

Gingerbread House Recipe

Gingerbread House Ingredients:

- 3/4 cup butter, softened
- 1 cup packed brown sugar
- 1 egg
- 3/4 cup molasses
- 4 cups all-purpose flour
- 2 teaspoons ground ginger
- 1-1/2 teaspoons baking soda
- 1-1/2 teaspoons ground cinnamon
- 3/4 teaspoon ground cloves
- 1/4 teaspoon salt



Directions:

In a large bowl, cream butter and brown sugar until light and fluffy. Mix in egg and molasses. Combine the flour, ginger, baking soda, cinnamon, cloves and salt. Gradually add dry mixture to creamed mixture and mix well. Cover and refrigerate for 4 hours or overnight or until easy to handle. (*I make the dough two days before we plan to do houses.*)

On a lightly floured surface, roll dough to about 1/4-in. thickness. Cut pieces using gingerbread house template on following page. Place pieces 1" apart on ungreased baking sheets.

Bake at 350° for 8-10 minutes or until edges are firm. Remove to wire racks to cool.

Decorate as desired! See Royal Icing recipe below.

Optional: Don't feel like making houses? Use festive cookie cutters instead, this recipe yields approx. 5 dozen cookies.

Decoration supply ideas: Peppermint candies, hard ball candy, gum drops, M&Ms, candy canes, Chocolate Chex or Cinnamon Toast Crunch (roof), licorice, and any other dandy you can think of! We like to save our left-over Halloween candy (hard candy only) for decorating!

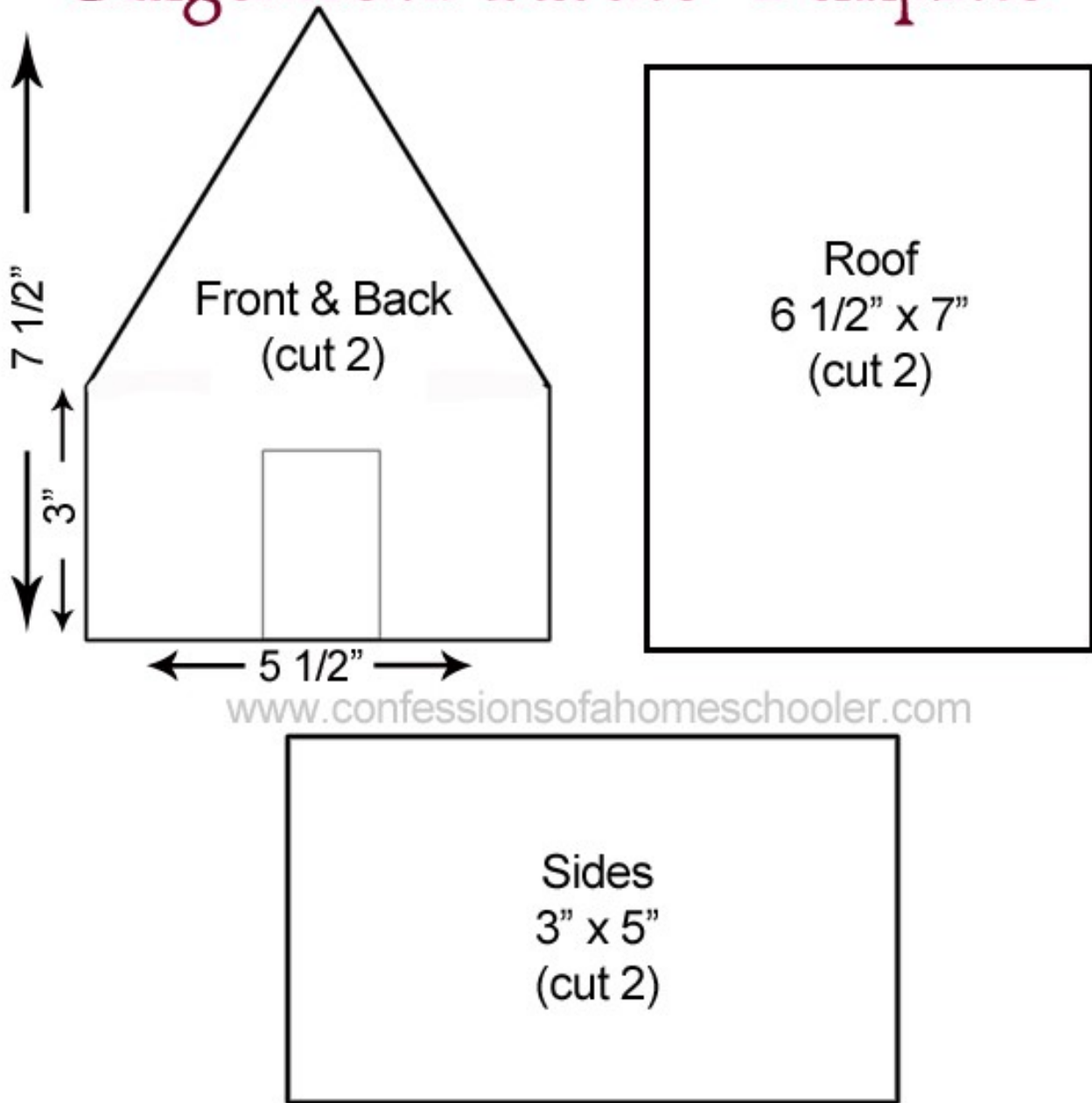
Royal Icing Recipe:

- 3 Tbsp. Wilton Meringue Powder
- 4 C. confectioners' sugar
- Approx. 5 Tbsp. warm water; *Optional: substitute one Tbsp. water with clear vanilla extract*

Directions:

Beat all ingredients until mixture forms stiff peaks. Feel free to separate it into bowls and add food coloring as desired or leave it white like snow!

Gingerbread House Template



Tip: I recommend making templates out of cardboard if you plan to do several houses. It is much easier to cut several pieces using the templates than measuring each one.