



"SPICED TO SCALE"

gingerbread dough



Recipe credit: foodnetwork.com

Ingredients

- ½ cup (1 stick) butter, at room temperature
- ½ cup dark brown sugar
- ¼ cup light molasses or dark corn syrup
- 1 tbsp cinnamon
- 1 tbsp ground ginger
- 1 ½ tsp ground cloves
- 1 tsp baking soda
- 2 cups all-purpose flour
- 2 tbsp water

Instructions

1. Preheat oven to 375 degrees F.
2. In a large mixing bowl, cream the butter, brown sugar, molasses, cinnamon, ginger, cloves, and baking soda together until the mixture is smooth. Blend in the flour and water to make a stiff dough. Chill at least 30 minutes or until firm.
3. Roll gingerbread dough out. With a sharp, straight-edged knife, cut out desired gingerbread house pieces. Place pieces on a cookie sheet.
4. Bake at 375 degrees F for about 15 minutes until dough feels firm.