holidays

While this year may feel a little different, there are some traditions that will keep our spirits bright, our bellies happy and bring a smile to our faces. This holiday season, [PASSION FOR CAKES](#) shares their best gingerbread holiday house recipe. Keep the kids busy, make decorations for your tree and create a gingerbread house that the whole family can enjoy for the holidays.



Old Fashioned Holiday Gingerbread Cookie House

Ingredients:

- 3 1/2 cups all-purpose flour
- 2 tsp Baking Soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1 1/2 cups molasses
- 2/3 cup soft (not melted) butter
- 1/3 cup boiling water

Directions:

Combine molasses, softened butter and water in large bowl. Stir in flour, baking soda, spices, and salt. Blend well. Should be soft enough to separate and roll into 4 large dough balls. Cover and chill in fridge for 3-5 hours (or overnight if you prefer).

Bring dough out of fridge about 30 minutes before you're ready to roll! Pre-heat the oven to 375°F. Knead dough and then on a baking sheet lined with a non-stick mat or parchment paper, roll dough with floured rolling pin to 1/4-inch thickness. Cut into Gingerbread house shapes (template provided here) or use your favorite cookie cutters. Place in middle rack of oven and bake for about 10-12 minutes (until cookies are cooked on the edges). Bake all required house elements and leave to cool.

Royal Icing

Royal icing is the perfect for assembling your gingerbread house or decorating your holiday cookies. You can make the recipe below which calls for Meringue powder and cream of tartar - or for a quick time saver – go ahead and buy the pre-made royal icing at your local grocery store (usually sold in the bakery department around Christmas time) no one will ever know, and you'll save yourself the extra hassle! Some recipes call for egg whites instead – which I recommend if you're an experienced baker and want the extra challenge!

Ingredients:

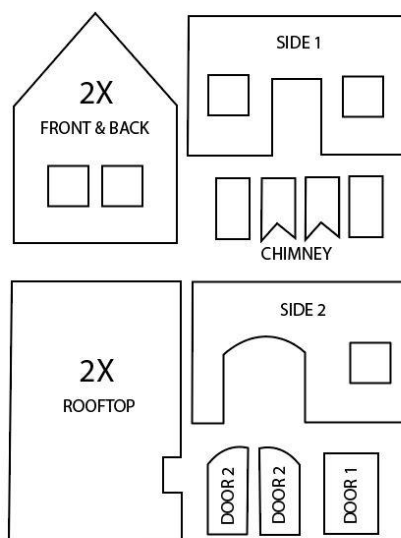
- 1 bag (two pounds) of powdered sugar
- 6 Tablespoons meringue powder (online or from your local bakery)
- 1/2 teaspoon cream of tartar (online or sometimes at your local grocery store)
- 1 teaspoon vanilla
- 14 Tablespoons water
- pinch salt

In a large grease free mixing bowl, combine all the dry ingredients together and then add the vanilla and slowly add the water a little bit at a time (reserving about 3 Tablespoons of water) – mixing as you go. Once all ingredients are wet, beat with a mixer on high for several minutes until the royal icing is stiff and fluffy. Add remaining water a little bit at a time to thin the icing to your desired consistency. Should be thick enough to pipe and not too thin or runny – add remaining water as needed.

Always store Royal icing in an airtight container. If it's too thin – add icing sugar, if too thick – add little dash of water little bit at a time.



GINGERBREAD HOUSE TEMPLATE



PRINT AND SCALE TO DESIRED SIZE

Assembly Instructions

Once you have all your gingerbread pieces and royal icing ready, you're ready to make your edible house.

1. Find a gingerbread base (large cutting board, large platter, or foodsafe cardboard cake board).
2. Using your cardboard templates as a guide, start to “glue” the sides of the house together with royal icing, chimney separate, and roof separate. Let each section dry (patience is key here 😊). Once all sections have dried, then assemble house base, roof, and accents (doors etc.).
3. Decorate with Icing sugar and your favorite holiday candy & treats
4. Enjoy!

Recipe, Template, and Instructions provided by Corina Ludwig corina@passionforcakes.com

Questions? Reach out anytime. I'd love to hear from you. Send me a picture of your finished house and I'll showcase it on my website... <https://www.passionforcakes.com> Victoria, BC | Custom cake designs for special events.