

Gingerbread House Lane



ORANGE SPICED GINGERBREAD

Ingredients:

- 2/3 cup molasses
- 1/3 cup firmly packed brown sugar
 - 1/3 cup butter, softened
 - 1 egg
- 2 teaspoons grated orange peel
 - 2 3/4 cups all-purpose flour
 - 1 teaspoon ground ginger
 - 1/2 teaspoon baking soda
 - 1/2 teaspoon salt

Instructions:

Combine molasses, brown sugar, butter, egg, and orange peel in large mixer bowl. Beat at medium speed until smooth and creamy (1 to 2 minutes). Reduce speed to low. Add all remaining ingredients; beat until well mixed. Cover; refrigerate until firm (at least 2 hours).

Heat oven to 375 degrees. Roll out dough on well-floured surface, half at a time, to 1/4 inch thickness. Cut out the house pieces using your templates. Transfer pieces to a greased cookie sheet. Bake for approximately 8-12 minutes, or until no indentation remains when touched. *Always better to overbake than underbake when you are doing a house. Transfer to a cooling rack and cool completely.

House parts can be stored in an airtight container or can be frozen in a container with a piece of wax paper in between each layer so they don't stick when defrosted.

This dough is also great for cookies!