

# Easy Gingerbreadhouse Recipe

Mix together well:

6 cups all purpose flour  
½ teasp. Baking powder  
4 teasp. Ground ginger  
4 teasp. Ground cinnamon  
½ teasp. Ground cloves or allspice  
½ teasp salt.

Cream together

1 and ½ sticks of butter  
1 and ½ cups of brown sugar (packed).

Add:

2 lg. Eggs  
1 cup dark molasses  
1 tbsp. Water

Blend well then add your flour one half at a time.  
Again – blend well. Then wrap in plastic put in your cooler and let  
rest for at least 2 hours and up to two days.

See how ease this is? Roll out to desired shape. Bake at 350 for  
about 12 – 14 minutes. When the edges turn dark it's done.

Leave out the spices if you want. It comes out the same but it won't  
have that nice holiday smell.

after a few days this stuff turns into a good imitation of concrete.