

Gingerbread House Recipe

Bake at 350F for 12-15 min

1 cup butter or margarine
1 cup sugar
1 cup unsulphured molasses
4 1/2 - 5 cups flour
1 T ground ginger
1 tsp cinnamon
1 tsp nutmeg
1 tsp baking soda
1 tsp salt
Royal icing
Assorted candies and decorations

Melt butter or margarine and add sugar and molasses until dissolved. Cool.

Stir 4 1/2 c flour and other dry ingredients in a bowl, and make a hole.

Pour warm molasses-sugar-butter mixture into hole and blend well until too stiff to stir.

Then knead with hands until dough forms a ball and leaves sides of bowl.

Add remaining 1/2c flour or more if dough feels too sticky to work.

Cover dough with plastic wrap to rest.

Roll out portion of dough to 14" or less, best on piece of parchment paper cut to fit cookie sheet.

Place patterns on dough and cut out with knife. Clear unnecessary dough and save for future rolling.

Bake without moving the house pieces.

Remove paper from cookie sheet carefully, trimming further if necessary.

Carefully remove pieces from paper to racks. Cool.

I usually let these sit for a few days before assembling and decorating since they harden. Make a cardboard base (for small house, at least 6" x 6", large 9" x 9") and cover with aluminum foil.

Royal Icing

Place 2 egg whites in a bowl. (Can reconstitute from egg white powder or buy whites in carton).

Add 3 1/2 c confectioner's powdered sugar, 1/2 tsp. cream of tartar and 1 tsp. salt. Beat until creamy.

Add just enough lemon juice (about 2T) to make creamy as whipped cream..

Cover bowl with damp dishtowel or plastic wrap until all gone.

With icing bag and tip with large opening (can get at Walmart) pipe on icing on base and side edges of house pieces and sides and assemble on base. Augment icing as needed to make structure stand. Pipe icing on roof edges of front and back and sides of house, as well as joining roof sections and assemble roof pieces on house. Let icing completely dry before decorating with icing, candies, licorice, candy canes, cereal pieces etc.

Use your imagination.

2 Sides

Large
Basic
House

Base 9" x 9"
dough OR
Cardboard
Covered in
foil

Back and
Front

Cut out Door,
Windows

2 Roof
Sections
Large House (Basic)

Second Empire Style (1860-1895)

Similar in scale to Italianate architecture, the Second Empire style was inspired by Parisian architecture. The style is distinguished by the tall, stately appearance of buildings, the use of considerable ornamentation, and boxy mansard roofs which permit a full upper story of usable space. Characteristics include:

- mansard roof (a flat-topped pyramid) with dormer windows
- wall surfaces that project and recede
- prominent cornices with brackets
- bay windows
- central or side towers
- arched or rounded windows, often in pairs



* George and Mary in IAWL lived
in Second Empire Home

Small Basic House

Base 5" x 5"
(or larger)

Cardboard covered
with Foil

or
Dough

2 Roof
Sections

2
Sides

Back and
Front
(cut door in
Front)