From Janet Johnson

Gingerbread Houses

Makes 2 houses

¼ cup shortening
½ cup dark molasses
2 tablespoons warm water
2 cups flour
1 tablespoon sugar

¼ teaspoon soda
¾ teaspoon baking powder
¾ teaspoon ginger
¼ teaspoon salt

Melt shortening. Put in mixing bowl and add molasses and warm water. (Hint: Melt shortening in glass measuring cup in microwave then use same cup to measure molasses – molasses will slide right out easily). Add all dry ingredients and mix. You can chill but I have also rolled it out immediately after mixing.

Flour counter top and rolling pin. Divide dough into 2 balls. Roll out one ball. It will want to crack as you roll it out – just push back together and keep rolling. Cut patterns with sharp knife and place on greased baking sheet or sprayed with Pam. Bake at 375 degrees for 10 minutes. The smaller pieces may only need 8 minutes. Remove from oven and place on racks to cool.

To assemble house:

Melt 1 cup granulated sugar in a heavy skillet over low heat stirring constantly. Take it off the heat when it is light brown – it will still have some lumps of sugar. CAUTION – SUGAR SYRUP IS EXTEMELY HOT. Dip edges of house pieces in syrup and quickly glue together on a base of cardboard. Put up one gable, both sides, back gable and then the roof. Let cool and harden for at least 15 minutes. The presence of another adult really helps with this.

To clean pan that was used to melt the sugar – add hot water and let it soak until hard sugar syrup dissolves.

If house is not to be eaten, Elmers Glue can be used. Not as messy to clean up and not hot but it does not harden as quickly and takes several minutes to set up.

4 cups xxx
3 Tab eggs stuff
6 oz water
3 Tabsp white vinegar

Side
Cut 2

ROOF
Cut 2

Gable
End
Cut 2

Door
cut for
one
end