
GINGER BREAD HOUSE

By: *RuthAnn Zimmerman (recipe credits: @bluewillowhomestead)*

Makes 2 large houses

Cream together:

3/4 cup softened butter

1 1/2 cup brown sugar

Add:

2 large eggs

Mix until light and fluffy

Add:

4 tsp. cinnamon

4 tsp ground ginger

1/2 tsp baking powder

1/2 tsp cloves

1/2 tsp salt

1 cup dark molasses (black strap)

1 TBS water

Mix until incorporated:

Add:

6 cups all purpose flour

Flatten dough into a chunky sheet and wrap in plastic wrap and refrigerate for 3 or more hours (can be refrigerated for 1-2 weeks). Roll dough less than 1/4 inch, cut shapes and bake at 350F for 15-30 minutes. For stronger houses err on the side of overbaking!

Frosting:

3 large egg whites

1 lb. powdered sugar

1/2 tsp cream of tarter

1/2 tsp extract of choice *optional

Mix until smooth. Keep covered with plastic wrap down against the top of the frosting. This frosting dries quickly and becomes like concrete!

*How to video on our YouTube channel: Homesteading with the Zimmermans