**Gingerbread**

*For One Small House*

**Ingredients**

90 mL Margarine

90 mL Sugar

½ Egg

90 mL Molasses

10 mL Vinegar

460 mL Flour

1 mL Salt

2.5 mL Baking soda

5 mL Ginger

2 mL Cinnamon

2 mL Cloves

**Method**

Day 1

1. Cream together margarine, sugar and egg.
2. Then add molasses and vinegar ensuring its mixed well
3. In a separate bowl, stir together flour, salt, baking soda, ginger, cinnamon and cloves.
4. Using a wooden spoon, gradually stir dry ingredients into the wet ingredients. Knead the dough a few times, incorporating more flour if needed. You will know the dough is done when it doesn’t stick to you hands.
5. Place in plastic bag with your name on it. Chill dough overnight



Day 2

1. Preheat oven to 350 F.
2. Roll dough out on a lightly floured surface using a lightly floured rolling pin. Dough should be slightly less than .5 cm thick.
3. Place pattern piees on top of dough. Cut out pieces. Remove excess dough. Pieces baked together should be approximately the same size
4. Bake for about 10 minutes depending on the size of the pieces.
5. As soon as dough is removed from the oven trim the pieces by placing pattern piece back on top and timming excess.
6. Let cool for about a minute, then place on a cooling rack till completely cooled.
7. Once gingerbread is completley cooled, place in brown paper bag with names on it.

