

Gingerbread Recipe

INGREDIENTS

Yield: Approx. 6-1/2 cups of dough (enough for most houses!)



- 1 cup good-quality all-vegetable shortening
- 1 cup sugar
- 1 tsp. baking powder
- 1 tsp. salt
- 1 cup molasses (light or dark)
- 1-1/2 ground ginger
- 1-1/2 cinnamon
- 5 cups flour
- 4 Tbs. water

DIRECTIONS

Mix the first seven ingredients on medium speed until well blended. Switch mixer to low speed and add flour and water; continue to mix until dough forms. Roll directly onto cookie sheets and cut pattern pieces. Bake at 350°F for 10 to 15 minutes.

