



welcomes you to

Petite Gingerbread House Workshop

with Pastry Chef Katie Rosenhouse

Gingerbread Dough

Yield: 2 small houses + 1 dozen assorted cookie shapes

Ingredients:

¼ cup shortening

¼ cup unsalted butter, at room temperature

¾ cup packed dark brown sugar

¾ cup molasses

2 large eggs

4 cups all-purpose flour

1 tsp. ground cinnamon

¾ tsp. baking powder

½ tsp. ground ginger

½ tsp. kosher salt

¼ tsp. baking soda

For the icing:

3 large egg whites

½ tsp. cream of tartar

4 ½ cups confectioners' sugar

1 tsp. vanilla extract

Sprinkles, marshmallows, holiday candies, and other decorations, as desired.

Procedure:

1. In the bowl of a stand mixer, beat shortening, butter, and brown sugar until smooth.
2. Slowly beat in molasses until combined.
3. Add eggs one at a time, beating after each addition.
4. Add remaining dry ingredients and beat until smooth.
5. Roll dough until a little over ¼-inch thick between sheets of parchment paper and refrigerate until firm, at least 30 minutes.
6. Preheat oven to 375°F.
7. Cut out house pieces (template below). Reroll scraps as needed, cutting out holiday cookies with remaining dough.
8. Space pieces at least 1-inch apart on parchment-lined baking sheets, and bake until firm and browned along the edges (12-15 minutes depending on sizes).
9. Cool completely.
10. Prepare the icing by whipping the egg whites and cream of tartar until foamy. Slowly beat in sugar to combine until mixture is thick and smooth. Beat in vanilla.
11. Decorate and assemble houses and cookies as desired.

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