

**Wicked Goodies**  
**Full Size**  
**Gingerbread House Dough Recipe**

6 quart mixer needed

3 lbs (13.5 cups or 1.4 kg) sifted all-purpose flour

1 Tablespoon ground ginger

1 teaspoon ground cinnamon

1 teaspoon ground cloves

½ teaspoon salt

2 cups unsalted butter (1 lb or 465 grams) at room temp.

2 cups granulated sugar (14 oz or 390 grams)

2 eggs at room temp.

2 cups molasses (1.5 lbs, 710 grams, or 480 ml)

¼ cup white vinegar (60 ml)

**1. Sift** together the dry ingredients and set them aside. (Note: this is the second time you will be sifting the flour)

**2. Cream** the butter and sugar until light.

**3. Add the eggs** slowly and mix on low until just combined.

**4. Add the molasses** slowly and mix on low until just combined.

**5. Add 1/3 of the dry ingredients** and mix until just combined. Scrape the bowl.

**6. Add the vinegar.**

**7. Add the last 2/3 of the dry ingredients** and mix well until no streaks of butter or molasses show. **8. Scrape the bowl** and continue mixing for another 30 seconds. The dough must be thoroughly combined in order to bake evenly. If there are any light or dark patches, then it's not mixed well enough. Knead the dough a little if you have to at the end to achieve a 100% consistent color throughout.

**8. Divide the dough into four equal portions** and seal them well in plastic wrap. Press the dough into flat, square shaped patties. Pile the patties on a flat surface and put them into the refrigerator for at least 24 hours to chill and relax. For longer storage, slip the wrapped patties into freezer bags. Gingerbread dough can be made well in advance and held for a week or more in the refrigerator. It can be held for a month or more in the freezer as long as it's properly stored.

**Wicked Goodies**  
**Half Size**  
**Gingerbread House Dough Recipe**

3 quart mixer needed

1.5 lbs (6 3/4 cups or 680 grams) sifted all-purpose flour	1 cup unsalted butter (8 oz or 230 grams) at room temp.
1 1/2 teaspoon ground ginger	1 cup granulated sugar (7 oz or 195 grams)
1/2 teaspoon ground cinnamon	1 egg at room temp.
1/2 teaspoon ground cloves	1 cup molasses (12 oz, 355 grams, or 240 ml)
1/4 teaspoon salt	2 Tablespoons white vinegar (30 ml)

- 1. Sift** together the dry ingredients and set them aside. (Note: this is the second time you will be sifting the flour)
- 2. Cream** the butter and sugar until light.
- 3. Add the eggs** slowly and mix on low until just combined.
- 4. Add the molasses** slowly and mix on low until just combined.
- 5. Add 1/3 of the dry ingredients** and mix until just combined. Scrape the bowl.
- 6. Add the vinegar.**
- 7. Add the last 2/3 of the dry ingredients** and mix well until no streaks of butter or molasses show. **8. Scrape the bowl** and continue mixing for another 30 seconds. The dough must be thoroughly combined in order to bake evenly. If there are any light or dark patches, then it's not mixed well enough. Knead the dough a little if you have to at the end to achieve a 100% consistent color throughout.
- 8. Divide the dough into four equal portions** and seal them well in plastic wrap. Press the dough into flat, square shaped patties. Pile the patties on a flat surface and put them into the refrigerator for at least 24 hours to chill and relax. For longer storage, slip the wrapped patties into freezer bags. Gingerbread dough can be made well in advance and held for a week or more in the refrigerator. It can be held for a month or more in the freezer as long as it's properly stored.