**Gingerbread House Dough**

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**Ingredients:**

* Flourless cooking spray
* 3 ¾ cup AP flour
* 2 tsp baking soda
* 1 ½ tsp ground ginger
* 1 ½ tsp ground allspice
* 1 tsp salt
* 8 Tbsp unsalted butter at room temp
* ¾ cup tightly packed dark brown sugar
* ½ cup of honey or light/dark corn syrup
* 2 large eggs

**Directions:**

1. Preheat the oven to 375F. Lightly spray cookie sheets with cooking spray or line them with parchment paper.
2. Sift together the flour, baking soda, ginger, allspice, and salt and set aside.
3. In a stand mixer fitted with the paddle attachment, cream together the softened butter, brown sugar, and honey (or corn syrup) on medium speed until smooth, about 2 minutes.
4. Add the eggs and mix until smooth and light, another 2/3 minutes.
5. Add the sifted dry ingredients and mix on low speed just until the dough is evenly mixed.
6. Turn the dough out onto a lightly floured work surface, pat into an even disk and chill for 10 minutes. Roll out the dough to ¼ inch thickness.
7. Cut out the gingerbread house pieces using a butter knife, pizza cutter, or other utensil. Use the template provided. Transfer to the prepared cookie sheets, spacing each about 1 inch apart.
8. Bake until firm, 12-14 minutes. Transfer to cooling racks and let cool COMPLETELY before decorating. Bake the remaining dough in batches as directed.

**Construction and Decorating Tips:**

* Work quickly as icing dries fast once it has been piped.
* If the icing seems too thick it can be thinned out with a tablespoon or less of water.
* Because the icing dries quickly, keep it sealed in an airtight container when you aren’t working with it.
* If you don’t have a pastry bag, use a heavy duty ziploc bag with one small corner cut off for the piping tip.
* Let your assembled gingerbread house dry for last one hour before adding the candy.
* Do not rush this process and allow plenty of time between assembly steps so the icing can dry.
* For ease of piping, designs can be piped on the pieces before gluing them together.
* Once you are done, left over icing can be used to decorate the landscaping for a finished look.
* For a finishing touch, sift a little powdered sugar over the house for a “freshly fallen snow look”.