

# GINGERBREAD HOUSE RECIPE

## *DOUGH:*

- 1 cup firmly packed brown sugar
- 1/3 cup shortening
- 1 ½ cups dark molasses
- ¾ cup cold water
- 7 cups all-purpose flour
- 2 tsp. baking soda
- 1 tsp. salt
- 2 tsp. ground ginger
- 1 tsp. ground cloves
- 1 tsp. ground cinnamon

*In a large bowl, mix together brown sugar, shortening, and molasses until well blended. Stir in remaining ingredients. Cover and refrigerate for at least 4 hours.*

*When the dough is ready, divide it in half. Leave one half in the refrigerator. On a lightly greased cookie sheet, roll out the other half with a rolling pin to 1/16" thickness. Cut according to pattern. Bake at 375 ° F - about 8 to 10 minutes for larger pieces. 5 to 6 minutes for smaller ones.*

## *DECORATIVE ICING:*

- 1 pound powdered sugar
- 3 tablespoons meringue powder
- ½ cup hot tap water

*Mix meringue powder with sugar. Add hot water. Beat 4 minutes at low speed until no lumps remain. Scrape bowl. Beat at least 15 minutes on high speed until icing holds stiff peaks. Refrigerate leftover icing in an airtight container.*