



## McCALL'S RECIPE:

### GINGERBREAD DOUGH FOR COOKIES OR GINGERBREAD HOUSES

	<u>Metric</u>	<u>Imperial OZ</u>	<u>Cups</u>
<b>Step 1:</b>			
Shortening/Butter (un-salted)	225 g	8 oz	1 cup
Brown Sugar	200 g	7 oz	1 ¼ cup
Granulated Sugar	200 g	7 oz	1 ¼ cup
Dark Molasses	50 g	2 oz	1 ½ tbsp
<b>Step 2:</b>			
Eggs	125 ml	4 oz	½ cup
Milk	125 ml	4 oz	½ cup
<b>Step 3</b>			
Baking Soda	7 g	¼ oz	2 tsp
Salt	5 g	¼ oz	1 tsp
Ginger	6 g	¼ oz	1 tbsp
Cinnamon	12 g	½ oz	1 ½ tbsp
All Spice	2 g	1/8 OZ	2 tsp
All purpose Flour (un-sifted)	800 g	28 oz	6 cups

#### **Method:**

Step 1: Cream the butter, sugar and molasses together. Step 2 - add eggs slowly and cream together. Stiff Step 3 together. Add alternately with milk. Mix only until dough is formed. Let dough cool before rolling out for Houses, Gingerbread Men, Christmas cookies etc.

Bake at 350 F for 10-15 min

**For Gingerbread Houses** - This will depend on the size of the cookie and how thick you rolled it. When pieces are cold they should be crisp. If pieces bend they are not baked enough. Put them back in the oven and bake more, otherwise your house will collapse when you build it.