The Wilton Method: Gingerbread House and Cookies with Wilton Instructors

Chapter 1 - Introduction

Overview

(light music) - Hi, I'm Emily from Wilton and nothing says Christmas like gingerbread. I have fond memories of me and my mom when I was a kid baking gingerbread from scratch and making little gingerbread boys and then trying to make houses. I know they didn't look great and looking back, they probably looked horrible, but just the feeling of accomplishment and all the fun that we had in the kitchen together, I wouldn't change it for the world. In this class, I'm going to show you how to make gingerbread dough from scratch and then I'm going to show how cut out the little boys and girls and decorate them with royal icing, and then I'm going to move on and teach you how to make this beautiful gingerbread house, and then I'm going to show you how to decorate it. It looks a little intimidating but when you break it down, I'm going to show you how to pipe all these little designs and then pipe these icicles. I'm also going to show you how to use gumdrops to add accents like windows and doors. When you're done with your house, you're going to feel so accomplished like I did as a kid. It's going to be the centerpiece of your holiday table.

Chapter 2 - Materials

Materials

- Here is all the equipment and ingredients you'll need for this class. I know this looks like a lot but remember, we're making gingerbread from scratch. We're building a house, we're cutting out boys. Making little trees. So don't be intimidated by all this equipment on the table. It's enough to keep you busy all season long. So I'm gonna start with my ingredients for my gingerbread. I'm gonna need a heavy duty saucepan. I'm going to need some flour, sugar, some vegetable shortening, salt, two eggs, a few spices to make your gingerbread. So we have ginger, nutmeg, clove, ground clove, and cinnamon. A little bit of baking soda. Dark molasses. And then these are the ingredients for our Royal icing. So we need Confectioner's sugar. Meringue powder. And water. I also have some equipment. I've got disposable decorating bags. I have a few tips, I have a tip number three. A tip number five. And then a star tip number 18. I have some nine inch spatulas. A few Christmas sugars. I have green sugar. Red sugar. And then white sparkling sugar. I also have some moss green icing color and two sugar cookie cones. So these, I'm gonna show you how to make into Christmas trees. Dry measuring cups and spoons. I have a boy and a girl gingerbread cookie cutter. I've got some scissors. Some silicon spatulas. A cookie spatula. A cookie pan. A cooling rack. A smaller rolling pin. A larger rolling pin. Now over here, I have everything that's included in the gingerbread kit to make my house. I have the walls, the roof, the sides, two trees, and two gingerbread boys. I've got some candies that come in the kit. There's some mint gum drops. Some colorful gum drops. Some candy canes. Some Starlight mints. And two different sizes of sugar candy. All of this candies included in the kit. And we always include a little extra in case you want to snack while you're building your house. It also comes with two types of icing. I have white icing and green icing. I also have two disposable decorating bags and two decorating tips. Lastly, I have my stand mixer. You can also use the hand mixer if that's what you have onhand. And I'm gonna be using this to make my Royal icing.

Chapter 3 - Make Gingerbread

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Make dough, roll out and cut
- Let's start by making our gingerbread dough from scratch. A little different than traditional sugar cookie dough or any other dough you may have made in the past, gingerbread dough is actually made on the stove. And then you take your dry ingredients and you finish and knead it in by hand. So it's just another way to make another cookie. I have my recipe on hand. I want to reference it all the time. Reference it often. And you can follow along with me. But before I finish measuring out the rest of my ingredients, I want to preheat my over to 375 degrees. Let's start by measuring out my flour. I need 5 1/2 cups. Flour is measuring a little differently than other ingredients because you have to scoop flour into your measuring cup. This creates the natural aeration of the flour. If you were just to scoop and dump, you'd get more flour than you actually need. So just taking a spoon. Fill up your cup and you're going to need 5 1/2 cups of flour. To my 5 1/2 cups of flour, I'm going to add one teaspoon of salt. I'm also going to add all of my spices: two teaspoons of cinnamon, two teaspoons of ground ginger, one teaspoon of ground nutmeg, and one teaspoon of ground cloves. And then lastly, I'm going to add a teaspoon of baking soda. These are all my dry ingredients. I'm going to take a spoon and just mix it up. This way, all of the spices and baking soda and salt get all mixed up. Next, I'm going to melt one cup of shortening on my stove over low heat. Then, I'm going to add my one cup of sugar, one 1 1/4 cup of molasses, and two beaten eggs. Turn off your heat. Let your shortening cool for about one to two minutes. That way, when you add your eggs, they don't cook. Now add your sugar, your molasses, and your two beaten eggs. Stir until all of your ingredients are combined and then begin adding your dry ingredients. You're going to add four cups and save the last cup and a half to fold in by hand. It's starting to smell amazing in here. I love the smell of ginger and clove. It just reminds me of Christmas every time. Dump your dough on a floured surface and then I'm going to show you how to add the rest of the dry ingredients by kneading it in. Begin by adding some of your dry ingredients to your dough and start folding it in. Bam, my dough is ready to go. I'm just going to divide it in half and work half at a time. There's no need to refrigerate this. You can use it as-is. Lightly flouring my surface again and my rolling pin. I'm going to roll my dough to about 1/8 inch thick. I'm going to start cutting out my little boys and girls. Before you cut, make sure to dip your cutters in some flour. That way they don't stick. And then transfer them to an ungreased cookie sheet before they go in the oven. When you're placing your cookies on your pan, make sure to give them space so when they bake they can expand. Continue cutting and transferring all your cookies onto cookie pans. They're going to bake in the oven for anywhere between 10 and 15 minutes for cutters about this size. Anything smaller, it's going to be about eight to 10 minutes. And, if you don't use all of your dough because I know this makes a lot. If you don't use it all right away, you can wrap it up and freeze it. Just make sure to bring it back to room temperature before you use it.

Chapter 4 - Decorate Cookies
Decorating with royal icing
^- Royal icing is the traditional way to decorate ^gingerbread boys, girls and houses. ^I'm going to show you how to make it. ^You will need four cups of confectioner's sugar, ^that'll go right into your stand mixer, ^or a large bowl if you have a hand mixer. ^You also need three tablespoons of meringue powder, ^and five tablespoons of water. ^Mix your royal icing on medium speed for ^seven to 10 minutes until it starts to lose ^its shine and looks matte. ^As you can see, my royal is ready, so now ^let's decorate my gingerbread boys. ^I'm gonna use a coupler, it's not necessary, ^but I just like to do it because I want to ^show two different tips. ^A coupler is used when you want

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to easily ^change out your tips rather than having two bags. ^You can decorate your cookies using two bags, ^you can decorate it using one tip, it really ^doesn't matter, but I'm gonna show using the ^tip three and the tip five. ^Fold the top of your bag down and place the ^bottom part of the coupler into your bag. ^Just squeeze the coupler to the bottom ^and kind of mark where this first ridge is ^with your eyes. ^Squeeze the coupler down, and trim your bag. ^You would do the same exact thing with a tip. ^I, again, am just using a coupler. ^So, this top part screws on like this, ^and now I can easily change out my tips. ^To fill my bag I'm just gonna add a little bit ^of royal, you only want to add about half a cup. ^It's a stiff icing, so your hand will get tired. ^Flip the top of the bag down and just squeeze ^all your icing to the tip. ^So, I'm gonna start with my tip number five, ^that's what I'm gonna use to outline. ^These cookies have been baked and cooled, ^they're completely room temperature, make sure ^they're room temperature before you start decorating. ^First I'm going to outline her, then I'm going ^to give her a smile, a collar and a few buttons. ^So, starting around the head just keeping a slight ^angle on my bag going all the way around. ^The great thing about royal is, if you mess up, ^you can take a toothpick and just kind of press ^anything down and smooth anything out. ^Or, if you have a little confectioner's sugar ^still standing by from when you made your ^royal icing, you can just put some on your ^finger and pat down any parts that stick up. ^Let's give her some shoes. ^To pipe her collar and a smile I'm just ^gonna add my tip number three. ^This will just give me a little more control. ^So, first her collar. ^And, her smile. ^Perfect, you can add some buttons, or you can ^leave her as is, I'll add a few buttons ^just to show you. ^She looks great, but I'm just gonna pipe a few more. ^Royal icing does dry quickly, and for the ^cleanest lines you just want to clean your ^tip off periodically. ^Just to make her look a little different, ^I'm gonna give her some bangs. ^All she needs are some buttons and she's all set, ^oh, and some shoes, girl's gotta have some shoes. ^Just to add some color, I'm going to add some ^green and red sugar to her buttons. ^Any excess, just flip her upside-down. ^There you go. ^There's my gingerbread girl, so I'm gonna ^continue decorating and move on to the boys, ^I'm just gonna do an outline, some buttons and a smile. ^To make sure that your designs are completely hard, ^let your cookies sit for at least eight hours, ^or do it the night before. ^I have a few more gingerbread boys and girls ^here to show you, these are the ones we just ^finished, these are some additional ones ^that I just changed up by adding some hard candy, ^and then these larger ones over here are ^actually from a gingerbread boy kit. ^It comes with all the candy, the icing and the ^fondant, so, if you get really into decorating ^your gingerbread boys and girls, I'd recommend ^picking up this kit. ^As far as the royal icing goes, you can keep ^it for up to two weeks at room temperature ^in an air-tight container, but, before you use ^it, make sure to re-whip it, that way it's ^nice and smooth.

Chapter 5 - Make Gingerbread House

Assemble house

- Using the gingerbread dough that we just made, you could make your own house from scratch. You would just cut a template out on some parchment paper and cut your pieces accordingly, but it's really, really, really handy to do a kit because everything's already baked out for you. There's no uneven sides when you try to bake them, and it just saves you a lot of time. Included in your kit you get two wall pieces, two arched side pieces, and two roof pieces. This will complete your house, and you will also get a board to build your house on. I like to build mine on a cake stand or something elevated. It's just a little higher, and it's easier for me to decorate, but you don't have to. You can do it on the countertop. In the kit, you also get white icing, which is gonna be the glue to hold your sides together and decorate the rest of your house. I like to put my white icing in the included

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disposable decorating bags. It just gives you a little more control. Fold my bag down and place the tip that's also included in the kit into my bag, and you kind of want to visually mark halfway up the tip, so just about there. Slide your tip down, and using some sharp scissors, just trim the tip off your bag, and you're ready to go. I'm going to trim the tip off this, fill my bag, and then start building my walls. I just want to note that this is a plastic tip. If you have any metal tips around the house that you want to use, feel free. This just is included in the kit. I first need a wall piece and my side piece. I saw that my side piece actually broke when I was unpacking it, so I'm just gonna show you how to repair. Taking a little bit of the white icing, you just want to draw a line, just enough so it'll stick. Place your piece on top. I'm just gonna hold this for a few seconds. The icing will begin to harden, and I'm gonna decorate over this anyway, so you won't really see it. So, if you ever get any breakage, just fix it with a little bit of icing. Put a line of icing on the bottom of your arched piece, just like that, and up the side of the arched piece. Then, I'm also gonna do that on one of my wall pieces. So, it's gonna go like this. So, I need to put a line of icing on the bottom and on the side. I just gotta make sure that, you can see there's the outside wall and the inside wall. Just kind of line them up and make sure that you're icing the right sides. Perfect. Okay, standing them up. I'm just going to press onto the board and press the two walls together, creating a nice joint. If you want to add additional icing in the crease, you can just for additional support. I'm gonna hold my walls together for a few minutes just as the icing dries, and then I'm gonna repeat this process with the other two pieces. If you want some additional support, you can actually prop the sides up with a can or anything else just to hold everything in place. I already have some icing right here on this piece, so I'm gonna add a little bit to this side of the wall piece and the bottom of course. You want to make sure that it sticks. And then very carefully, just place your wall inside. You may have to move a few things around, but that's okay. This is also where the cans can come in handy if you don't have any extra hands. Alright, so there is the base of my house. All four walls are up. You're gonna let this sit for about an hour just to make sure that all the icing dries and gets very hard. I have one that I already made, so I'm gonna show you how to add the roof pieces. Flipping my piece over, I'm going to put a line up top, which will be the peak or the center of my house. And then, I'm gonna actually put icing here and here because this kind of hangs over a little bit, and if I were to just put icing all the way around, there would be icing here, but nothing to adhere to. So, a line of icing on top where the peak is going to be and then a line of icing going up this side and this side. And you can be liberal with the icing. There is plenty in the kit, so don't feel like you have to skimp. You want your sides to be very strong and secure. Hold the roof piece in place for a few minutes so the icing can harden, and then I'm gonna do the same thing on the other side. Just for some extra security, I want to put a nice line of icing down the center of my roof. There you go. I love the way this looks. It looks nice and sturdy. You can make minor adjustments if things start to slide a little bit in the first couple minutes. But just hold your roof until you don't notice any sliding. And the house will take anywhere from eight to 12 hours to dry completely, so it's even better to do it the night ahead of time, and then you have all the time to decorate.

Decorate house

- Now for my favorite part. Decorating my house. I have one here to reference, and I'll show you how to do all these cool things, like icicles, and windows, and doors, and I'm going to walk you through every single step. So the first thing we're going to do is work on our roof, and then work down. So I need to put a nice base coat of white icing all over my roof. Kind of get some on there. And I'm going to use an angled spatula to spread it out. Don't press too hard, remember this is still a

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cookie house, and it is a little delicate. You want this pretty smooth. I want to spread the icing all the way to the edge. And if it's not 100% perfect, don't worry, 'cause we're going to put icicles and candies all over, and any imperfection will get covered up. Repeat this process on the other side, but I'm just going to do one side, just for time's sake. Next is the green zigzag on the roof. I already loaded my other disposable decorating bag with the green icing that was included in the kit. I'm just going to kind of eyeball. I want four or five zigzags, so just kind of divide the house in thirds. And this is where my one zigzag will be. And if you want you can even mark it with a toothpick, or even a knife. I'm going to start with my center zigzag. I'm actually going to mark my zigzags, just so I know where I'm going. I want the bottom to go here, top to go here, bottom to go here. And also another zigzag. Now all I'm doing in squiggling back and forth in a line to create this pattern. Next I'm going to add some lines, with my white icing, and add little colorful candies to it. I'm just going to take a toothpick, and any spot that I dropped some white icing, I'm just going to pick it off. So this side of my roof is done. You would continue doing the same exact thing on the other side. But before I add all the finishing touches, like the icicles, I'm going to do the front and the side, and then finish it off. I'm going to start by piping my door, using my white icing. I'm just filling in the outline with some more icing, and then I'll take my angled spatula and smooth it out. And then I'm going to add a little yellow gumdrop, or whatever color gumdrop you want, and a little red candy for a doorknob. And then you do the same green zigzag pattern that I did on the roof, just around the door. To do the little side windows, and my top window, I'm going to take a few of the gumdrops, moosh 'em together, and using my small rolling pin I'm going to roll them out and trim them to the right size. So for the two sides it's going to be a square, for the top window it's going to be a circle. Grab three or four of the same color gumdrops. Sprinkle a little bit of sugar on your countertop. This will help with the gumdrops from sticking. Just kind of moosh them all together. And then using my rolling pin, sort of roll them flat. Using your angled spatula, you can just cut your gumdrop to make it a square, or a triangle, or whatever shape you need. Add a little icing to the back of your gumdrop window, stick it onto your house. I'm going to make one more pink window, and then another circle window for the top, doing the same exact thing. You could also use kitchen scissors, or a cookie cutter, if you have a specific shape you're looking for. I just like to use kitchen scissors for round, it's just easier to do than trying to do it with a knife. I'm actually going to do the side window as well. It's the same process, it's just a little longer, so you'll need a few more gumdrops. To finish these windows I'm going to add a little more icing, and some candy. Add a little green zigzag to the bottom of my window. And then a starlight mint to the top. Now I'm just going to add all my finishing details, and do a zigzag in all the corners, add these candy canes to the front, and the colorful candy on the top. The last step is adding my icicles to the top and sides of my gingerbread house. Holding the bag upside down, I'm going to build a mound of icing, stop pressure, and pull down. Just going to repeat this process all over my house. If your bag starts to get a little messy, you can always wipe it off in between piping your icicles. Do the same exact thing that we did to the roof and the side to the other side of your house, and you'll be done. It'll look exactly like this house we have here. In your kit, you get two gingerbread boys, and two Christmas trees that you can decorate with all your additional candy. There's a bunch of different designs on wilton.com to give you a bunch of inspiration. You don't have to make this house, but I just loved it, I thought it was so cute. This gingerbread house will last you all season long.

Make a sugar cone Christmas tree
- This type of tree isn't included in the kit but I think it's so cute and I just wanted to show you how

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to do it really quick. You make them with sugar cones and some royal icing that I colored with moss green icing color. To color your royal icing, take a clean toothpick, dip it into your icing color, and then run it through your royal icing. A little bit of color goes a long way. So just be sparing at the beginning and if you need to add more just use a clean toothpick. This shade looks great. I have some already put in a disposable decorating bag with a tip number 18, which is a star tip. I'm gonna take my sugar cone and, starting at the bottom, I'm gonna pipe a star and pull out. So pipe a star, stop pressure, and pull out. By the second row continue to pipe the stars and just continue all the way up until you're about three quarters of the way up the cone. Now that I'm three quarters of the way up the cone I'm gonna place it on an upside down bowl or a plate. I'm just finishing off the cone's piping in a straight line. I just find it easier to finish it this way. If you need to move this, you can use two spatulas and go underneath the tree and lift it off. Like any decoration made with royal icing, let it dry for at least eight hours until handling it. If you're very into gingerbread decorating and you want to do more, you can do a little village or we even have these tacky sweaters which are perfect for holiday parties. I think they're so fun. I'm gonna bring them to my tacky sweater party. Between your house, your village, your tacky sweaters and your gingerbread boys that we made before, these are just a few ways to brighten up your holiday.

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