

CountryLiving

Gingerbread Barn Recipe

Ingredients

- 1 c. (2 sticks) unsalted butter, at room temperature
- 1 c. packed dark brown sugar
- 1/2 c. molasses
- 2 tbsp. ground cinnamon
- 2 tbsp. ground ginger
- 1 tbsp. ground cloves
- 2 tsp. baking soda
- 4 c. all-purpose flour, spooned and leveled, plus more for work surface
- 1/4 c. water
- Paper barn template, cut out
- Farm animal-shape cookie cutters
- Dry royal icing mix

Directions

Beat butter, brown sugar, molasses, cinnamon, ginger, cloves, and baking soda with an electric mixer on medium speed until smooth, 1 to 2 minutes. Reduce mixer speed to low and slowly add flour and water alternately, beginning and ending with flour, just until combined. Divide dough among four large pieces of plastic wrap and press into rectangles. Chill until firm, at least 30 minutes and up to 2 days.

Preheat oven to 375°F. Working with one piece of dough at a time, on floured parchment paper, roll dough to 1/4-inch-thick. Place as many pieces of the [paper pattern](#) as will fit onto the rolled dough. With a sharp paring knife, cut around the pattern. Remove scraps; reserve. Repeat with remaining dough and paper patterns. Chill cutout pieces, on parchment, until firm, at least 15 minutes and up to 2 days. Press scraps into a disk, wrap in plastic and chill.

Transfer chilled dough, on parchment, to a cookie sheet. Bake, in batches, until firm, 14 to 16 minutes. Place patterns on hot gingerbread and carefully trim shapes (as needed) with a sharp paring knife. Transfer pans to a cooling rack and cool completely.

Roll scraps on floured parchment to 3/8-inch-thick. Use cookie cutters to cut out desired animal shapes. Cut out a 1 1/2- by 1-inch rectangle and use a skewer to poke two holes in the long side (this is for the barn sign). Chill until firm, at least 15 minutes and up to 2 days. Transfer chilled dough, on parchment, to cookie sheets. Bake until firm, 11 to 12 minutes.

Mix dry royal icing mix according to package directions.

[How to Make a Gingerbread Barn for Christmas \(countryliving.com\)](http://countryliving.com)