

A Recipe From *tikkido*

Gingerbread House Recipe

<https://tikkido.com/blog/BEST-gingerbread-house-recipe-free-printable-templates>

Gingerbread House Dough:

- 15 ounces granulated white sugar
- 6.7 ounces Tablespoons brown sugar
- 7 ounces solid vegetable shortening
- 4 eggs
- 2.5 ounces Tablespoons molasses
- 1 1/2 teaspoons salt
- 2 teaspoons baking soda (bicarbonate of soda)
- 1 Tablespoon ginger
- 1 Tablespoon cinnamon
- 25.9 ounces flour

Instructions

1. Preheat the oven to 375 degrees Fahrenheit.
2. Cream shortening and sugars.
3. Add eggs and beat well.
4. add molasses, salt, baking soda, ginger, and cinnamon, and mix to combine.
5. Add flour and mix. Humidity where you live and the size of your eggs can affect how much flour you need, so start by adding about 22 ounces, then add more if necessary. The dough should be firm, not sticky at all, but not dry and crumbly.
6. Roll out dough on parchment paper or a greased cookie sheet. Cut shapes and remove excess dough.
7. Bake for 10-14 minutes. (Shorter times for smaller pieces.)

