

Hi

Here is your recipe for the gingerbread house and the icing. If you have any questions, please call *Helen Sheahan*
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Gingerbread House can and should be made a couple weeks ahead.

Icing - can use Meringue Powder or make from scratch. Make icing right before using.

Recipe - Gingerbread House

1 egg
1/3 cup brown sugar
1/2 c. salad oil
2/3 c. molasses
2 3/4 cups flour
3 tsp. baking powder
1/2 tsp. salt
1 tsp ginger
1 tsp. cinnamon
1/8 tsp cloves

Mix egg, sugar and oil. Add molasses and then all the dry ingre.

Mix thoroughly. On a greased cookie sheet, spread dough to a rectangle that measures at least 10 inches by 16 inches. The dough can be spread most easily by pressing it out with your hands. (If you prefer, the dough can be chilled for 3 hours and rolled out with a rolling pin. Flour the dough and the pin so it doesn't stick.)

Place pattern pieces on dough to make sure they all fit. Remove pattern pieces and bake at 300 degrees for 30 minutes. Remove from oven and place pattern pieces on hot bread. Cut with a sharp knife *immediately.*
Store pieces in a cardboard gift box. Do not freeze or store in an air tight container. Pieces can be made days ahead if you wish.

Icing

3 egg whites at room temperature
1 lb. powdered sugar
1/2 tsp cream of tartar
put all 3 ingre. in a mixing bowl and beat on HIGH thoroughly until icing stands in peaks (15-20 min)

ICING - Make the icing no more than 1/2 hour before coming to church.

Cover it to keep it from drying out. Icing should be very stiff. Keep beating it until it is. *IT IS THE GLUE THAT HOLD YOUR HOUSE TOGETHER !!*