

Gingerbread Houses

(makes 4 small houses)

Ingredients:

1 cup brown sugar
1/3 cup shortening (do not substitute with butter)
1 1/2 cup molasses
2/3 cup water (cold)
2 tsp baking soda
7 cups flour
1 tsp salt
1 tsp cinnamon
1 tsp ginger
1 tsp ground cloves
1 pinch nutmeg

Instructions:

1. Mix together the sugar, shortening, molasses and water until smooth with a paddle attachment.
2. Add the flour, baking soda, salt, cinnamon, ginger, cloves & nutmeg and mix until incorporated.
3. Divide the batter into four equal parts, wrap with plastic and let it chill in the fridge for 3-4 hours.
4. Preheat oven to 350°.
5. Line 4 cookie sheets with parchment paper.
6. Roll the dough out (1/4" thick) and using the template cut out 2 of each shape.
7. Bake for 10-12 minutes.
8. Let it cool completely before assembling.