



Gingerbread House

1. **Make the gingerbread dough and rest in the fridge for 1 hour.**
2. **Make the Royal Icing - stiff peak and soft peak (one batch of each)**
3. **Continue with Gingerbread construction listed on page 3.**

Gingerbread Dough

makes 2kg

Ingredients

280g golden syrup (or light molasses)
400g brown sugar (light)
400g unsalted butter
zest of 2 lemons
4 tsp ground cinnamon
8 tsp ground ginger
1 tsp ground nutmeg
1/2 tsp ground cloves
2 tsp bicarbonate of soda
2 teaspoon salt
1kg plain flour
2 eggs

Method

1. Combine the golden syrup or molasses, sugar, butter, lemon zest and spices into a large saucepan and melt over low/medium heat, stirring frequently until sugar has dissolved.
 2. Increase the heat and bring to boiling point. Remove from the heat and using a hand whisk beat in the bicarbonate of soda until combined. The mixture will froth up.
Leave mixture to cool for 15minutes.
 3. Sift flour and salt together then fold 1/2 into the mixture very lightly, then the other half using a wooden spoon or a stand mixer (paddle attachment).
 4. Beat in the egg with a wooden spoon or stand mixer until just combined.
DO NOT OVER MIX THE BATTER -MIX UNTIL JUST COMBINED.
 5. **NOTE: Dough will be very sticky - DO NOT ADD FLOUR.**
 6. Scrape out of the bowl onto a clean bench surface and knead until just smooth.
 7. Wrap in cling film and chill in the fridge for 1 hour.
 8. Ready to use for rolling out biscuit shapes or creative Gingerbread Houses and Christmas themed shapes.
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Royal Icing

makes 300g

Ingredients

250g icing sugar

1 lightly beaten egg white

1/2 tsp lemon juice

1 tsp water

Method

1. Sift the icing sugar into a bowl. Add the sifted icing sugar, lemon juice and beaten egg white to an electric mixer.
2. Whisk on low speed for 2-3minutes until mixture is smooth but not wet and stiff peaks form. It should be spreadable and dense and hold stiff peaks. If it looks dry and crumbly add a touch of water. If it looks runny and glossy add a little extra sifted icing sugar.
3. **Stiff Peak Icing**
This consistency is good to use for sticking together gingerbread houses and can be used for sticking on decorations as well.
Transfer to a clean bowl and cover with a wet towel to prevent drying out.
Note: can be prepared in advance and stored in an airtight container with cling film on the surface of the icing for up to 1 week.
4. **Soft Peak Icing - used for piping lines, borders and decorating cookies and houses.**
Add a little water a drop at a time to get a soft peak consistency that holds a soft peak shape but does not spread on its own. Use to stick lollies onto the house.
5. **Flood Icing - used for filling in outlined areas of biscuits - i.e. run consistency**
Add a teaspoon of water at a time to stiff peak icing until you have a thick but runny icing that smooths out on its own within 15 seconds, but not so runny that it runs off the edge of your biscuit. NOTE: not used in Gingerbread House Recipe



Gingerbread House Construction

Method:

1. Use the templates attached and cut out each template shape using a ruler around firm cardboard or acetate paper.
2. Preheat oven to 160 degrees celsius or 140 degrees fan.
3. Use baking paper and roll the rested gingerbread dough out onto baking paper using a rolling pin.
4. Place template piece on top of the gingerbread and use a knife to cut the template piece out leaving it on the baking paper. Transfer this baking paper to a baking tray sprayed with cooking oil spray.
5. Place trays in the freezer for 10minutes to harden whilst cutting the other template pieces. Remove from freezer and bake for 15-20minutes until firm and cooked through.
6. Once cooled completely, use your **stiff peak** icing and a palette knife or small butter knife to spread the icing onto the base and sides of the front piece of the house - glue to the board. Using a prop to hold the side in place do the same with the side that joins the front piece. Hold together for a minute or two and use a heavy container to rest the sides against to keep it in place while it sets.
7. Continue to use this process until all 4 sides of the bottom of the house are done. Wait 20-30minutes until fully set.
8. Place lollies inside the house - light ones or only fill an inch or two as the weight of the lollies may make the house collapse.
9. Place **stiff peak icing** on the sides of the roof pieces and glue one at a time holding in place carefully until set.
10. Decorate the house **using soft peak icing** (recipe above) with a variety of lollies (ie: smarties, mini jelly beans, raspberries, small jellies and candy canes as well as soft peak icing piping in patterns to decorate in your own style.
11. Wrap in cellophane and ribbon as a gift or to keep for Christmas day.

