



# GINGERBREAD RECIPES

*courtesy of*  
THE OMNI GROVE PARK INN

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# GINGERBREAD



1 LB BUTTER  
12 OZ BROWN SUGAR  
1 LB MOLASSES  
3 LBS, 8 OZ ALL PURPOSE FLOUR  
1 TBSP + 1 TSP CINNAMON  
1 TBSP + 1 TSP GROUND GINGER  
1 TSP GROUND CLOVES  
2 TSP SALT  
11 OZ COLD WATER

*Cream butter, brown sugar, spices, and salt until light and fluffy. Add and blend molasses. Add flour and mix to combine. Add cold water and blend. Refrigerate to set. Bake at 350 degrees until done, approximately 15-20 minutes.*



GINGERBREAD







1 LB POWDERED SUGAR  
2 EGG WHITES  
1 TSP CREAM OF TARTAR

*Add egg whites to sugar and cream of tartar.  
Beat on high for 3-5 minutes until snow-white  
and fluffy. Keep covered with a damp towel to  
retain moisture and avoid hardening.*

ROYAL ICING IS THE BEST CHOICE FOR ASSEMBLING AND DECORATING GINGERBREAD HOUSES. MOST OTHER ICINGS CONTAIN SHORTENING OR BUTTER THAT WILL EVENTUALLY SOAK INTO THE GINGERBREAD AND COULD CAUSE YOUR HOUSE TO SOFTEN AND COLLAPSE.





1 OZ GELATIN  
8 OZ WATER  
5 LBS POWDERED SUGAR

*Heat gelatin and water until the gelatin has dissolved. Add the powdered sugar, stir, and keep covered with a wet towel until ready to use.*

PASTILLAGE, SIMILAR TO STIFF PUTTY, IS SOMETIMES REFERRED TO AS GUM PASTE. PASTILLAGE IS ROLLED FONDANT WITHOUT ANY OF THE SOFTENING INGREDIENTS (GLYCERIN, CORN STARCH, OR SHORTENING). IT DRIES BONE-DRY AND CRUSTS MORE QUICKLY THAN FONDANT.





## GINGERBREAD PASTILLAGE



4 GRAMS OF GELATIN SHEET  
36 GRAMS COLD WATER  
125 GRAMS GINGERBREAD FLOUR  
90 GRAMS POWDERED SUGAR  
37 GRAMS CORNSTARCH

*Bloom the gelatin sheet in the cold water for ten minutes. Gently heat the mixture in the microwave (20 seconds) and cool to 86 degrees. Sift the rest of the ingredients and add the 86 degree gel mixture to mass and knead until it feels like rolling fondant.*

YOU CAN CHANGE THE COLOR OF THIS PASTILLAGE BY ADDING MOLASSES, SPINACH POWDER, BEET POWDER, TURMERIC, PAPRIKA, ETC. THEN ROLL OUT TO DESIRED SHAPES AND DRY FOR AT LEAST TWENTY FOUR HOURS.



GINGERBREAD PASTILLAGE









## GINGERBREAD 'PLAY' DOUGH



1 CUP SALT  
1 CUP WATER  
2 TBSP VEGETABLE OIL  
1 1/4 CUPS BREAD FLOUR  
1 3/4 CUPS GINGERBREAD FLOUR

*Sift the flours together. Add salt to the water and oil.  
Knead the wet and dry ingredients together. Adjust  
the stiffness with bread flour. For extendability and  
stretchiness add gum trac.*



GINGERBREAD 'PLAY' DOUGH





## DECORATIVE DEAD DOUGH

### SYRUP

580 grams of granulated sugar  
580 grams of water  
290 grams of glucose

### WHITE DOUGH

750 grams of light rye  
250 grams of buckwheat  
640 grams of syrup

### BROWN DOUGH

750 grams of light rye  
250 grams of buckwheat  
460 grams of syrup  
200 grams of molasses

### SPECKLED DOUGH

750 grams of light rye  
250 grams of organic dark buckwheat  
640 grams of syrup

### GREEN DOUGH

700 grams of light rye  
225 grams of buckwheat flour  
75 grams spinach flour  
690 grams of dead dough syrup

### RED DOUGH

700 grams of light rye  
225 grams of buckwheat flour  
75 grams of beet flour  
690 grams of dead dough syrup

### GINGERBREAD DEAD DOUGH

700 grams of light rye  
225 grams of buckwheat flour  
15 grams of gingerbread spice  
40 grams of molasses  
690 grams of dead dough syrup





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