

GINGERBREAD DOUGH -- FOR 2 SMALL HOUSES

Cream together:

125 ml. margarine or shortening
125 ml. sugar
1 small egg (or 1/2 a large egg)

Then add, mixing in well:

125 ml. molasses
15 ml vinegar

In a separate bowl, stir together:

625 ml. flour (set aside 125 ml)
2 ml. salt
4 ml. baking soda
7 ml. ginger
3 ml. cinnamon
3 ml cloves

Using a wooden spoon, gradually stir dry ingredients into the wet ingredients.

If dough becomes too stiff, you may have to mix in the final cup of flour with your hands. When enough flour has been added, dough should not stick to your hands.

Chill dough for several hours or overnight.

Roll dough out on a lightly floured cookie sheet using a lightly floured rolling pin. Dough should be just slightly less than .5 cm thick. Cut out pieces. Remove excess dough. Pieces baked together should be approximately the same size.

Bake in a 350 F. oven for **ABOUT** 10 minutes depending on the size of the pieces.

As soon as dough is removed from the oven, place the pattern pieces back on the pieces and trim. Let cool about 1 minute then loosen with a metal spatula. Remove carefully to a wire rack to cool completely.

Royal Icing
75ml egg whites
Squirt lemon juice
4 cups sifted icing sugar