

# Gingerbread House Lane



## **NO-CHILL GINGERBREAD RECIPE**

- 1 cup shortening
- 1 cup sugar
- 1 cup unsulphered molasses
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon ground ginger
- 5 cups flour
- 4 tablespoons water

### **Instructions:**

Combine shortening, sugar, molasses, salt, baking powder, cinnamon and ground ginger in a mixing bowl. Mix until well blended. Reduce speed to low. Add the flour a cup at a time, alternating with the water. Continue mixing until dough forms. Dough will be slightly sticky.

**Heat oven to 350 degrees.** Roll out dough on well-floured surface, half at a time, to ¼ inch thickness. Cut out the house pieces using your cutters. Transfer pieces to a greased cookie sheet. Bake for approximately 12-15 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.

\*\*\*\*\* A great alternative is to roll out the dough on parchment paper, cut out the shapes, then transfer the parchment paper to your cookie sheet and bake.

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.