

Gingerbread House

Making a gingerbread house can be a fun adventure for the whole family. With precise measurement and even baking, the pieces should come out perfect for assembling the gingerbread house. The Wolf Electric ovens, (**E-Series, M-Series and the Dual Fuel Range**) in convection bake mode will give the user the confidence of even baking to make sure all the pieces come out perfect.

Yield: 1 house

Ingredients:

Gingerbread

- ½ cup unsalted butter, room temperature
- ½ cup dark brown sugar
- ¼ cup light molasses
- 1 tablespoon cinnamon
- 1 ½ teaspoon ground cloves
- 1 tablespoon ground ginger
- 1 teaspoon baking soda
- 2 cups all-purpose flour
- 2 tablespoons water

Royal Icing

- 1 pound powdered sugar, sifted if lumpy
- 1 to 2 egg whites
- 1 teaspoon vanilla extract or lemon juice

For assemblage and decoration

- Royal icing
- Gumdrops, licorice and peppermint, as desired

Instructions:

1. In a large mixing bowl, cream the butter, brown sugar, molasses, cinnamon, ginger, clove and baking soda together until the mixture is smooth. Blend in the flour and water to make a stiff dough. Chill at least 30 minutes or until firm.
2. Preheat **Wolf M-series, E-series or Dual Fuel oven** to 350 degrees Convection bake.
3. Cut out the following paper patterns for the gingerbread house template:
 - 2- Rectangles- 3x5 inches to make the front and back of the house
 - 2- Rectangles- 3x5 ½ inches for the roof
 - 2- Pieces for the ends of the house, 3 inches wide at the base, 3 inches to the roof line, and slanted to a peak 5 ½ inches from the bottom
 - 4- Smaller rectangles, 1 ½ by 1 inch for the roof and sides of the entry way
 - 1- Piece, 2 inches wide at the base, 1 ½ inches to the roof line, and slanted to a peak 2 ½ inches from the bottom for the front of the entry way

4. Roll gingerbread dough out to edges on a large, rimless cookie sheet. Place the paper patterns onto the rolled out dough. With a sharp, straight edged knife, cut around each of the pieces, but leave in place.
5. Bake at 350 degrees convection bake for about 15 minutes until dough feels firm.
6. Place patterns on top of the gingerbread again and trim shapes, cutting edges with a straight-edged sharp knife. Leave to cool on a baking sheet.
7. Place royal icing into a pastry bag with a writing tip and press out to decorate individual parts of the house, piping on decorations, windows, doors, ect... as desired. Let dry until hardened.
8. Glue sides, front and back of house together at corners using royal icing. Place an object against the pieces to prop up until icing is dry (it only takes a few minutes).
9. Glue the two roof pieces to the pitched roofline of the house. Then, similarly, glue the sides and roof of the entryway together with icing. Attach the entryway to the front of the house.
10. Continue decorating the house, gluing on gumdrops, licorice and peppermint, as desired.

Royal Icing

1. Mix all of the ingredients together using an electric mixer, until the icing is smooth and thin enough to be pressed through a pastry bag with a writing tip. Add more lemon juice if necessary.