

What to prepare before class:

7. Czech & Slovak Gingerbread House 2023

Gingerbread House

1 gingerbread house

Ingredients:

Gingerbread Spice:

- 2 TSP** of whole anise seeds (or ½ TSP of ground anise seeds)
- 1 TSP** of whole fennel seeds (or ½ TSP of ground fennel seeds)
- 1 TSP** of whole cloves (or 1/2 TSP of ground cloves)
- 2 TSP** of ground cinnamon
- 1 TSP** of ground Allspice
- 1 TSP** of ground ginger

Gingerbread dough:

- Gingerbread spice (prepared above)
- 2 ½ cups** of all-purpose flour + **Extra flour** for flouring surface
- ¾ cup** of confectioners' sugar
- ½ TSP** of baking powder
- 2 TBSP** of cocoa powder
- 2 sticks** (8 OZ) of butter - soft (room temperature)
- ¼ cup** of honey
- 2** large eggs

Decorating mixture:

- 2** egg whites – **room temperature**
- 1 ½ cups** of confectioners' sugar
- 2 TBSP** of cornstarch
- 1 TBSP + some extra** of lemon juice with no pulp (fresh lemon juice needs to be filtered over a sieve)

Tools:

- Measuring Spoons & Measuring Cups
- Mortar and Pestle or small food processor
- Kitchen Mixer with Whisk and Flat Beater Attachment or Hand Mixer
- Whisk
- Plastic Wrap
- Bowl Scraper or Silicone Spatula
- Rolling Pin
- Knife or pizza cutter

Icing Spatula

4 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Sieve

Small decorating bag (with a fine round tip) or a small freezer bag *

* I use a round tip, 01 (opening about 1.5 mm) or 02. You can avoid using a tip, but it will make it a little harder to decorate.

Additional Preparation steps:

Aside from preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

At least half hour before the class and preferably on the evening before the class:

1. Gingerbread spice:

1.1. Place into the mortar:

- 2 TSP** of whole anise seeds
- 1 TSP** of whole fennel seeds
- 1 TSP** of whole cloves
- 2 TSP** of ground cinnamon
- 1 TSP** of ground Allspice
- 1 TSP** of ground ginger

And process using a pestle until a fine texture is reached.

Note: If you don't have a mortar and pestle, you can use a small food processor.

2. Gingerbread dough:

2.1. Place into a kitchen mixer with a flat beater attachment:

- Gingerbread spice
- 2 ½ cups** of all-purpose flour
- ¾ cups** of confectioners' sugar
- ½ TSP** of baking powder
- 2 TBSP** of cocoa powder

Shortly stir together using a hand whisk until nicely combined (about 1 minute).

2.2. Add:

- 2 sticks** (8 OZ) of butter - soft (room temperature)
- ¼ cup** of honey
- 2** large eggs

And process on slow speed until all ingredients are partially combined.

- 2.3. Then increase the speed to medium-high and process until the dough is formed (about 2 - 3 minutes).

Note: The cookie dough will be sticky after processing. It will harden during the following resting time in the fridge.

3. Dough resting time:

- 3.1. Wrap the dough with plastic wrap (scoop it on the wrap and then cover it with the wrap).

Tip:

If you want to work with the dough soon, form it into a disk, not into a roll shape.

- 3.2. Let cool in the refrigerator until partially, but not totally, hardened (about 1 hour).

Important: If the dough in the refrigerator fully hardens (if left for a longer time, for example, overnight), remove from the refrigerator about a half hour before cutting into shapes.

+ Remove 2 extra eggs from the refrigerator about 1 – 2 hours before class.

Please let me know if you have any questions: tom@cookinghub.com