**Gingerbread**

**Ingredients**

125 mL shortening or margarine

125 mL granulated sugar

1 egg, lightly beaten

150 mL molasses

685 mL all-purpose flour-first use 500 mL, set aside 185 mL

(250+250+125+60)

5 mL ginger

2 mL baking soda

2 mL salt

10 mL cinnamon

**Procedure**

1. In a large bowl, beat with an electric mixer, combine **margarine** with **sugar** until light in color. Beat in **egg** and **molasses**.
2. In a separate medium bowl combine 500 mL **flour**, **ginger**, **baking soda**, **salt** and **cinnamon**.
3. Add **dry mixture** to **wet mixture** gradually, beating well in between additions.
4. Add remaining **flour** (185 mL) and beat until incorporated.
5. Divide **dough** into 2 discs, wrap and label and put on tray on demo table. (I will refrigerate until we need it.)
6. Bake at 375 F for 10-12 minutes. NOT TODAY - next class!

***To cut shapes:***

1. Divide dough into 6 and start by cutting a side.
2. Add scrap to the next 1/6th and cut another side.
3. Continue adding scrap to each piece and cut the roof last.
4. Roll out on parchment and do the ‘big flip’.
5. Bake 3 pieces on 1 parchment.
6. Bake at 375 F for 10-12 minutes.

**Icing for assembly** (for a table of 4)

1000 mL icing sugar

45 mL meringue powder

60 mL water

15-30 mL egg white

1. Combine ingredients, check texture and adjust with water.
2. Beat for 7 minutes. YES, 7 whole minutes! :)