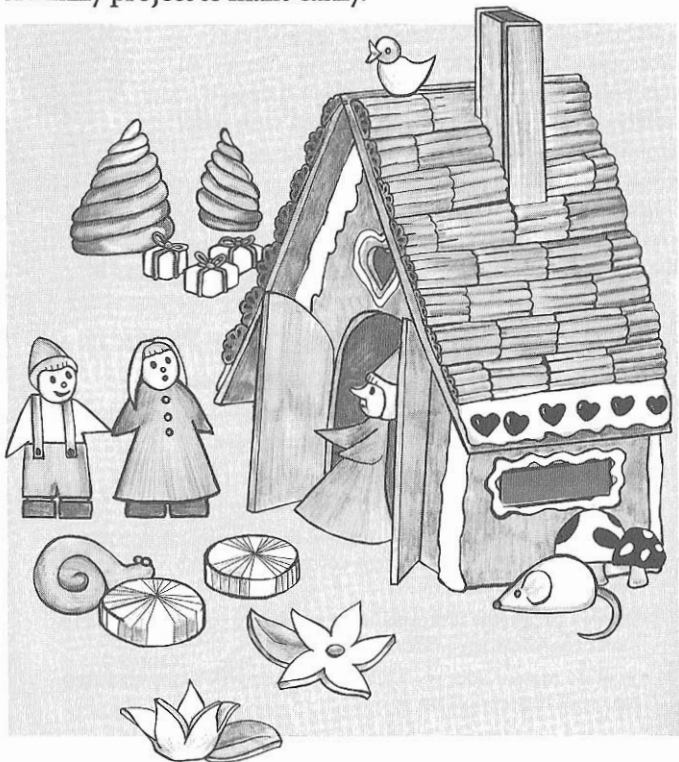


# Hansel & Gretel's Gingerbread House

This house is little and sweet as can be,  
A family project to make easily.



## PEGGY'S FAMOUS GINGERBREAD HOUSE RECIPE

You will need:

Brown paper bag • Saucepan • Spoon • Rolling pin  
Scissors • Enlarged templates from pages 40 and 41  
Paring knife • Cookie sheet • Fork • Cardboard or a tray

### GINGERBREAD HOUSE DOUGH

Butter or oil	3 1/2 cups sifted all purpose flour
2/3 cup honey	2 Tablespoons mixed spices: ginger, cinnamon, allspice and cloves
1 cup sugar	
2 eggs	

### ICING (You may want to double this)

2 egg whites	2 1/2 cups of sifted, powdered sugar
1 teaspoon lemon juice	

**HINT:** Allow two days for drying and assembly, although actual preparation time is about four hours.

### First, make your dough.

1. Put honey and sugar into a heavy saucepan. Heat gently, stirring until the sugar dissolves and mixture begins to bubble. Cool for a few minutes.
2. Mix in 1 1/2 cups of the flour, then blend in the eggs.
3. Add the remaining flour mixed with 2 Tbsp. of spices. You should have a slightly warm and sticky dough.

### Prepare your paper bag.

4. Cut paper bag into a flat sheet. Grease with butter or oil.

### Now, while the dough is warm and pliable, roll it out.

5. Put the dough on top of your paper, flour the top of the dough, and roll it 1/8" thick.

6. Put the rolled dough into the refrigerator until it is firm. You can also freeze the dough now and use it later!

**You are ready to cut out your house.**

7. Put the templates onto your gingerbread dough, arranging them as closely together as possible for the best use. Outline the edges of the pieces with the tip of a paring knife. Remove the templates, leaving the outlined dough on the baking paper.

8. Now, using your scissors, cut along the outlines—right through the paper bag and dough at the same time. Make open windows and doors by using a small cutter or a knife to remove shapes from the house walls. For a closed door, outline the shape, but don't cut it out.

**Bake the pieces on their paper backings, and remove the paper after they come out of the oven.**

9. Bake the pieces on a heavy cookie sheet in a 350 degree oven until they are lightly browned. Smaller pieces like the chimney may take as little as ten minutes; larger roof pieces may need fifteen or twenty. If bubbles form as the pieces bake, push them down with the back of a spoon. Cool your gingerbread.

**To make your icing:**

10. With a fork, lightly whip the egg whites and lemon juice until frothy. Sift the powdered sugar into the whites  $\frac{1}{2}$  cup at a time, beating thoroughly after each addition until a stiff icing is formed. For construction the icing should be firm enough to stick upside down on a spoon. For snow, it may be softer. Keep tightly covered.

**Begin to build your house starting with the chimney pieces.**

11. Turn over Piece A. Put a mound of icing on top. Enclose this mound with the rest of the pieces, in order. The slanted pieces will be in between the straight bottomed pieces, and the top, flat edges, will line up. Let the chimney harden while you build the house.

**Now put the walls together on the cardboard or tray base.**

12. Begin by putting the house front in place. Prop it up with a small jar. Ice the right and left edges. Connect the two adjoining walls with icing, using supports as needed. Close the rectangle with the fourth wall. Put a little extra icing on the inside corners to secure the walls to the base. Let the icing harden for at least three hours before putting on the roof. You may want to let it dry overnight.

**Attach the roof.**

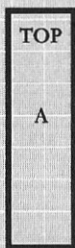
13. Put icing on the top edges of the walls. Lay one roof piece at a time onto the house, using more icing to join the roof peak together. Let this dry an hour or more, then attach the chimney with more icing.

**Use your imagination.**

14. Decorate the gingerbread with candy shingles, a wreath, modeling chocolate cut-outs, and cookies. Add landscaping and animals, and . . .

To make a wreath for your gingerbread house, first form a green doughnut shaped base from a string of chocolate. Cover it with cut-out holly shapes and small red berries.

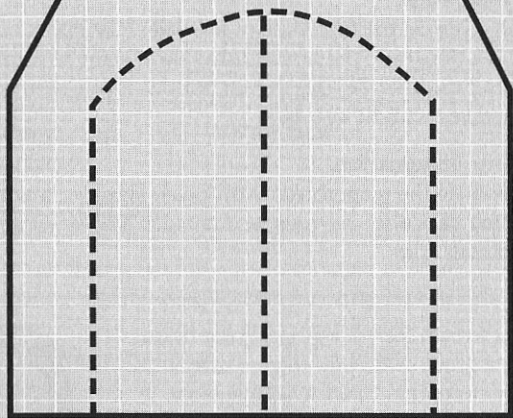




CHIMNEY PIECES  
A, B, C, & D  
CUT ONE EACH



FRONT & BACK  
CUT TWO  
Door optional



**Gingerbread House  
Template  
Enlarge 130%**

**TOP**

**SIDEWALL  
CUT TWO**

**TOP**

**Attach here for roof peak**

**ROOF  
CUT TWO**