

Gingerbread House Dough

Yield: 24 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-gingerbread-house-recipe>

Ingredients:

- 2 cups light corn syrup or dark corn syrup for a darker house
- 1 1/2 cups firmly packed light brown sugar or dark brown sugar for a darker house
- 1 1/4 cups margarine
- 9 cups all purpose flour
- 1/2 teaspoon salt
- 1 tablespoon ground cinnamon
- 1 tablespoon ground ginger
- 2 teaspoons ground cloves

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 72 grams
3. Fat: 10 grams
4. Fiber: 2 grams
5. Protein: 5 grams
6. SaturatedFat: 2 grams
7. Sodium: 150 milligrams
8. Sugar: 21 grams
9. TransFat: 2 grams

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