Gingerbread Houses

​1 1/4 cups packed dark-brown sugar

3/4 cup unsulfured molasses

1/2 cup (1 stick) unsalted butter

1 tablespoon ground cinnamon

1 tablespoon ground ginger

1/2 teaspoon coarse salt

1 1/4 cups milk

1 tablespoon baking powder

6 1/2 cups all-purpose flour

Combine brown sugar, molasses, butter, cinnamon, ginger and salt in saucepan.

Heat until sugar is dissolved.

Stir in milk and remove from heat.

Transfer mixture to bowl of standing mixer. Beat in flour and baking powder.

Divide dough in half and wrap in plastic wrap. Refrigerate at least 1 hour.

Roll out the Gingerbread to 1/8 inch thickness and cut with cookie cutters.

Place on silpat lined cookie sheet and bake 12 minutes at 350.

Let pieces sit at room temperature until firm.

Assemble front, back and sides first. Let dry before adding roof.

Decorate!!!