



1-2-3 Gingerbread Houses

 Dairy Free

READY IN



145 min.

SERVINGS



12

CALORIES



689 kcal

SIDE DISH

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 eggs
- ☐ 4 cups flour all-purpose
- ☐ 0.5 teaspoon ground allspice
- ☐ 1 tablespoon ground cinnamon
- ☐ 12 servings m&m candies assorted
- ☐ 1 cup blackstrap molasses dark ()
- ☐ 1 cup shortening

- ☐ 1 cup sugar
- ☐ 16 ounces vanilla frosting

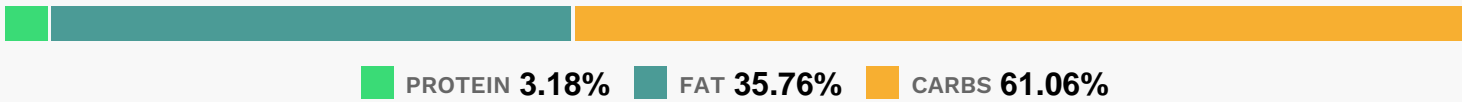
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350F. Line jelly roll pan, 15 1/2x10 1/2x1 inch, with heavy-duty foil, leaving 1 inch of foil overhanging at each end of pan. In large bowl, mix sugar, shortening, molasses and egg with spoon. Stir in all remaining Gingerbread Dough ingredients. Divide dough in half. Press half of dough in pan.
- ☐ Bake gingerbread about 15 minutes or until no indentation remains when touched in center. Cool 5 minutes; carefully lift foil and gingerbread from pan.
- ☐ Cut gingerbread lengthwise in half, then crosswise 2 times to make 6 rectangles.
- ☐ Cut angles from 2 corners of each rectangle to form roof of house. (The corners make good nibbles.) Cool completely, about 1 hour. Repeat with remaining dough. Decorate houses with frosting and candies.

Nutrition Facts



Properties

Glycemic Index:21.01, Glycemic Load:54.92, Inflammation Score:-5, Nutrition Score:12.30217397213%

Nutrients (% of daily need)

Calories: 688.7kcal (34.44%), Fat: 27.56g (42.41%), Saturated Fat: 7.75g (48.45%), Carbohydrates: 105.92g (35.31%), Net Carbohydrates: 104.02g (37.83%), Sugar: 70.98g (78.87%), Cholesterol: 15.89mg (5.3%), Sodium: 142.76mg (6.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.51g (11.03%), Manganese: 0.83mg (41.72%), Selenium: 20.41µg (29.16%), Vitamin B1: 0.35mg (23.17%), Iron: 3.65mg (20.28%), Folate: 81.07µg (20.27%), Vitamin B2: 0.34mg (20.05%), Magnesium: 78.46mg (19.61%), Vitamin B3: 2.82mg (14.09%), Vitamin K: 14.35µg (13.66%),

Potassium: 476.59mg (13.62%), Vitamin E: 1.7mg (11.36%), Vitamin B6: 0.21mg (10.71%), Copper: 0.2mg (10.16%), Calcium: 91.98mg (9.2%), Fiber: 1.9g (7.61%), Phosphorus: 68.29mg (6.83%), Vitamin B5: 0.6mg (6.04%), Zinc: 0.46mg (3.08%), Vitamin A: 55.82IU (1.12%)