

GINGERBREAD DOUGH—FULL RECIPE

YIELDS ABOUT 3^{1/2} LBS. OF DOUGH

1 CUP VEGETABLE SHORTENING
1 CUP SUGAR
2 TSP. BAKING POWDER
2 TSP. GROUND GINGER
1 TSP. BAKING SODA
1 TSP. SALT
1 TSP. GROUND CINNAMON
½ TSP. GROUND CLOVES
1 CUP DARK MOLASSES
2 LARGE EGGS
2 TBSP. WHITE VINEGAR
5 CUPS UNBLEACHED ALL-PURPOSE FLOUR

In the bowl of a large stand mixer fitted with a paddle attachment, combine the shortening and sugar with an electric mixer on medium-high speed until well combined

Add the baking powder, ginger, baking soda, salt, cinnamon, and cloves and beat until incorporated.

Add the molasses, eggs, and vinegar and beat until smooth, scraping down the sides of the bowl once or twice as necessary.

Add the flour, 1 cup at a time, and mix on low until smooth. Scrape the dough onto a sheet of plastic wrap and press into a rough square. Wrap tightly and refrigerate for at least 3 hours and up to 3 days.

GINGERBREAD DOUGH—HALF RECIPE

YIELDS ABOUT 1^{3/4} LBS. OF DOUGH

½ CUP VEGETABLE SHORTENING
½ CUP SUGAR
1 TSP. BAKING POWDER
1 TSP. GROUND GINGER
½ TSP. BAKING SODA
½ TSP. SALT
½ TSP. GROUND CINNAMON
¼ TSP. GROUND CLOVES
½ CUP DARK MOLASSES
1 LARGE EGG
1 TBSP. WHITE VINEGAR
2 ½ CUPS UNBLEACHED ALL-PURPOSE FLOUR

Proceed as for full recipe.

ROYAL ICING—FULL RECIPE

YIELDS ABOUT 6½ CUPS

3 TBSP. MERINGUE POWDER
½ CUP WARM WATER
1 16-OUNCE PACKAGE CONFECTIONERS' SUGAR (4½ CUPS)
1 TSP. PURE VANILLA EXTRACT

In a medium mixing bowl, combine the meringue powder and water. With an electric mixer fitted with the whisk attachment, beat the mixture on high speed until soft peaks form.

Add the confectioners' sugar and vanilla and beat until the icing is shiny, smooth, and increased in volume, 6 to 8 minutes. If the icing is too stiff to pipe or spread, add 1 to 2 tbsp. water and whip until the proper consistency is achieved. Use immediately or cover the surface of the icing with plastic wrap (otherwise the icing will begin to harden) and refrigerate the bowl for up to 1 day.

ROYAL ICING—HALF RECIPE

YIELDS ABOUT 3½ CUPS

1 ½ TBSP. MERINGUE POWDER
¼ CUP WARM WATER
2 ¼ CUPS CONFECTIONERS' SUGAR
½ TSP. PURE VANILLA EXTRACT

Proceed as for full recipe.

WORKING WITH GINGERBREAD DOUGH



THIS DOUGH RECIPE IS MADE WITH VEGETABLE SHORTENING FOR DURABILITY, MOLASSES FOR RICH FLAVOUR AND COLOUR, AND ABUNDANT GROUND GINGER, CINNAMON, AND CLOVES FOR SPICE. IT HAS ENOUGH BAKING POWDER TO LIGHTEN A LITTLE, BUT NOT SO MUCH THAT IT WILL SPREAD SIGNIFICANTLY WHEN BAKING.

DON'T BE AFRAID TO MIX THE DOUGH UNTIL ALL THE INGREDIENTS ARE WELL COMBINED AND SMOOTH. UNDER MIXING MAY RESULT IN A CRUMBLY DOUGH. IF THIS HAPPENS, YOU CAN RETURN YOUR DOUGH TO THE MIXER (OR BOWL) OR KNEAD IT BY HAND ON A COUNTER UNTIL IT IS SILKY AND WORKABLE.

ONCE MIXED, THE DOUGH SHOULD BE ALLOWED TO FIRM UP IN THE REFRIGERATOR FOR A FEW HOURS. IT WILL KEEP, WELL WRAPPED IN PLASTIC, FOR UP TO THREE DAYS. YOU CAN EVEN MAKE THE DOUGH UP TO ONE MONTH IN ADVANCE, WRAP IT, FREEZE IT, AND DEFROST IT OVERNIGHT IN THE REFRIGERATOR BEFORE ROLLING AND BAKING. IT IS ALWAYS GOOD TO HAVE EXTRA DOUGH JUST IN CASE YOU NEED TO REDO THAT KITCHEN WALL MORE THAN ONCE, AND THAT EXTRA DOUGH CAN BE USED TO CREATE DIFFERENT LANDSCAPING ELEMENTS!

AS EASY AS THE DOUGH IS TO WORK WITH, YOU SHOULD STILL ROLL IT DIRECTLY ONTO PARCHMENT PAPER, CUT IT INTO PIECES, AND THEN SLIDE THE PAPER, WITH THE PIECES, ONTO RIMS BAKING SHEETS. THIS WAY, THERE'S LESS OF A RISK OF TEARING OR STRETCHING THE DOUGH AS YOU TRANSFER LARGER PIECES!

