

CITY PLANNING

A winter wonderland comes to life



Gingerbread Snow Globe City

PREP 1 hr. CHILL 30 min. OVEN 350°F
BAKE 20 min. STAND 30 min.

- 5 cups all-purpose flour
- 1 Tbsp. ground ginger
- 1 tsp. baking powder
- 1 tsp. salt
- 1 tsp. ground white pepper
- 1 tsp. ground cinnamon
- ½ tsp. ground nutmeg
- 1 cup butter, softened (2 sticks)
- 1 cup packed dark brown sugar
- ½ cup molasses
- 1 egg
- ½ cup milk
- Powdered sugar

1. In a large bowl whisk together the flour, ginger, baking powder, salt, white pepper, cinnamon, and nutmeg until well combined; set aside.
 2. In a very large bowl beat the butter, brown sugar, and molasses with an electric mixer on high speed until light and fluffy. Add egg; beat until smooth. Add half the flour mixture; beat until just combined. Add milk; beat until combined. Add remaining flour mixture; beat until just combined. Using your hands, knead dough until smooth; divide in half. Wrap each dough half with plastic wrap; chill 30 minutes.
 3. Preheat oven to 350°F. Roll each dough half on parchment paper into about a 15×10-inch rectangle. Using a sharp knife and the templates on the following pages, score building and rooftop shapes on each sheet of dough without cutting completely through dough. Using the template or a cookie cutter, cut out trees. Transfer each parchment sheet of dough to a 15×10-inch baking pan. Remove excess dough scraps. Using a wire rack or the straight edge of a dough scraper or a knife, add brick and window scores without cutting completely through dough.
 4. Bake 10 minutes. Remove from oven. Carefully cut along scored lines. Bake 10 minutes more or until firm. Remove from oven. Cool completely on a wire rack. Separate gingerbread pieces.
 5. Sprinkle powdered sugar over cookies; gently rub in. Cover with waxed paper and let stand for 30 minutes or up to 24 hours. Arrange cookies in a large glass jar filled with 2 to 3 inches of *granulated* sugar to help stabilize cookies.
 6. To serve, break cookies into 2- to 3-inch pieces. Makes approximately 72 pieces, scrap pieces included.
- Note: Use extra dough to bake additional cookies.
- EACH 3-INCH PIECES 76 cal, 3 g fat, 10 mg chol, 66 mg sodium, 12 g carb, 0 g fiber, 1 g pro.

Construction Instructions

This stress-free gingerbread city is even easier thanks to a handful of tips that make constructing your snowy city scene a breeze.



1. Carefully score dough with a sharp knife without slicing all the way through. This will make it easy to separate cookies after baking. Add the decorative detailing during this step, too.



2. Use a wire rack to add brickwork to your gingerbread houses. Press rack into dough to create a relief effect. The straight edge of a dough scraper works as well.



3. Sprinkle powdered sugar over cooled cookies. Using your fingertips, gently rub in sugar to create a wintry effect.

Roll each dough half on parchment paper into about a 15×10-inch rectangle. Place the shapes on the dough. Score before baking.



