

# GINGERBREAD HOUSE INSTRUCTIONS + RECIPE



One recipe is good for one house approximately 4" x 6" x 8" in size, with some extra cookie dough for accessories. Before starting your project, decide on a design and cut a pattern out of parchment paper.

## GINGERBREAD DOUGH RECIPE

In a large bowl, cream the following:

- ½ cup shortening
- ½ cup sugar
- ½ cup molasses
- 1 egg

Sift together:

- 2 ½ cups all purpose flour
- ½ tsp. each of baking soda and salt
- 1 tsp. baking powder
- 1 ½ tsp each of powdered ginger + cinnamon
- ½ tsp. each of nutmeg and cloves

Add dry ingredients to creamed ones and mix until well blended. Chill 2 hours or overnight.

Preheat oven to 350°. Roll out 1/3 of the dough at a time between 2 pieces of wax paper until it's a bit less than ¼ inch thick. Remove top sheet of wax paper and lay parchment pattern pieces on the dough, leaving at least ½" between pieces. Cut around your pattern pieces and remove the left overs (return the extras to the refrigerator for the next round). Cover a cookie sheet with parchment. Flip the wax paper with all of the gingerbread pieces over on the cookie sheet and peel the wax paper off (hopefully this can be reused for the next round). At this point, you can fill windows with crushed candy pieces if desired, but be sure you don't skimp (you don't want the windows to be too thin and fragile). Bake for 8 to 10 minutes. Remove from oven and trim any rough edges while hot (this will allow the pieces to fit together easily). Let cool until window candy is set.

## ICING RECIPE

*(Trust us, you'll be sorry if you use anything but this recipe to "glue" your house together!)*

- 3 egg whites
- 1 lb. powdered sugar
- Dash salt
- 1 tsp cream of tartar
- 1 tsp vanilla

Beat egg whites to a soft peak. Slowly add dry ingredients and vanilla and beat until you get peaks that stand up on their own.

*Now go crazy and decorate your house/building with sweets!*

