



Make your own mini gingerbread house

Gingerbread biscuit

500g Plain Flour
2g Bicarbonate of soda
20g ground cinnamon
30g Ground ginger
4g ground clove
300g Unsalted butter – diced cold
250g caster sugar
2 whole eggs
60g golden syrup

Method

1. Place the flour, bicarbonate of soda, ground spices and caster sugar into a bowl, mix well and then add in the butter and rub together until there are no lumps of butter left.
2. Add in the eggs and golden syrup and mix until well combined.
3. Make into a block and wrap with cling film and place into the fridge to rest and chill for 30 minutes. Meanwhile preheat the oven to 170°C
4. Roll out the dough to 5mm thickness, and cut out 1x front 1x back 2x roof tiles and 2x side tiles. Also cut out a base for the Gingerbread house
5. Place onto a baking tray and cook until golden brown.
6. Allow to cool.

Prepare the Royal icing

700g icing sugar
100g egg whites
15g lemon juice

Method

1. Sieve the royal icing into a bowl, add in the egg whites and beat gently with a paddle, add in the lemon juice. Continue mixing until stiff.
2. Build and Decorate the House
3. To assemble the houses pipe along the side edges of the wall pieces and stick to the front and back pieces.
4. Pipe extra icing inside of the house where the walls join each other on the inside of the house to create some support. Pipe icing onto the top edges of the side panel and front back pieces where the roof pieces will be placed. Stick on the roofs and hold for a minute until the icing starts to set. Pipe and decorate the house.