

Gingerbread House recipe

(original source Crafts magazine November 1982)

- ❑ 1 cup melted 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 ¾ cups flour



(I usually double the recipe.)

For frosting I use the meringue powder and make the royal icing recipe:

6 Tablespoons meringue powder

12 Tablespoons water

2 lb bag powdered sugar

The recipe printed originally with the gingerbread recipe:

1 pound powdered sugar

3 egg whites

1 teaspoon cream of tartar

1. For the dough, 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.
2. Place a softball-size piece of dough in the center of an ungreased cookie sheet. Roll with firm strokes to ¼ inch and trim excess. Note Check the thickness at the center and sides. If the dough breaks or is uneven, blend together with fingers and roll again. If dough sticks to rolling pin, dust lightly with flour and re-roll. Note: Cookies should not look floury.
3. Place waxed side of patterns gently on dough, leaving at least ½ inch between pieces and 1 inch on all sides. Cut around them with a gentle sawing motion. Be sure to cut around window openings but leave in place. Also make a cut across the bottom of the front door and vertically down the center of each window for shutters.

Remove all scraps with the tip of your knife. Be careful not to distort the pieces. Note: If you have extra cookie sheets, roll and cut all pieces before baking.

4. Place cookie sheets on the center rack in a preheated 375 °. Bake for five to eight minutes until edges begin to brown. The cookies must be crisp for building.

Quickly re-cut the window shutter pieces. Then loosen all pieces while still hot. Cool on a flat surface. Arrange cookies on sheets of wax paper.

(I do it a little different.) I cut out each piece, place on cookie sheet, and then bake. As soon as it comes out of the oven I place the pattern pieces on top of each piece and re-trim the sides to straighten each piece. (Be careful not to burn fingers. This way each piece is exactly like the pattern and not out of shape from the baking process.