

## **Mom's Gingerbread Houses**

2 eggs  
1 cup oil  
1  $\frac{1}{3}$  cups molasses  
 $\frac{2}{3}$  cups honey  
5  $\frac{1}{2}$  cups flour  
1 teaspoon salt  
2 tbsp baking powder  
2 tsp cinnamon  
 $\frac{1}{4}$  tsp ground cloves

Mix ingredients thoroughly and chill overnight.

Roll dough on oiled piece of foil that is on a cookie sheet. Bake at 350 for 30 minutes. Place house pattern pieces on hot gingerbread and cut immediately. Lift out carefully and cool on cookie rack.

NOTE: the gingerbread should be very hard when cool. If necessary, the pieces can be laid on the cookie sheet and placed in the oven for 5 to 10 minutes longer. The roof sections will break if the dough is not thoroughly baked.

### **Royal Icing** (use to decorate and 'glue' house)

3 egg whites (room temperature)  
2  $\frac{1}{4}$  cups powdered sugar  
 $\frac{1}{2}$  tsp cream of tartar

Beat thoroughly in mixing bowl until the icing stands in peaks. Then keep the bowl covered at all times with a damp cloth as the icing dries quickly and becomes very hard.