



Build your own Gingerbread House from Scratch  
with Chef Bridget Charters

*Gingerbread Dough*  
*Rolling, Shaping, and Baking*  
*Royal Icing*  
*Piping and Decorating Techniques*  
*Decorating Galore*

Equipment:

- Stand mixer with paddle attachment and whisk
- Rubber spatula
- Damp kitchen towels
- Parchment paper
- Baking sheets
- 12-16" piping bags with small tips
- Small paring knife
- Scissors
- Rolling pin

Ingredients:

- 6 cups all-purpose flour
- 1 tablespoon dry ginger
- 1 tablespoon cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground nutmeg
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 eggs
- $\frac{3}{4}$  cup brown sugar
- 1 cup molasses
- 1 cup butter
- 1 pound confectioners sugar (powdered sugar)
- $\frac{1}{4}$  cup meringue powder