

Pampered Chef Gingerbread House Mold Recipe

By GF Momma of 3 on December 22, 2008

Prep Time: 1 hr 30 mins **Total Time:** 2 hrs 10 mins

Serves: 1, **Yield:** 1 House

About This Recipe

"Use Pampered Chef Gingerbread House Mold. Makes 1 Gingerbread House

Source: Family Heritage Gingerbread mold collection"



Photo by meghone

Ingredients

- 3 cups all-purpose flour
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground cloves
- 1/2 cup vegetable shortening
- 1/2 cup sugar
- 1/2 cup molasses
- 1 egg

Directions

1. Lightly spray the mold with nonstick cooking spray; blot out any excess oil using paper towel.
2. Combine flour, cinnamon, ginger, baking soda, salt and cloves; mix well.
3. In large mixing bowl, beat shortening and sugar until blended. Add molasses and egg; beat until smooth. Gradually add flour mixture; mix well.
4. Shape dough into a ball; divide dough into 2 portions. Wrap each portion in plastic wrap; chill 30 minutes. Preheat oven to 350 degrees F.
5. Press 1 portion of dough firmly into prepared mold, filling all sections. Holding serrated knife parallel to the surface of the mold cut excess dough from mold.
6. Bake 17-20 minutes or until edges are lightly browned.
7. Remove to cooling rack. Cool in mold 5 minutes. Carefully remove cookie pieces from mold; cool completely. Cool mold completely before filling with remaining dough.
8. Repeat procedure with remaining dough.
9. Note: It is only necessary to fill the chimney section of the house once.

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