

The Farm Chicks.

Construction Gingerbread House Recipe:

- 1/4 cup brown sugar
- 2 teaspoons ground cinnamon
- 1 1/4 teaspoons ground ginger
- 1/4 teaspoons ground cloves
- 1/3 cup plus 1 tablespoon corn syrup
- 3 tablespoons butter at room temperature
- 1 1/2 teaspoons vanilla extract
- 1 1/3 cups all-purpose flour, plus more for dusting

NOTE: Do not substitute ingredients. Doing so can cause bubbles, create a weak dough, etc.

Directions:

1. Line a sheet pan with parchment paper. Preheat oven to 350°F. Combine brown sugar, cinnamon, ginger, cloves, corn syrup, butter, and vanilla in the bowl of a stand mixer fitted with a paddle attachment. Mix on low until smooth, then sprinkle in flour and continue mixing to form a stiff dough. Turn onto a lightly floured surface and knead until smooth. Proceed immediately, or wrap in plastic and set aside at room temperature until needed, up to 24 hours. (Larger batches should be divided into 14-ounce portions.)
2. Place dough on parchment paper that has been sprinkled with flour. Sprinkle more flour onto the top of the dough and roll out to your desired thickness. (I roll my dough very thinly so that it goes a long way and so that each gingerbread house is as light as possible). Cut according to your gingerbread house template (see note below about templates), using an X-Acto or paring knife. Transfer shapes to the sheet pan.
3. Bake gingerbread until dry to the touch and golden brown. This can vary anywhere from 7-25 minutes, depending on size and thickness of your shapes. Transfer cut-outs to a cooling rack and cool completely before handling.
4. Assemble houses with melted white candy melts, using a disposable piping bag.
5. Allow to fully dry and set.