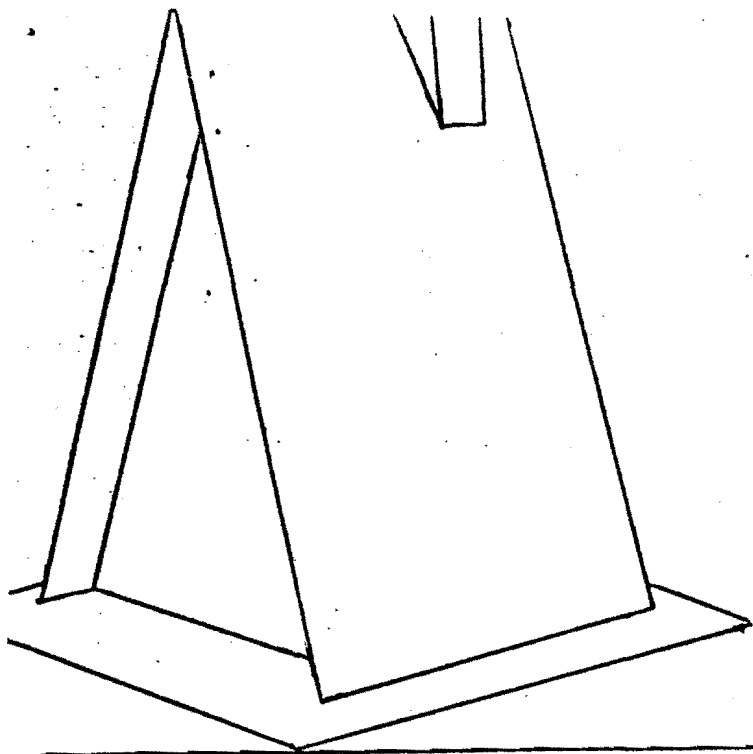


MATERIALS	WEIGHT	
SUGAR	16	oz
BROWN SUGAR	8	oz
SHORTENING	8	oz CREAM TOGETHER
EGGS (4)	8	oz
MOLLASSES	1.5	oz
SALT	0.25	oz
SODA, DISSOLVE IN A LITTLE WATER	0.25	oz ADD TO THE ABOVE
CAKE FLOUR	24	oz
GINGER	0.25	oz
CINNAMON	0.25	oz SIFT TOGETHER & ADD TO THE ABOVE
TOTAL WEIGHT 4 lbs 1.5 oz		

METHOD: REFRIGERATE FOR SEVERAL HOURS.

OVEN TEMPERATURE: 375° F.

BEFORE USING, G.-B. SHOULD BE COMPLETELY COLD, BEST TO WAIT ONE DAY.

DECORATE WITH COOKIES, HARD CANDIES & POWDERED SUGAR

USE YOUR OWN IMAGINATION, CHOOSE YOUR OWN DIMENSIONS FOR HOUSE.