

Gingerbread house plans & recipe

Supplies

small piece of styrofoam per house
toothpicks
candy of your choice for decorating
canning lid covered with aluminum foil for ice skating rink (optional)

Gingerbread recipe*

3/4 cup shortening
3/4 cup sugar
1 egg
1 cup dark molasses
2 Tablespoons vinegar
5 cups flour
1 teaspoon baking soda
1 teaspoon ginger
1 teaspoon cloves
1 teaspoon cinnamon
1/2 teaspoon salt

Cream shortening and sugar; beat in egg, molasses and vinegar. Sift remaining ingredients together and

stir into creamed mixture one cup at a time until evenly mixed. Chill dough uncovered for 2 hours.

Line a cookie sheet with parchment paper

Pinch off enough dough for each shape and roll 1/8 inch thick on lightly floured waxed paper. Cut out shapes and remove excess dough.

Place cut pieces on a prepared cookie sheet and bake 12-15 minutes in 375 degree oven.

Icing recipe

4 egg whites
5 cups powdered sugar

Beat egg whites until stiff and slowly beat in powder sugar. Keep covered with a damp paper towel when not using as it dries very quickly.

Directions

1. Assemble ends and sides and let dry for 20 min.
2. Attach roof, prop with toothpicks and allow to dry 20 min.
3. Decorate



*recipe original appeared in Fort Wayne News Sentinel 11/13/1979 as a microwave recipe. We adapted it slightly for the oven.