

Gingerbread House Recipe

(originally found in Crafts magazine November 1982)

- 1 cup melted white shortening
- 1 cup granulated sugar,
- 1 cup light or dark molasses.
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 2 teaspoons cinnamon
- 2 teaspoons ginger
- 2 large eggs
- 5 $\frac{3}{4}$ cups flour (approx.)



Pour cooled, melted shortening into a mixing bowl. Add sugar and molasses, then blend. Add eggs and mix until creamy. Add salt, baking soda and spices, then add flour gradually. The mixture should be smooth and pliable, not dry or crumbly.

Place a softball-size piece of dough in the center of an ungreased cookie sheet. Roll with firm strokes to $\frac{1}{4}$ inch and trim excess.

Roll out gingerbread to $\frac{1}{4}$ inch thickness, using pattern cut pieces. Place on cookie sheet. Bake in 375° oven for about 8 minutes.

(After I remove from oven I place the pattern pieces on each piece and with a sharp knife while still warm, I trim each piece so it has very clean edges.)

I use meringue powder to make Royal icing

6 Tablespoons meringue powder

12 Tablespoons water

Beat until very frothy

2 lb bag powdered sugar

adjust the icing to right consistency with a little water