

GINGERBREAD DOUGH

- 3 $\frac{3}{4}$ cup all-purpose flour
 - 2 $\frac{1}{4}$ teaspoon ground ginger
 - $\frac{1}{2}$ teaspoon cinnamon
 - $\frac{3}{4}$ teaspoon nutmeg
 - 1 $\frac{1}{2}$ teaspoon baking soda
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{3}{4}$ cup packed dark brown sugar
 - 1 stick unsalted butter, at room temperature
 - 2 eggs, cracked and mixed with a fork
 - $\frac{1}{4}$ cup molasses
1. In a medium sized bowl, whisk to combine flour, ginger, cinnamon, nutmeg, baking soda, and salt.
 2. In the bowl of a stand mixer, cream brown sugar and butter until thoroughly combined. Add eggs and molasses and mix until combined.
 3. Add the flour mixture 1 cup at a time until it is all combined. Dough will become stiff at the end and you may need to mix with spatula.
 4. Cover the dough and refrigerate for 30-45 minutes.
 5. Preheat oven to 350°F
 6. Remove the dough from the fridge. Lightly flour a cutting board and your rolling pin. Roll dough out to no more than $\frac{1}{4}$ " thick. Cut out cookies and place on a cookie sheet lined with parchment paper.
 7. Bake for about 8 minutes. Place on a wire rack to cool.

ICING

- 2 pasteurized egg whites
 - 2 teaspoons lemon juice
 - 3 cups powdered sugar
1. Using a hand mixer, beat egg whites and lemon juice until combined. Slowly add powdered sugar until you reach the desired consistency.
 2. Use a spatula to transfer to a piping bag.

HOUSE DIMENSIONS

Roll gingerbread dough out to less than $\frac{1}{4}$ " thick. Cut out each pattern with a bench scraper:

- 2 sides: 4"x4"
- 2 ends: 4" wide, 4" to the roof line, then slanted to a peak 6" from bottom
- 2 roofs: 4" x 5 $\frac{1}{2}$ "

DECORATIONS

- Shredded coconut
- Gum drops
- Marshmallows

