

# Gingerbread House Recipe\*

1 batch= 2 gingerbread houses (7")

Ingredients:

5 cups flour	1/2 t. ground cloves
1 t. baking soda	1 c. butter (softened)
1/2 t. salt	1 c. brown sugar
2 t. ginger	1 egg
1 t. cinnamon	1 cup molasses
1/2 t. nutmeg	1 t. vanilla extract

1. Sift together flour, baking soda, salt, ginger, cinnamon, nutmeg, and cloves.
2. In another large bowl, beat the butter, brown sugar, and egg until fluffy (about 2 minutes). Add molasses and vanilla and beat until evenly blended (about 1 1/2 minutes).
3. Stir the dry ingredients into the butter and sugar mixture 1 cup at a time. Dough should be firm.
4. Divide dough in half, place in place in plastic wrap and flatten dough into a thick rectangle. Refrigerate for at least 4 hours.
5. Heat oven to 350. Working with one piece at a time, remove dough from refrigerator and roll out on a generously floured surface. With a lightly dusted rolling pin, roll dough to 1/4 inch thickness.
6. Place cut out gingerbread templates on dough and cut each piece using a sharp knife. Carefully transfer cut pieces to a cookie sheet using a spatula. Be careful not to misshape the dough.
7. Bake at 350 for 15 minutes until golden brown. Transfer pieces to cooling rack and let cool a couple of hours.

## Royal Icing Recipe

4 egg whites  
6 cups powdered sugar  
1/2 t. cream of tartar

Combine all ingredients in a mixing bowl. Using whisk attachment beat on high until stiff peaks form (5-6 minutes). Cover bowl with plastic wrap until ready to use.

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