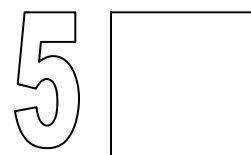
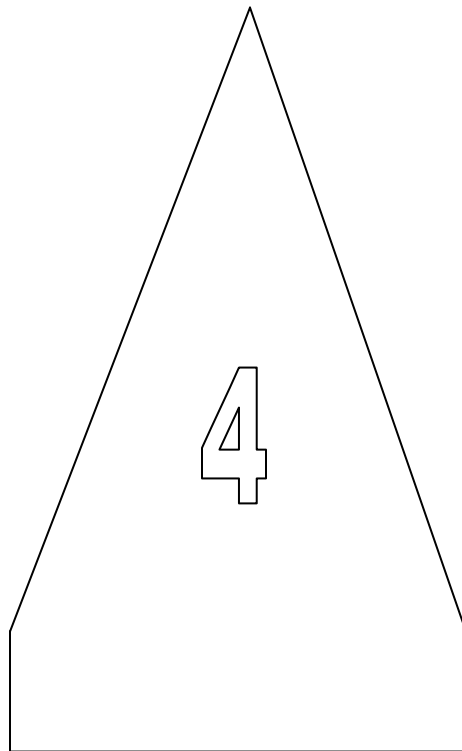
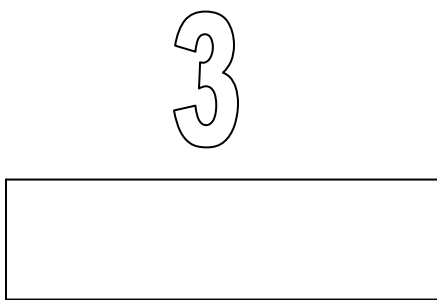
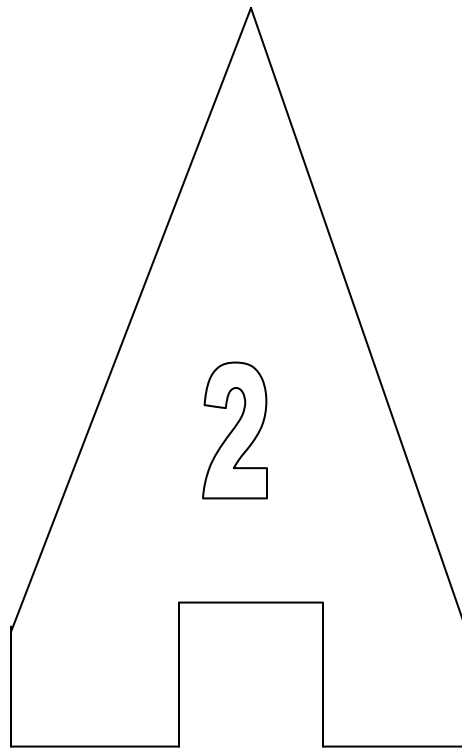
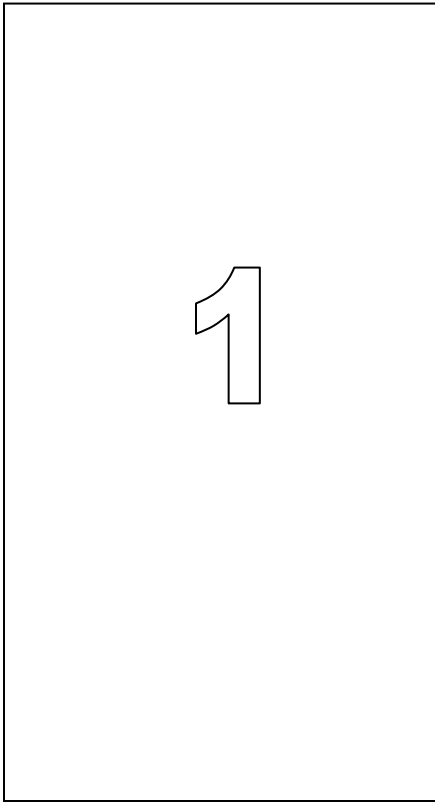


Gingerbread house template



Step 1:

Cut out the template above onto cardboard or grease proof paper.

You will need:

- 2 x Shape 1 (Roof)
- 1 x Shape 2 (front of house)
- 2 x Shape 3 (sides of house)
- 1x Shape 4 & 1 x shape 5 (back of house)
- 1 x Shape 5 (door for front of house)

Step 2:

Gingerbread mix

- 350g plain flour
- 10ml all spice
- 2.5ml bicarbonate of soda
- 110gm butter (unsalted)
- 175g brown sugar (packed)
- 75 ml golden syrup
- 1 egg beaten
- 1 egg white only, beaten
- Assorted candy for Garnish
- Silver board to place house on

Royal Icing:

- 150g Icing Sugar
- 1 Egg white
- 2ml Citric acid or lemon juice

1. Sift the first 3 ingredients into a bowl. Rub in the butter using your fingers until the mix resembles fine bread crumbs
2. Mix in the sugar. Warm the syrup til runny
3. Add the syrup & egg to the dry ingredients. Add more flour if the mix is too sticky
4. Knead for 10 minutes
5. Roll out the mix onto a floured surface to a 1 cm thickness
6. Using a sharp knife cut out the shapes using the templates above
7. Place on grease proof paper, on a baking tray, then brush with egg white
8. Cook for 10-15 minutes in a moderate oven until cooked through

To make the Royal Icing (cement that will hold the house together), whisk the egg and slowly add the icing sugar until a thick icing forms, then add the lemon juice or citric acid. You may need to add more icing sugar depending on the brand you buy. When mixed and free of lumps, cover with a wet cloth and refrigerate until needed.

Step 3:

Once the gingerbread has cooled and the royal icing has set put the icing in a piping bag and begin construction!

Start by piping icing along the edge of shape 2, then attach shape 3 to shape 2 & 4 ie. Stick the front, back & sides of the house to each other & stick on the board. Allow to dry for 15 minutes.

Then place the roof along the edge of the front/back of house and secure with icing. Allow to dry for ½ hour. Attach the door to the front of the house.

Once dry, stick the candy's to the roof using the royal icing.

Dust with icing sugar and place on the table for Christmas!!

Note: to make a larger house just increase the size of the template!

By Michelle Rowan

