

# Gingerbread Birdhouse Ornaments

 Dairy Free

READY IN



190 min.

SERVINGS



60

CALORIES



129 kcal

DESSERT

## Ingredients

- 1 cup brown sugar packed
- 0.3 cup shortening
- 1.5 cups blackstrap molasses
- 0.7 cup water
- 6 cups flour all-purpose
- 2 teaspoons baking soda
- 2 teaspoons ground ginger
- 1 teaspoon salt

- 1 teaspoon ground allspice
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 serving straw mushrooms
- 8 pretzel sticks cut into 1-inch lengths
- 1 serving powdered sugar
- 1 serving chocolate icing green
- 1 serving poached berries
- 1 serving green beans
- 4 cups powdered sugar
- 1 teaspoon vanilla
- 1 serving purple gel food coloring
- 4 tablespoons frangelico

## Equipment

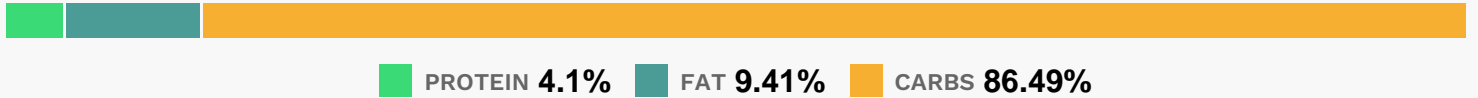
- bowl
- baking sheet
- oven
- knife
- cookie cutter
- drinking straws

## Directions

- In large bowl, mix brown sugar, shortening, molasses and cold water until well blended. Stir in flour, baking soda, ginger, salt, allspice, cloves and cinnamon. Cover and refrigerate at least 2 hours.
- Heat oven to 350°F. Lightly grease cookie sheet. On lightly floured surface, roll dough 1/2 inch thick. Using knife or 2 1/2-inch cookie cutters, cut dough into squares or circles for bases of birdhouses, and into hearts for roofs.

- Place heart shape upside down on top of square or circle, just overlapping. Using end of drinking straw, make hole in center of birdhouse base for door and at top of roof for hanging.
- Place about 1 1/2 inches apart on cookie sheet.
- Bake about 15 minutes or until no indentation remains when touched. While warm, insert pretzel stick just below door hole for perch.
- Remove from cookie sheet. Cool completely.
- In medium bowl, mix 4 cups powdered sugar, the vanilla and enough half-and-half for desired spreading consistency. Tint with food color as desired. Frost tops of cookies (roofs) with frosting; sprinkle with powdered sugar. Decorate with decorating icing and sprinkles. Thread pieces of gold string through holes in tops of birdhouses; tie in knots to make hangers.

## Nutrition Facts



### Properties

Glycemic Index:5.18, Glycemic Load:9.87, Inflammation Score:-2, Nutrition Score:3.2608695172745%

### Flavonoids

Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

### Nutrients (% of daily need)

Calories: 128.77kcal (6.44%), Fat: 1.36g (2.09%), Saturated Fat: 0.32g (2.03%), Carbohydrates: 28.12g (9.37%), Net Carbohydrates: 27.7g (10.07%), Sugar: 18.18g (20.2%), Cholesterol: 0mg (0%), Sodium: 81.97mg (3.56%), Alcohol: 0.02g (100%), Alcohol %: 0.08% (100%), Protein: 1.33g (2.66%), Manganese: 0.27mg (13.44%), Selenium: 5.88µg (8.4%), Vitamin B1: 0.1mg (6.87%), Magnesium: 24.05mg (6.01%), Folate: 23.42µg (5.85%), Iron: 1.05mg (5.81%), Vitamin B3: 0.84mg (4.2%), Potassium: 145.51mg (4.16%), Vitamin B2: 0.07mg (3.9%), Vitamin B6: 0.07mg (3.28%), Copper: 0.06mg (3.17%), Calcium: 23.61mg (2.36%), Phosphorus: 17mg (1.7%), Fiber: 0.41g (1.64%), Vitamin B5: 0.14mg (1.38%), Vitamin K: 1.16µg (1.11%)