

Gingerbread House

Lebkuchen Haus

1/2 c. shortening
2 1/2 c. flour
1/2 c. sugar
1/2 c. molasses
1 egg
1 T. vinegar
1 t. baking powder
1 t. ginger
1/2 t. baking soda
1/2 t. cinnamon
1/2 t. ground cloves

Beat shortening with an electric mixer on medium to high speed for 30 seconds. Add about half the flour, the sugar, molasses, egg, vinegar, baking powder, ginger, baking soda, cinnamon and cloves. Beat till thoroughly combined. Beat in remaining flour. Cover and chill for 3 hours or until easy to handle.

We used graham crackers for our houses, but here is a recipe I have in my files. I also include the edible glue - royal icing. I fill zip-lock sandwich bags then snip the corner. Each student gets a bag with about 2-3 oz of royal icing.

Divide the chilled dough in half. On a lightly floured surface, roll half of the dough at a time 1/8 inch thick. Cut into desired shapes. Place on greased cookie sheet.

Bake at 375 for 5-6 minutes until edges are lightly browned. Cool one minute on cookie sheet. Remove and cool on rack.

ROYAL ICING

3 egg whites
1/2 teaspoon cream of tartar
16 oz. powdered sugar, sifted

Combine egg whites (at room temperature) and cream of tartar in a large mixing bowl. Beat at medium speed of an electric mixer until frothy. Gradually add powdered sugar, mixing well. Add extract. Beat 5 - 7 minutes.

Yield: about 2 cups.

Note: Royal icing dries very hard and is crunchy like candy.

(Recipe from "Southern Living" cookbook)