



# Thomasmas Gingerbread House

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## Ingredients

- 1/4 cup honey
- 1 cup breadcrumbs (I used a mortar & pestle to grind into a somewhat fine consistency)
- 1 tsp ginger
- A couple grinds of fresh ground pepper
- Saunders (optional)
- Powdered sugar
- Cloves (optional)
- Vanilla sugar (optional)

## Directions

1. Simmer 1/4 honey in a small saucepan
2. Stir in about 1 cup of breadcrumbs till a paste is formed (turn the heat down so it doesn't burn)
3. Remove the pan from the heat
4. Stir in ginger, ground pepper, & saunders (if you're using them)
5. Remove from pan and onto a board to cool a bit
6. Knead the gingerbread, making it a marzipan-like consistency
7. Spread the gingerbread out to a square shape (4x4 inch dimensions), about 1/4 inch thickness.
8. If you have a stencil, place on the gingerbread & use a sifter to dust powdered sugar over the top. Remove stencils carefully.
9. Place whole cloves along the edge of the house.

*If you're shaping the gingerbread into balls instead of making a house, just roll the 'dough' into balls, and then roll in sugar - use vanilla sugar for extra flavor!*

*Based on a Medieval gingerbread recipe from the BL MS Sloane 221.*