

Christmas Gingerbread House

Ingredients:

- 3 cups flour
- $\frac{3}{4}$ cup butter
- $\frac{2}{3}$ cup brown sugar
- $\frac{1}{2}$ cup molasses
- 1 tbsp. cinnamon
- 1 tbsp. ground ginger
- 2 tsp ground cloves
- 1 tsp baking soda
- $\frac{1}{4}$ tsp salt
- 2 tbsp. water



Directions:

1. Cream the butter, brown sugar and molasses together until smooth
2. Mix flour together with the dry spices and baking soda in a separate bowl
3. Blend the flour mixture together with the butter mixture and the water to create a stiff dough.
4. Work dough into a ball and wrap in plastic wrap overnight.
5. Preheat oven to 375 degrees F
6. Roll gingerbread dough out to edges on a large, rimless cookie sheet.
7. Place paper patterns onto the rolled out dough. With a sharp, straight edged knife, cut around each of the pieces, but leave pieces in place.
8. Bake at 375 degrees F for about 15 minutes until dough feels firm.
9. While pieces are warm, place patterns on top of the gingerbread and trim shapes, cutting edges with a straight-edged sharp knife.
10. Leave to cool on baking sheet
11. Before leaving, carefully store pieces in ziplock bags seal until ready for construction

Royal Icing

This recipe makes an icing that will dry quickly and hold firm. It will only have a limited time being workable to try to dry fit things first and apply icing once.

Ingredients:

- 4 cups powdered icing sugar
- 2 large egg whites
- 1 tsp vanilla extract or lemon juice

Directions:

1. Mix egg whites and vanilla/lemon in mixing bowl
2. Carefully add icing sugar until mixture is very smooth
3. Put icing into pastry bag and pipe it to decorate the sides and roof of the house pieces. Let dry until hardened
4. Glue sides and roof of house together using icing, then finish decorating using any larger candy or landscaping that you have planned.

