



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.





ROYAL ICING



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.





PASTILLAGE



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 '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.*



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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