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Inn & Resort

Chef Philippe Niez's Gingerbread House Dough



Ingredients

1 cup Sugar
2 teaspoon Ground Ginger
1 teaspoon Nutmeg
1 teaspoon Cinnamon
½ teaspoon Salt
1 ½ teaspoon Baking Soda
1 cup Margarine, Melted
½ cup Evaporated Milk
1 cup Unsulphured Molasses
4 cups Stone-Ground or Unbleached Flour, Sifted

Method for Gingerbread Dough:

Preheat oven to 375° F. Combine the sugar, ginger, nutmeg, cinnamon, salt, and baking soda. Mix well, then add the melted margarine, evaporated milk, and molasses, stirring until combined. Gradually add the flour, 1 cup at a time, stirring constantly until a stiff dough forms. Knead until smooth, adding up to ½ cup additional flour as needed to prevent sticking. Roll the dough to ¼-inch thickness on a floured surface and cut into desired shapes.

Place on greased or parchment-lined baking sheets and bake for 10–12 minutes, or until the gingerbread springs back when lightly touched.

Bakers Tips:

- Chill the dough after rolling it out to help the cut pieces hold their shape. Cut patterns directly on the baking sheet whenever possible to avoid transferring and distorting the pieces.
- For a shiny surface, brush the cookies with a mixture of beaten egg and water during the last 5 minutes of baking.
- For stained-glass windows, fill the cut window openings with crushed hard candies during the last 5 minutes of baking, allowing the candy to melt and create a colorful, translucent effect.

Royal Icing Recipe & Method:

3 Egg Whites
1 lb Powdered Sugar
½ teaspoon Lemon Juice

Place all ingredients in a mixing bowl. Using a paddle, beat to a stiff consistency. If the mixture is too soft, slowly add more powdered sugar. If it is too thick, add a few drops of water to desired consistency.