

HOUSE *of* JADE

GINGERBREAD HOUSE
RECIPE AND TEMPLATES

the Recipes

GINGERBREAD + FROSTING

Gingerbread

1.5 CUPS SHORTENING
1.5 CUPS SUGAR
1.5 CUPS MOLASSES
3 EGG YOLKS
3 TEASPOONS GROUND GINGER
3 TEASPOONS GROUND CLOVES
2.5 TEASPOONS CINNAMON
2.5 TEASPOONS GROUND NUTMEG
1.5 TEASPOONS SALT
5-6 CUPS FLOUR, SIFTED
3 TEASPOONS BAKING POWDER
1.5 TEASPOONS BAKING SODA

In a stand mixer fitted with the paddle attachment, cream the shortening, sugar, and molasses. Add the egg yolks and mix well.

Add the baking powder, baking soda, ginger, cloves, cinnamon, nutmeg, and salt. Mix well.

Switch mixer attachment to the dough hook. Add flour, and beat for 10 minutes.

Divide the dough into 3 equal parts. Wrap each piece with plastic and chill in the refrigerator for at least an hour.

Preheat oven to 350 degrees.

Roll out the dough onto a cookie sheet. Cut out individual gingerbread house shapes.

Bake each piece for 14-20 minutes. Each will bake at a different time depending on size. Watch closely!

Immediately after removing from the oven, re-cut the pattern with a sharp knife and use a large spatula to remove pattern pieces. Cool on a wire rack.

Royal Frosting

3 EGG WHITES
1/2 TEASPOON CREAM OF TARTAR
1LB POWDERED SUGAR

Using the wire whip attachment on your mixer, beat the egg whites until foamy.

Add the cream of tartar and powdered sugar. Beat on high for about 7-10 minutes, until the consistency is soft enough to spread, but firm enough to hold its shape.

If the consistency is too thick, add water (1/4 teaspoon at a time). If it's too runny, add more powdered sugar.

Put the frosting in a cake decorating bag and decorate the gingerbread house around windows, doors, and other places as desired.



the Susie

GINGERBREAD HOUSE
TEMPLATE & INSTRUCTIONS

the Susie

3-PIECE TEMPLATE

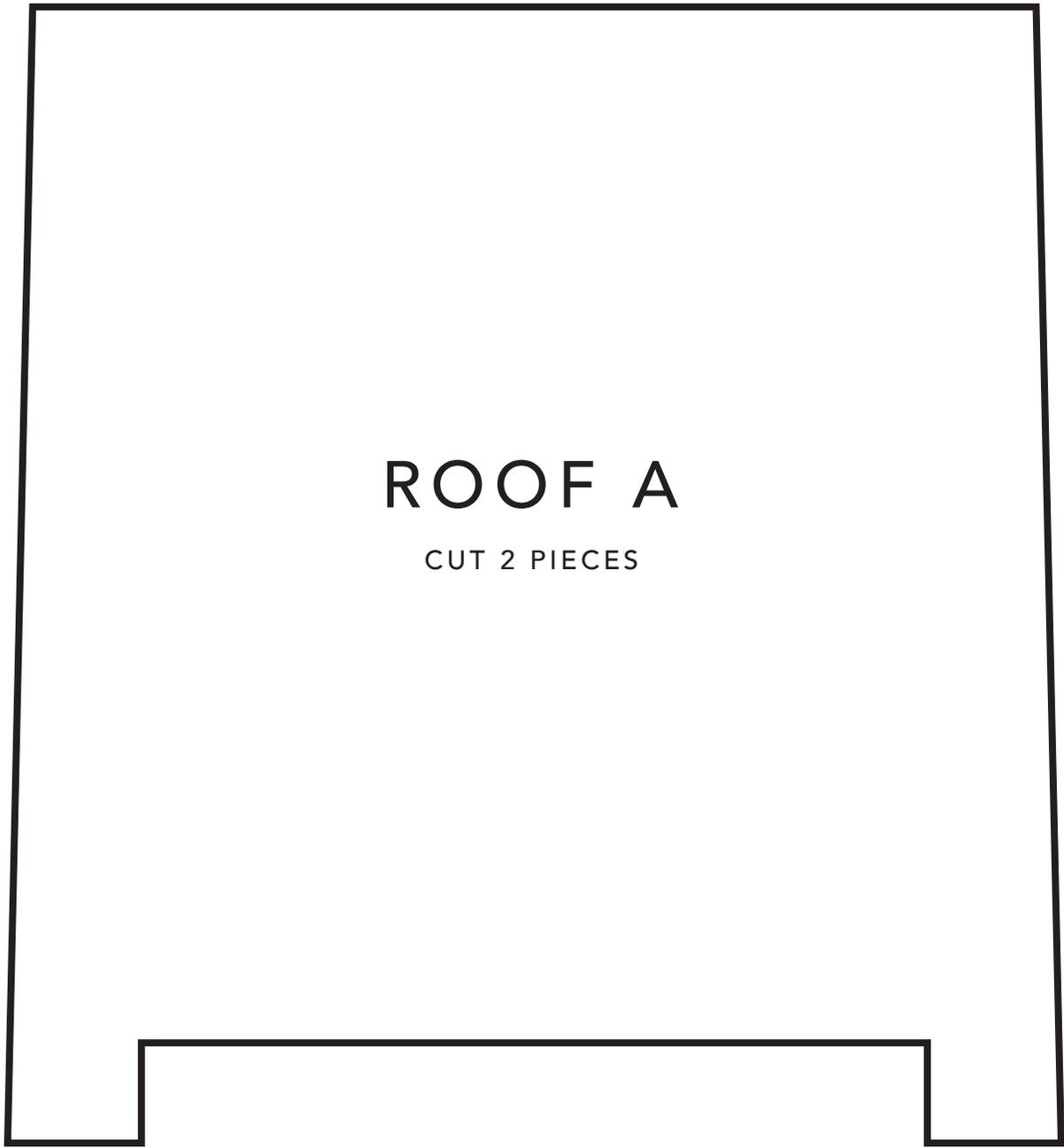
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If not, adjust your print settings!

10.5 INCHES*

HOUSE

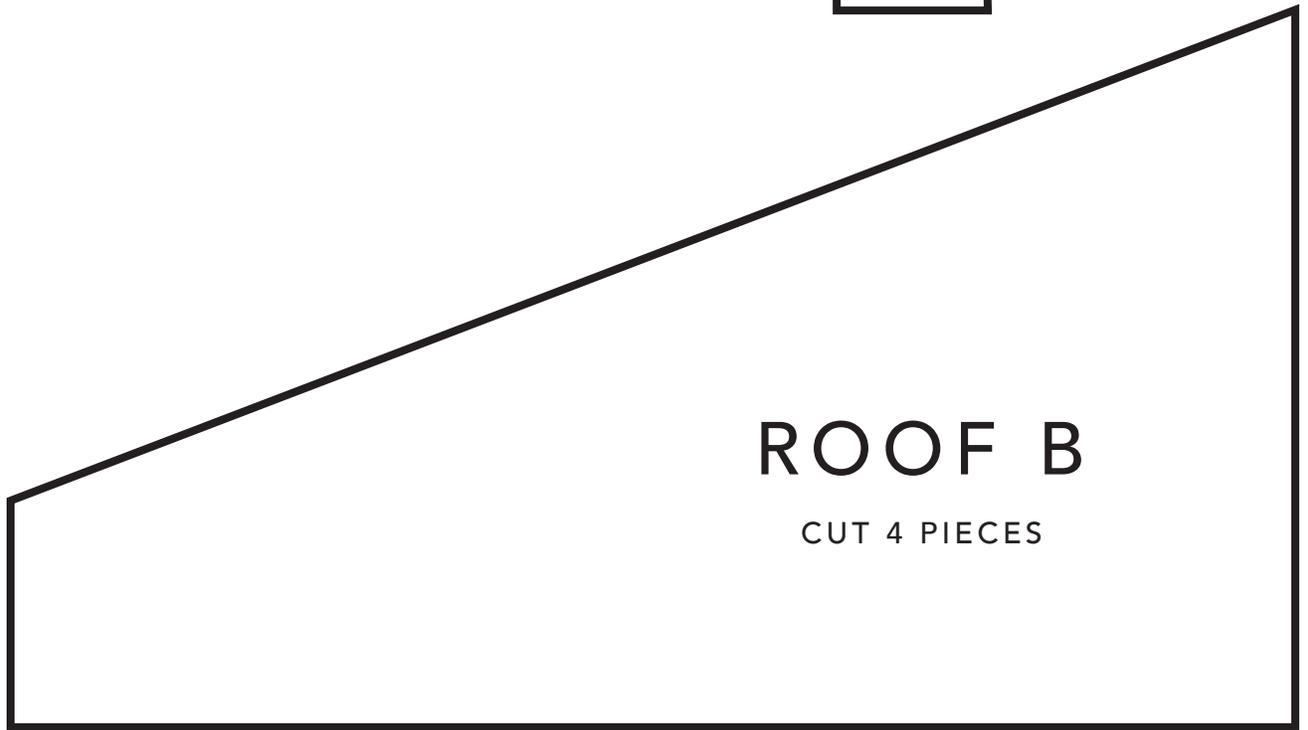
CUT 4 PIECES





ROOF A

CUT 2 PIECES



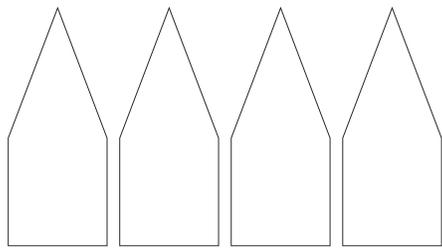
ROOF B

CUT 4 PIECES

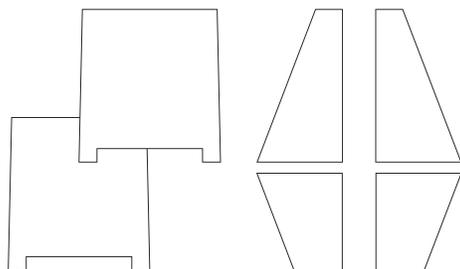


the Susie

ASSEMBLY INSTRUCTIONS

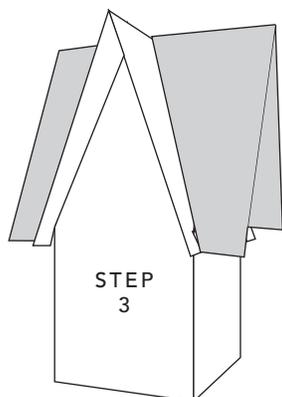
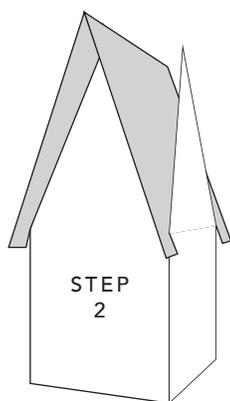
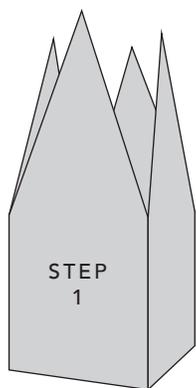


HOUSE



ROOF A

ROOF B



Roll out the dough onto a cookie sheet. Cut out individual gingerbread house shapes. Cut 4 pieces of 'HOUSE'. Cut 2 pieces of 'ROOF A'. Cut 4 pieces of 'ROOF B'.

You should have 10 pieces total.

Bake each piece at 350 degrees for 14-20 minutes. Each will bake at a different time depending on size. Watch closely!

Immediately after removing from the oven, re-cut the pattern with a sharp knife and use a large spatula to remove pattern pieces. Cool on a wire rack.

Once your gingerbread pieces have cooled completely, scoop frosting into a piping bag and get decorating! Make sure the icing is at room temp, otherwise it won't stick to the gingerbread.

Grandma Dawn always used hot sugar to put her pieces together, but we often hot glue our pieces! The glue is so much easier to use and also easy to disguise with piping details after it's been assembled.

ASSEMBLY STEP 1

Assemble the gingerbread house base by placing 4 'HOUSE' pieces edge to edge. You should see a square from the top view.

ASSEMBLY STEP 2

Slot 2 'ROOF A' pieces on top of the house base, forming the roof. Notched edges should be facing downwards.

ASSEMBLY STEP 3

Glue 2 'ROOF B' pieces together and place on the opposite sides of 'ROOF A'. Repeat with the remaining 2 'ROOF B' pieces. Once finished, all rooflines should be on the same level. Disguise hot glue and any gaps with piped frosting.

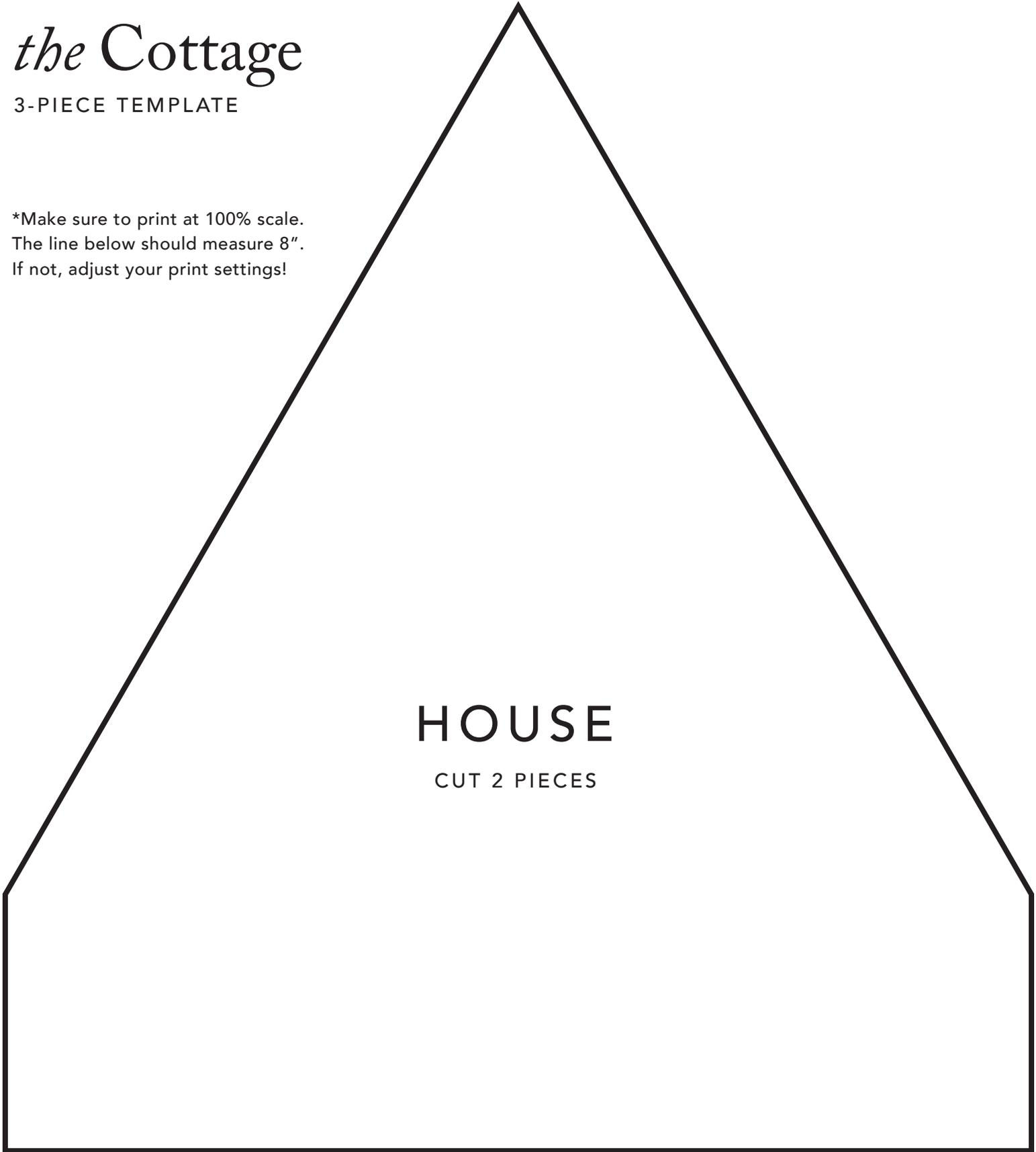
the Cottage

GINGERBREAD HOUSE
TEMPLATE & INSTRUCTIONS

the Cottage

3-PIECE TEMPLATE

*Make sure to print at 100% scale.
The line below should measure 8".
If not, adjust your print settings!



HOUSE

CUT 2 PIECES



8 INCHES*



ROOF

CUT 2 PIECES

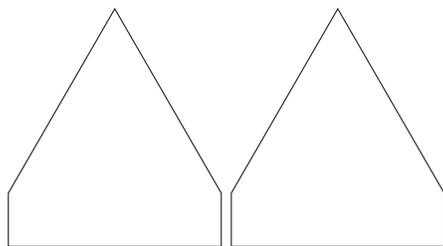
HOUSE SIDE

CUT 2 PIECES

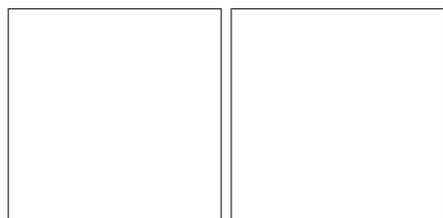


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ASSEMBLY INSTRUCTIONS



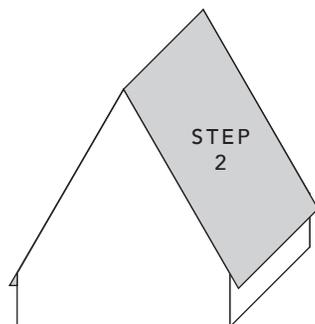
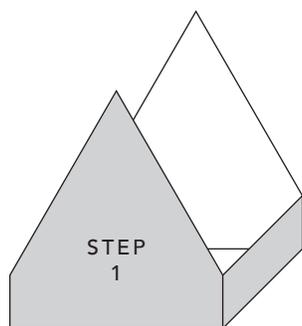
HOUSE



ROOF



HOUSE SIDE



Roll out the dough onto a cookie sheet. Cut out individual gingerbread house shapes. Cut 2 pieces of 'HOUSE'. Cut 2 pieces of 'ROOF'. Cut 2 pieces of 'HOUSE SIDE'. You should have 6 pieces total.

Bake each piece at 350 degrees for 14-20 minutes. Each will bake at a different time depending on size. Watch closely!

Immediately after removing from the oven, re-cut the pattern with a sharp knife and use a large spatula to remove pattern pieces. Cool on a wire rack.

Once your gingerbread pieces have cooled completely, scoop frosting into a piping bag and get decorating! Make sure the icing is at room temp, otherwise it won't stick to the gingerbread.

Grandma Dawn always used hot sugar to put her pieces together, but we often hot glue our pieces! The glue is so much easier to use and also easy to disguise with piping details after it's been assembled.

ASSEMBLY STEP 1

Pipe icing or glue along the short edge of one 'SIDE' piece and secure to the inside edge of one 'HOUSE' piece.

Repeat with remaining house + side pieces. Make sure side pieces run parallel to each other, and house pieces run parallel to each other.

ASSEMBLY STEP 2

Add 'ROOF' pieces to the top of the house base and secure. Disguise hot glue and any gaps with piped frosting.

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SEE WHAT YOU'VE CREATED!