**Gingerbread House Dough**

3 -1/2 to 5 cups flour (enough to make it not sticky, probably closer to 5)

1 teaspoon baking soda

1/4 teaspoon salt

1-1/2 teaspoon ground ginger

1 teaspoon ground cloves

1/2 cup butter (if you use margarine, you may need more flour)

3/4 cup packed brown sugar

1 egg

3/4 cup molasses

1. In medium bowl, mix flour, baking soda, salt, ginger and cloves.
2. In large bowl, beat butter, brown sugar and eggs until fluffy.
3. Add molasses to butter mixture and stir thoroughly.
4. Add flour mixture to butter and mix until well blended, may need to use hands.
5. Wrap dough tightly and refrigerate overnight.
6. Divide dough into 4 balls.  Place in plastic baggie and refrigerate until ready to use.
7. Roll out dough to 1/4-inch thick, cut into house pieces.  Bake at 350°F for 10 to 12 minutes.

