



**DIVISION OF AGRICULTURE**  
**RESEARCH & EXTENSION**

*University of Arkansas System*



# **Basic Gingerbread House Pattern & Recipe**

By Alison Crane

Family & Consumer Sciences Agent

Garland County Extension

501-623-6841

236 Woodbine St

Hot Springs, AR 71901

[acrane@uaex.edu](mailto:acrane@uaex.edu)

<https://www.uaex.edu/counties/garland/>

The University of Arkansas System Division of Agriculture offers all its Extension and Research programs to all eligible persons without regard to race, color, sex, gender identity, sexual orientation, national origin, religion, age, disability, marital or veteran status, genetic information, or any other legally protected status, and is an Affirmative Action/Equal Opportunity Employer.

## Easy Gingerbread House Recipe

**Servings:** 15    **Yield:** 1 gingerbread house

### Ingredients

#### Dough:

- $\frac{3}{4}$  cup butter
- $\frac{7}{8}$  cup packed light brown sugar
- 1 teaspoon lemon zest
- 1  $\frac{1}{2}$  tablespoons lemon juice
- $\frac{1}{2}$  cup molasses or dark corn syrup (*light corn syrup can be used if you would like a lighter colored cookie*)
- 2 eggs
- ~4 –5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 tablespoon ground ginger
- 2 teaspoons ground allspice (can substitute a combination of cinnamon , ground cloves, and nutmeg)

#### Royal Icing – makes 1 batch, may need 2 to 3 batches depending on how much decorating you do.

- 1 pound (~3-3/4 cups) powdered sugar, sifted (*more or less powdered sugar may be needed depending on the humidity*)
- 1 to 2 large egg whites or substitute 4 teaspoons packaged egg whites and  $\frac{1}{4}$  cup water) (*meringue powder can be used*)
- 1 teaspoon almond extract, clear vanilla, or lemon juice for flavoring, if desired

#### Equipment Needed:

- Regular baking equipment
- Parchment paper
- Decorating tips and bags for icing
- Various colorful candies, cookies and other edible decorating items
- Paste food coloring, if needed
- Cake board or whatever you plan to use for the base
- Freezer paper for covering base, if needed
- Printed pattern pieces, if needed or cookie cutters

**Note:** *The Cooperative Extension Service does not recommend eating items made with raw eggs, especially for those with compromised immune systems. If you plan to eat your gingerbread house, consider making your royal icing out of the packaged egg whites or meringue powder.*

**Tip:** *You can use hot glue to help your house stick together faster if you do not plan to eat it.*

### Directions for Baking:

1. In a large bowl, cream butter and sugar until light and fluffy. Stir in lemon zest, lemon juice, and molasses. Gradually beat in 2 eggs. Sift the flour, baking powder, and spices together; stir into creamed mixture. Wrap dough in plastic wrap and refrigerate for 1 hour or more.
2. Cut the pattern pieces out of thin cardboard or cardstock
3. Turn out dough onto a lightly floured surface. Divide into 6 portions, 2 slightly larger than the others. On a lightly floured surface or on parchment paper, roll out the 4 smaller pieces to approximately the size of the side walls and the end walls with gable templates; cut out two of each. Roll out remaining dough and cut into two rectangular roof pieces. Transfer gingerbread onto parchment paper on the baking trays. Cut any windows and doors out and/or press any details into the dough before baking. Extra dough can be formed into decorative shapes or cookies.
4. In a preheated 375° F oven, bake gingerbread for 10 minutes, or until crisp. When removing from the oven, leave the gingerbread on the baking trays for a few minutes to set, then transfer to wire racks. Leave out overnight to harden. *(If the pieces expanded in an uneven way, trim them before they cool and are removed from the baking sheet.)*


### Directions for Building:

1. Prepare your base. You can cover thick cardboard with freezer paper or use a platter or cake board. Anything that fits with your theme and provides a secure foundation.
2. In a large bowl, lightly whisk 2 egg whites. Gradually beat in approximately 3 – 5 cups confectioners' sugar. The icing should be smooth and stand in firm peaks.
3. Spread or pipe a 9-inch line of icing onto your base and press in one of the side walls so that it sticks firmly and stands upright. If necessary, spread or pipe a little extra icing along either side to help support it.
4. Take an end wall and ice both the side edges. Spread or pipe a line of icing on the board at a right angle to the first wall and press the end wall into position. Repeat this process with the other two walls until they are all in position. Leave the walls to harden together for at least two hours before putting on the roof.
5. Spread or pipe a thick layer of icing on the top edge of all the walls and fix the roof pieces in position; the roof should overlap the walls to make the eaves. Pipe or spread a little icing along the crest of the roof to hold the two pieces firmly together. Leave overnight or for an hour to set firmly.
6. When ready to decorate, make another batch of royal icing, if needed. Use this to make snow on the roof, and to stick various candies for decoration. Finish with a fine dusting of sifted confectioners' sugar.

**Tip:** You can set cans on the inside to help support the walls until the icing sets. Be sure to remove them before attaching the roof.

**Tip:** Try laying out the wall pieces where you plan to place your house with the outside down and the inside corners together to line everything up. Pipe a stream of royal icing along the inside to mark where the house will set. This will help make your house square when you build it.

Gingerbread House Recipe adapted from <https://www.allrecipes.com/recipe/9446/childrens-gingerbread-house/>

<b>Nutrition Facts-</b> Does not include icing or decorations.	
Servings: 15	
<b>Amount per serving</b>	
<b>Calories</b>	<b>410</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 22.5g	<b>29%</b>
Saturated Fat 13.9g	<b>69%</b>
<b>Cholesterol</b> 79mg	<b>26%</b>
<b>Sodium</b> 171mg	<b>7%</b>
<b>Total Carbohydrate</b> 48.8g	<b>18%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 20.5g	
<b>Protein</b> 4.5g	
Vitamin D 17mcg	84%
Calcium 80mg	6%
Iron 2mg	13%
Potassium 307mg	7%
<i>*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. <u>2,000 calorie a day</u> is used for general nutrition advice.</i>	
	
Recipe analyzed by	

**More ideas for family activities can be found at**  
[www.uaex.edu](http://www.uaex.edu)

**Side of house**

Cut 2

5" X 7" Rectangles

See pattern page for window  
options.

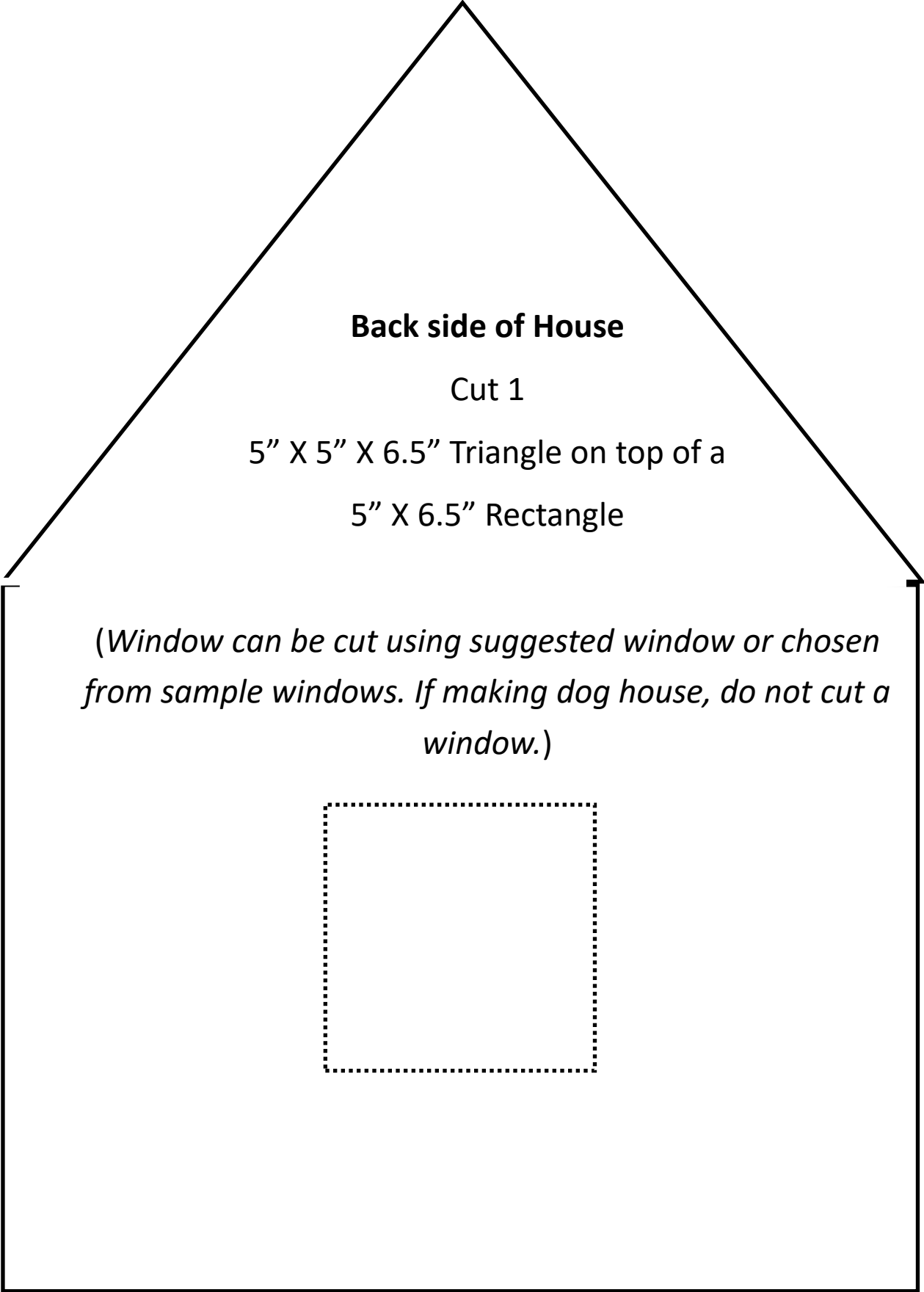
If making a dog house do not cut  
windows.

**Roof**

Cut 2

8" X 5.25" Rectangles

*(After cutting and placing on the parchment paper, a roof pattern can be pressed into the roof pieces. Experiment on a scrap piece*

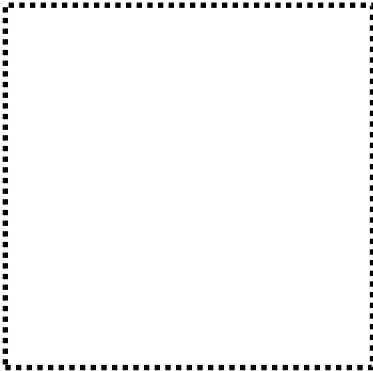


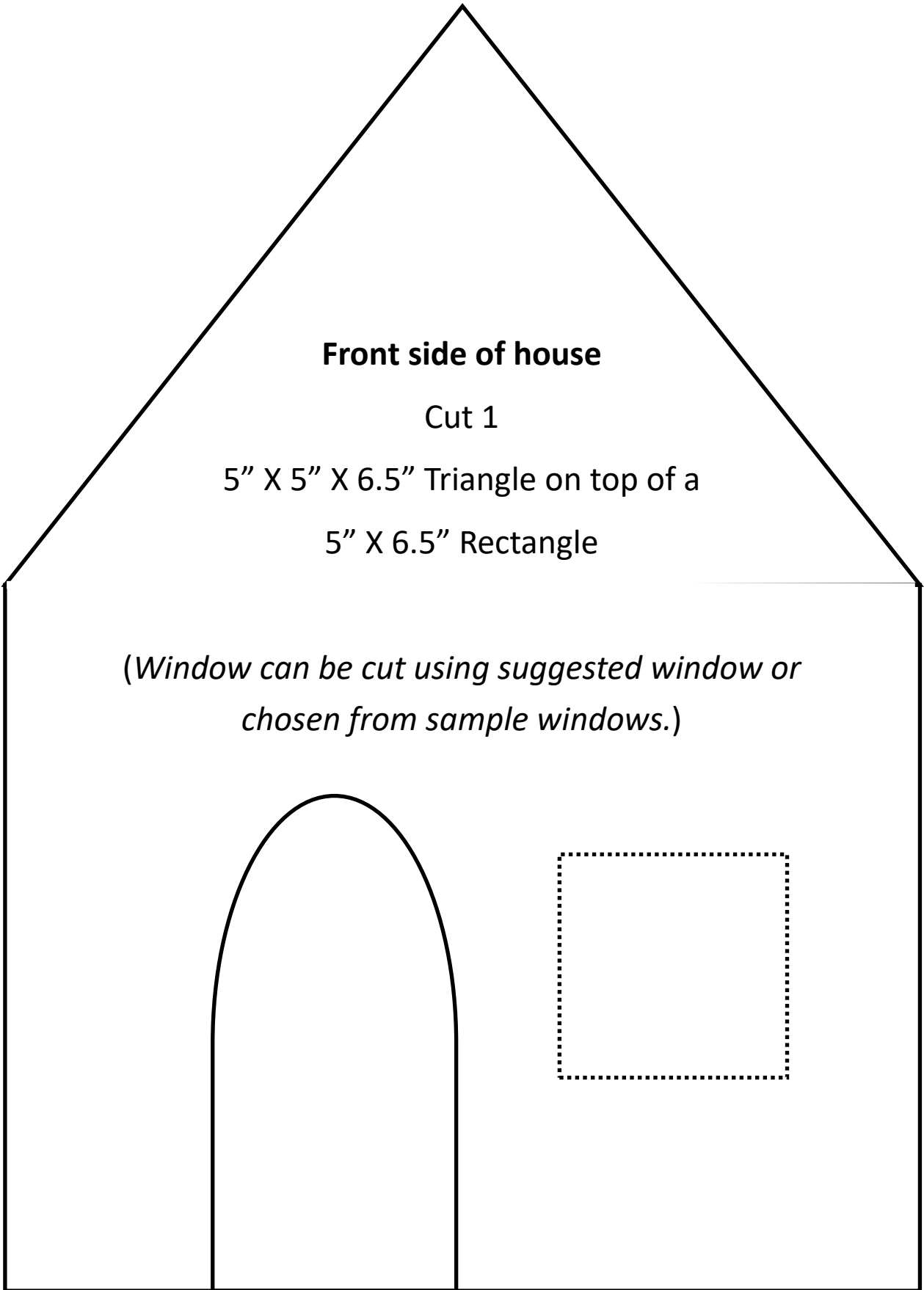
**Back side of House**

Cut 1

5" X 5" X 6.5" Triangle on top of a  
5" X 6.5" Rectangle

*(Window can be cut using suggested window or chosen from sample windows. If making dog house, do not cut a window.)*



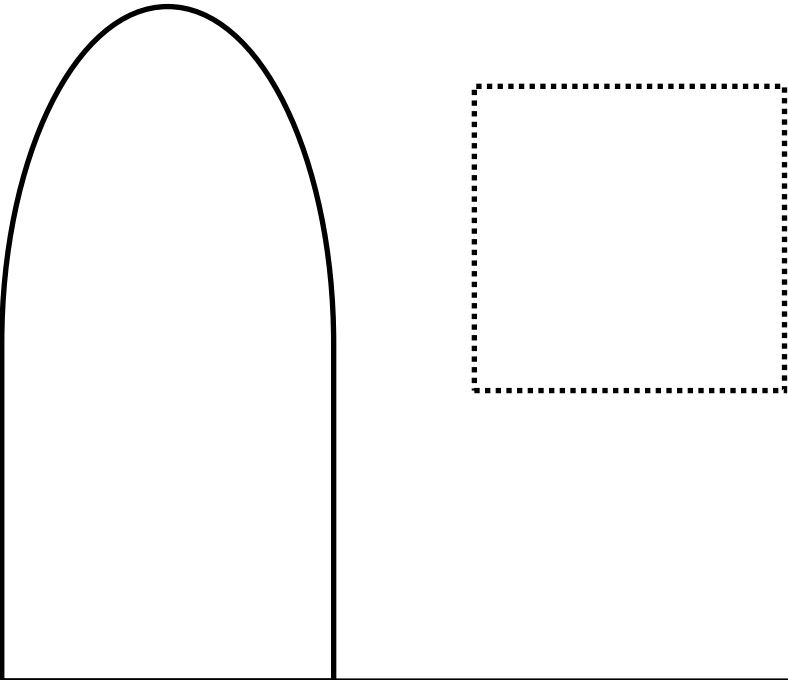


**Front side of house**

Cut 1

5" X 5" X 6.5" Triangle on top of a  
5" X 6.5" Rectangle

*(Window can be cut using suggested window or  
chosen from sample windows.)*

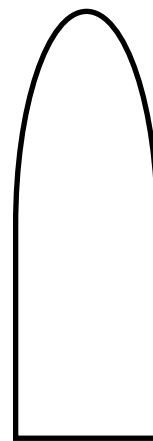
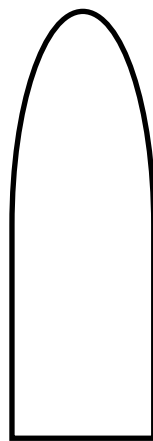
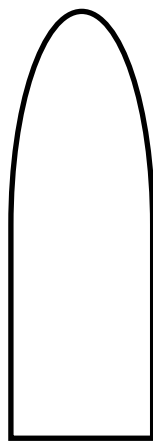
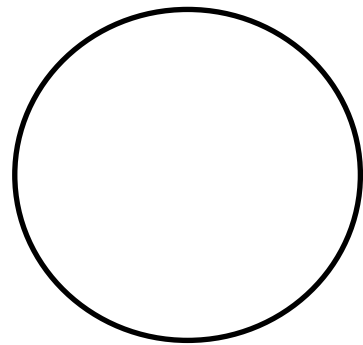
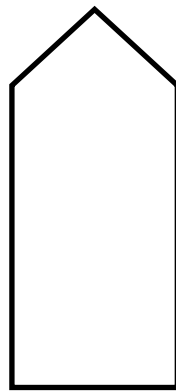
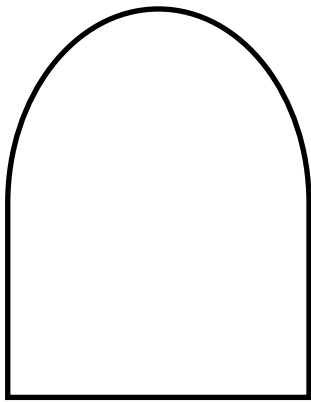




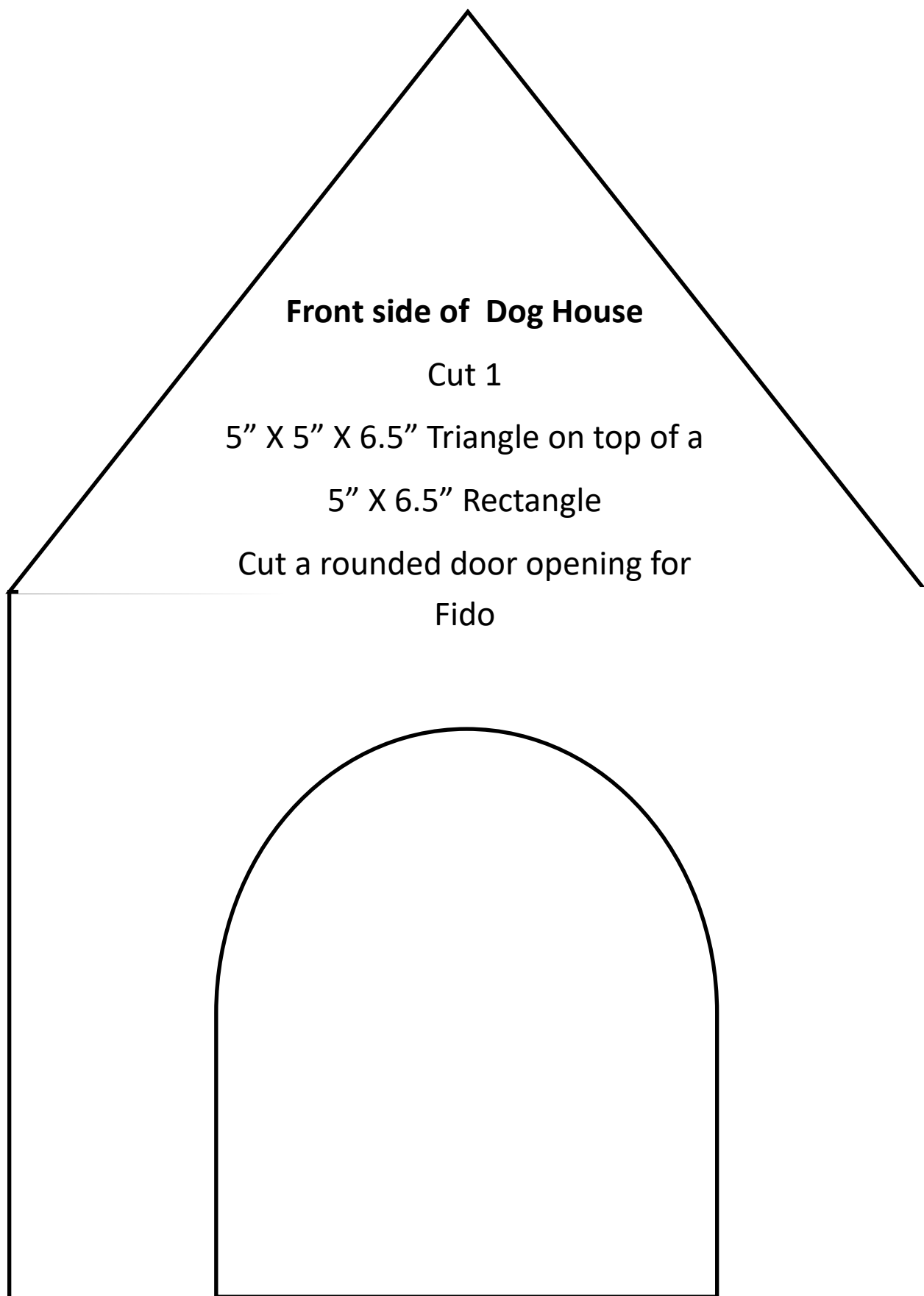
## Optional Window Patterns

**Note:** Windows can be cut out completely and baked separately or the shape of the window can be traced into the walls of the house and then decorated with icing.

If you would like shutters for your windows, after you remove the window piece, cut it in half and bake the pieces when baking the wall pieces.



**Tip:** Crushed hard candies can be placed in the window openings before baking to make stained glass windows.



**Front side of Dog House**

Cut 1

5" X 5" X 6.5" Triangle on top of a

5" X 6.5" Rectangle

Cut a rounded door opening for

Fido