

GINGERBREAD HOUSES

2/3 c. molasses

1 egg

1/2 c. oil

1/3 c. brown sugar (packed)

Beat all together and add dry ingredients

2 3/4 c. sifted flour

1/2 tsp. salt

1 tsp. ginger

3 tsp. baking powder

1 tsp. cinnamon

1/8 tsp. cloves

Mix thoroughly and chill several hours (overnight or longer). Roll out on an oiled piece of foil. Place on cookie sheet and bake at 300 for 20-30 minutes. Place pattern on hot bread and out immediately. Lift off carefully and cool on cake rack. The gingerbread will be very hard when cool. The roof section will break if the dough is not thoroughly baked. This is plenty of dough for 1 medium house, or 3 small ones. If you are careful with your layout you can get 3 medium size houses from 2 recipes. Hint: If your gingerbread gets too hard to cut, slip it back into the oven for a couple of minutes and it will soften for you.

ROYAL ICING

3 egg whites (room temperature)

1/2 tsp. cream of tartar

1 lb. Powdered sugar

Beat whites just til foamy, add tartar, then powdered sugar. Beat 10-15 minutes with electrical mixer. When not using icing, be sure to cover with a cloth or lid. It dries out very quickly. Good Luck!!!!

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 1/3 c. brown sugar *(packed)*
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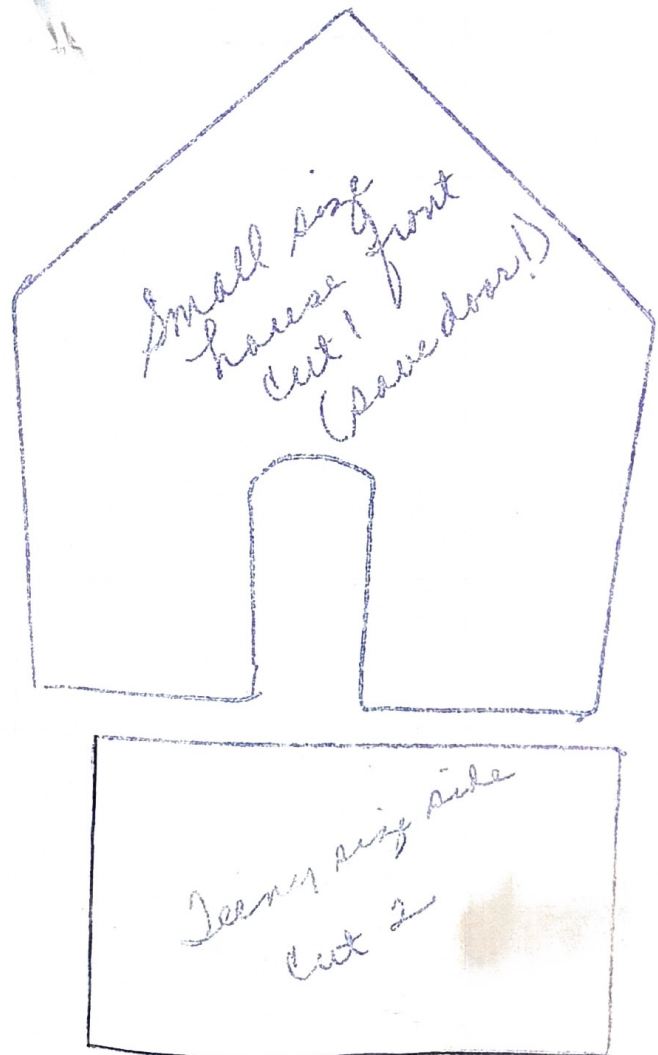
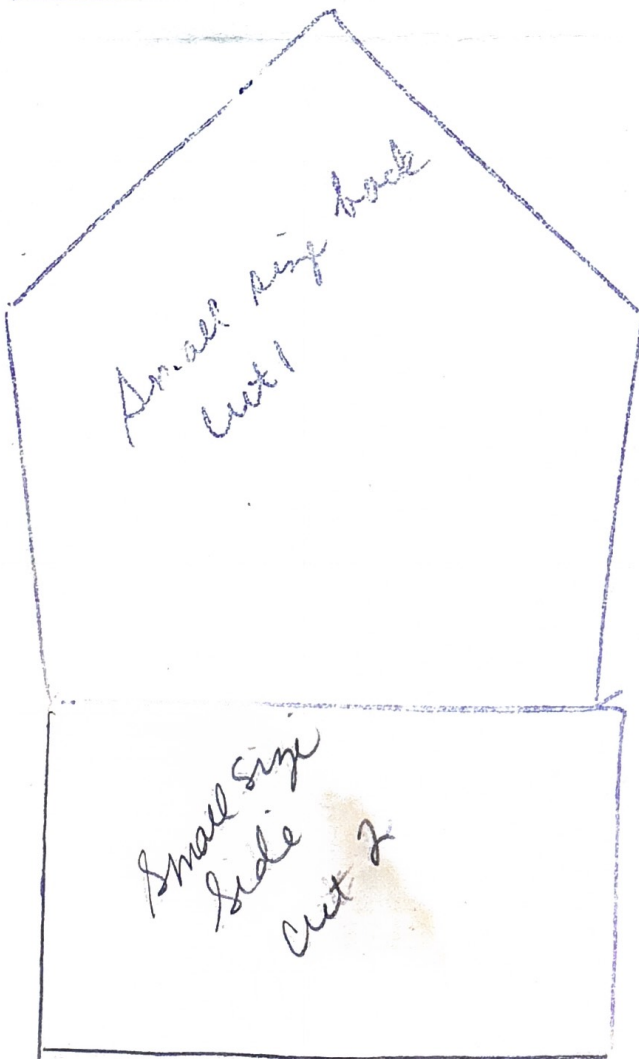
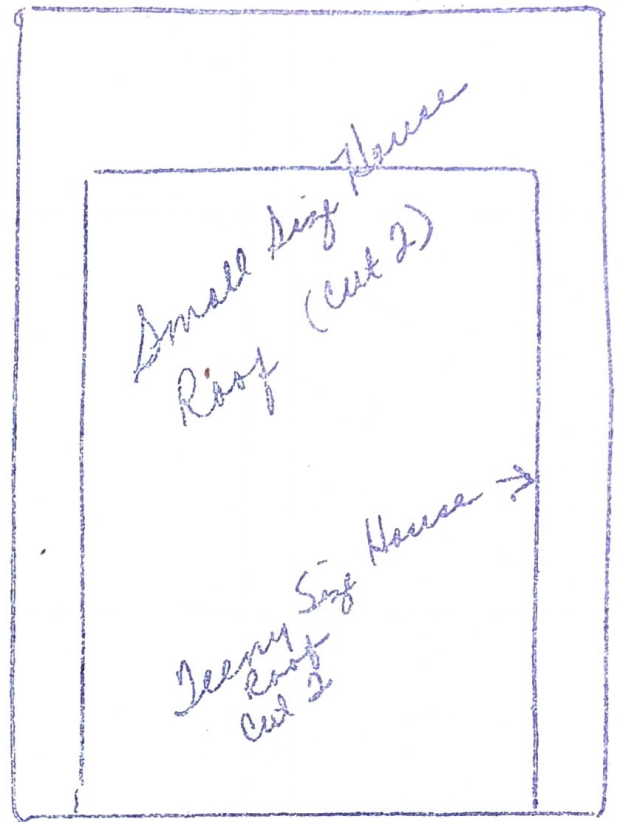
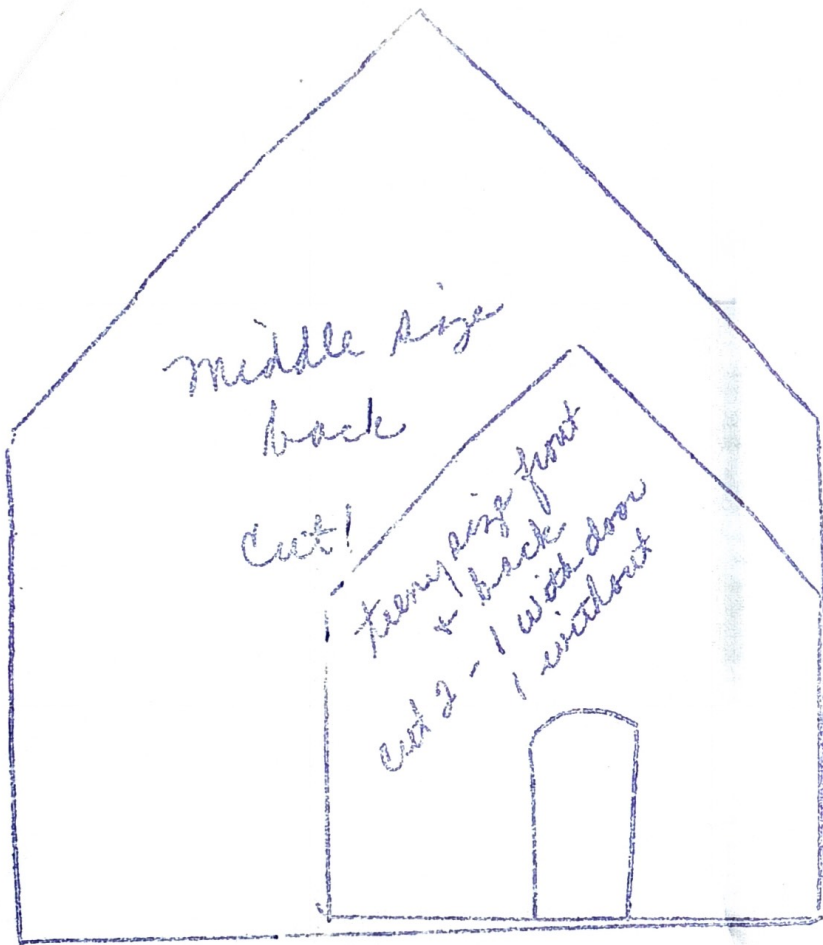
3 egg whites, room temperature
 1/2 tsp. cr. of tartar
 1 lb. powdered sugar

Beat whites just til foamy, add tartar, then powdered sugar. Beat 10-15 min. with electric mixer. When not using icing, be sure to cover with a cloth or lid. It dried out very quickly. Good luck!!!!

Suggestions for Houses

Be sure to add icing as a final trim all the way around the ~~roof~~ roof!

Window or wreath is cute here.
icing w/ red heart is cute here also.
Outline door & entrance with icing for a finished look. - make door candle represent our thanks to for the star of long ago.
The stands open - symbolic of the come you extend to all who enter your home



I have given you 3 sizes of patterns. When you were at my home you made the small size pattern!

Middle size roof

Chimney
cut 1 &
1 reverse
(2 in all)

Chimney
front
cut 1

Middle size front
cut 1
(save door!)

Middle size
side
cut 2