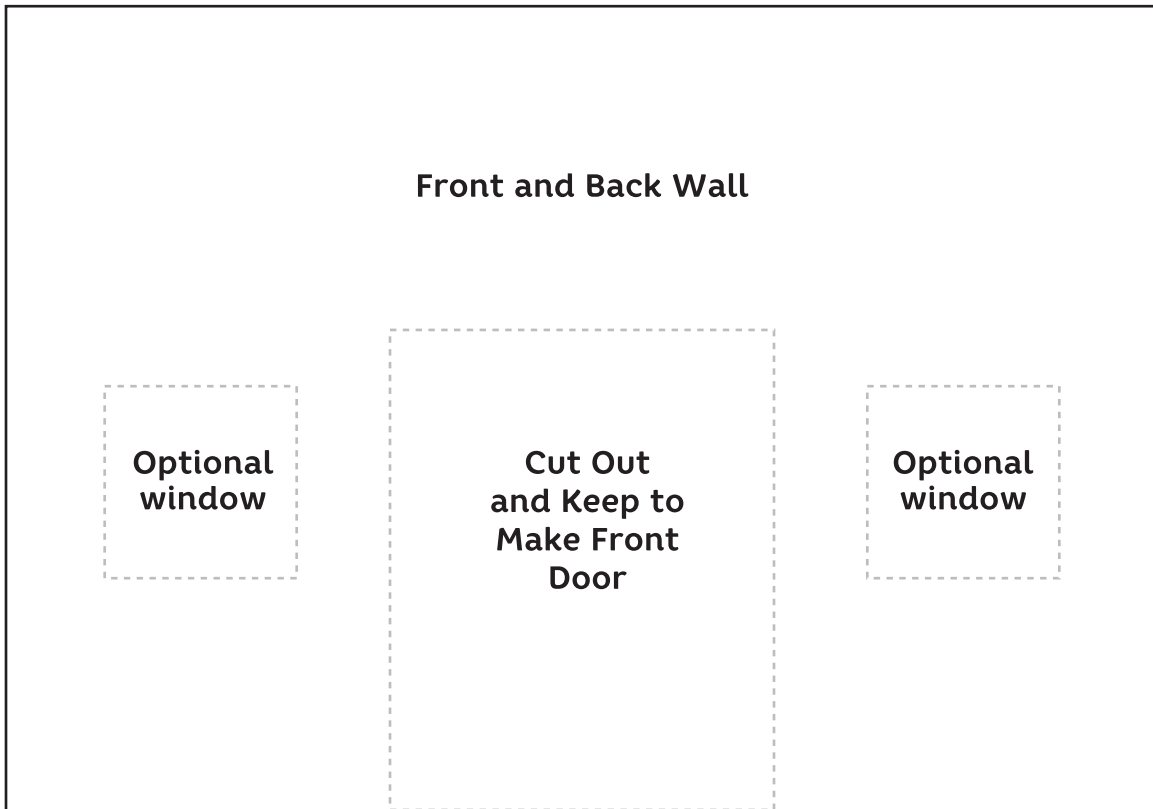
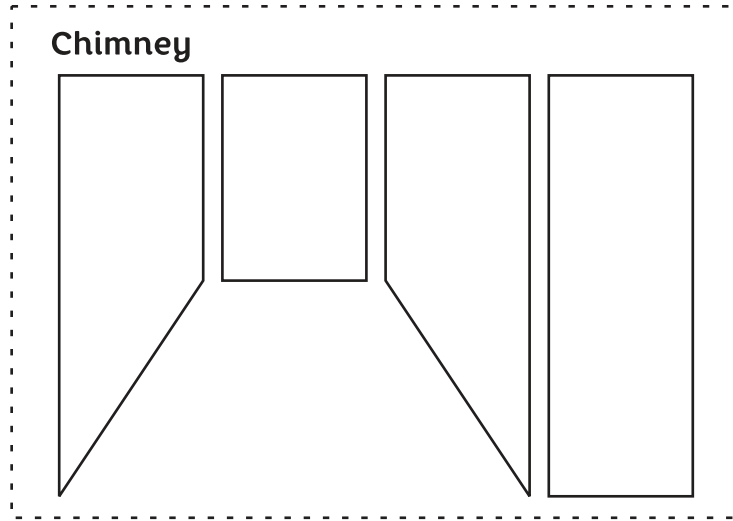




Gingerbread House Template



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Side wall
(cut two)



Roof
(cut two)

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Ingredients for Royal Icing:

3 egg whites (99g)
3¼ cups icing sugar (325g)

Directions for Icing:

• In a medium bowl whip egg whites to soft peak. Slowly add icing sugar 1 cup at a time until desired thickness. The thicker the icing the faster the gingerbread house will set.

Assembly:

- Ice the bottom and down one side of the front wall. Place the iced bottom of the wall onto the cake board. Use tin cans to hold the walls up until they set.
- Pipe icing down one side and bottom of the side wall. Attach to the inside of front wall and let set. Repeat with other side wall.
- Run icing along bottom of the back wall. Attach to cake board and let set.
- Make sure all walls are set before attaching roof pieces.

Tip:

Use leftover dough for decorations or gingerbread cookies

Ingredients for Gingerbread:

You'll need **TWO** batches of the quantities below. (Smaller batches are easier to mix).

1 pkg. Kinnikinnick Sugar Cookie Mix (454 g)
1 tbsp ground ginger (5 g)
½ tsp cloves (1 g)
½ cup margarine (113 g)
1 tsp pure vanilla extract (2 g)
1/3 cup molasses (111 g)
¼ cup brown sugar (55 g)
1 egg (56 g)
Cake board

Directions for Gingerbread:

- Print and cut out stencil pieces from the Gingerbread House template.
- In a medium bowl, combine margarine, molasses, brown sugar and vanilla, cream until light and fluffy. Add egg, mix until incorporated.
- Slowly add Kinnikinnick Sugar Cookie Mix, ginger and cloves and mix until blend looks like pea-size lumps. Finish by kneading dough until smooth.
- Form dough into a log, cover with plastic wrap and refrigerate for 30 minutes.
- Preheat oven to 350°F (176°C).
- Line two cookie sheets with parchment paper.
- Roll dough out on another sheet of parchment paper to about 1/4" thick, dusting with a little sweet rice flour to stop it sticking.
- Lay cut out gingerbread stencils on top of the dough.
- Carefully score the dough around each stencil first and then cut. This will prevent the dough from dragging and give you a cleaner cut. Cut out doors and windows AFTER you put the front wall onto the cookie tray. This helps keep the pieces straight.
- Using a pallet knife, carefully place cut out gingerbread pieces on parchment-lined cookie sheet, making sure the pieces are as straight as possible (this will help with assembly).
- Cut the doors and windows out of the front wall.
- Put cookie trays into pre-heated oven. Bake times vary depending on size. The door and chimney pieces take 7 minutes. The walls and roof take 14-17 minutes (times may vary depending on the thickness of your dough).
- Cool for 10 minutes before removing from pan. Assemble.

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