



MAKE YOUR OWN GINGERBREAD HOUSE

This incredibly delicious gingerbread house is so easy, you'll never buy a kit from the store again!

INGREDIENTS

Prep Time: 25 minutes

Cook Time: 17-20 minutes

Servings: 1 house

3 cups all-purpose flour
1 1/2 teaspoons cinnamon
1 teaspoon ginger
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cloves
1 egg
1/2 cup vegetable shortening
1/2 cup sugar
1/2 cup molasses

*****We used a mold to create this gingerbread house.**

DIRECTIONS

1. Coat the mold in cooking spray lightly, making sure to soak up any excess oil with a paper towel
2. In a medium-sized bowl, sift all the dry ingredients together (flour, cinnamon, ginger, baking soda, salt, and cloves).
3. In a large bowl beat the sugar and shortening with a hand or stand mixer until creamed. Combine the molasses and egg into the mixture, and mix until creamy. Dumping in 1/2 cup at a time, add the flour mixture until all combined.
4. For the dough into a ball, then divide into two separate balls. Wrap each ball of dough in saran wrap, and place in refrigerator for 30 minutes. Preheat the oven to 350 degrees.
5. After dough has chilled, remove from refrigerator and press one ball of dough firmly into the greased mold, making sure all the sections are filled. Use a knife to cut the excess dough from the edges of the mold.
6. Bake for 17-20 minutes. The edges should be light brown.
7. Move mold to a cooling rack and cool in the mold for at least 5 minutes. Using extreme caution to not break the gingerbread, remove from mold completely. If you're using the same mold for the other sides of the gingerbread house, cool the mold completely before filling with the remaining dough.
8. Repeat the process with the remaining dough. Ensure that all side of the house are cooled before decorating. Enjoy!