



## ***THE DOUGH***

21 oz. Granulated sugar by weight. 1 cup=7oz in weight

3 sticks margarine

3 T Ground Ginger (you can add more for stronger aroma)

2 T Ground Cinnamon

2 T Ground Nutmeg

1 t Ground Clove

1 t Ground Allspice

Blend with PADDLE attachment till smooth, scrape sides completely, watch for lumps of any kind. Mix slow, do not allow mixer motor to strain.

Mix together thoroughly in a measuring cup 4 oz. of molasses and 8 oz. of water.

Add food coloring if needed to the water mixture to dissolve evenly.

Add alternately:

40 ounces of all purpose flour (2 pounds & 8oz.)

& blended molasses & water combination

Again, scrap sides completely. Best results will show you the dough in one clean ball with the sides of the bowl clean with nothing sticking or left behind. Dough will be soft and pliable, not sticky. Edges of dough should not be "cracking, crumbling or showing any signs of dryness like unmixed flour or sugar.

This will fit most countertop mixing bowls. This dough will handle a lot of abuse. It can be rolled out over and over again without shrinking during baking. Trimmings are always used again.

Lightly cover rolling pin with thin layer of flour to prevent sticking. Wipe counter with damp towel, place baking paper on the damp area. This will help prevent the paper from slipping when you roll out the dough. Roll dough past edges of the sheet, then trim with pizza cutter or paring knife to size of paper. Remember to dust lightly the dough when rolling it out. Excess flour will bake as flour, leaving a white film on the finished pieces of the house. Use templates to cut out needed pieces. Bake similar size pieces on the same sheet pan. This will reduce accidental burning or under baking of pieces. Always bake chimney's individually. All ovens vary in baking times. Now you will need to use your best judgment.