

Construction Gingerbread Dough Recipe

*This is based on a dry climate. Use only ½ cup corn syrup and less water if in a humid climate.

5 cups	all purpose flour
1 tsp.	ground cinnamon
1 Tbsp.	ground ginger
½ tsp.	salt
¾ cup	granulated sugar
¾ cup	vegetable shortening
⅔ cup	light corn syrup*
½ cup	molasses
8 Tbsp.	warm water*

1. Preheat oven to 375F degrees.
2. Sift together flour, cinnamon, ginger and salt in a large bowl. Set aside.
3. Whip shortening and sugar until light and fluffy.
4. Add light corn syrup and molasses to sugar mixture, slowly, until thoroughly mixed. (If you want to add food coloring, this is a good time to mix it in.)
5. Add warm water and mix.
6. Add dry ingredients a little at a time until all is mixed in.
7. Remove dough from bowl and knead by hand for a couple of minutes.
8. Flatten into a rectangular disk.
9. Divide the disk in half with a knife or pizza roller and place each half in a Ziploc bag to rest for 1 hour. Although it is best when used the same day, the dough will keep for a week at room temperature or a month in the refrigerator.
10. Roll dough evenly onto a Silpat or piece of parchment paper. I use cookie slats (Perfection Strips). I use the white ones for non support pieces and the red (or white and red layered) for support walls.
11. Leave about ½" scraps around the walls to hold shape while baking.
12. Cut windows, doors, etc. but leave in place for first phase of baking.
13. Bake for 18 minutes then take out and recut around walls and windows, doors, etc. Remove scrap pieces and use small knife to remove windows, doors and other small pieces.

14. Return to oven for about another 10 minutes. This is an estimate; baking time can vary greatly, depending on the size and thickness of pieces. Check often. Walls should be golden brown but not burnt.
15. Remove from oven and let cool on flat surface. Do not move until completely cooled.

*The amount needed can vary greatly depending on size of house. This amount should make 2 large walls (12 x 6) with some extra for small pieces.