

Gingerbread house

Recipe ingredients

100g Brown/muscavado sugar
4 tbsp golden syrup
125g butter
325g flour
1 tsp bicarbonate of soda
2 tsp of ginger spice



How to make the gingerbread

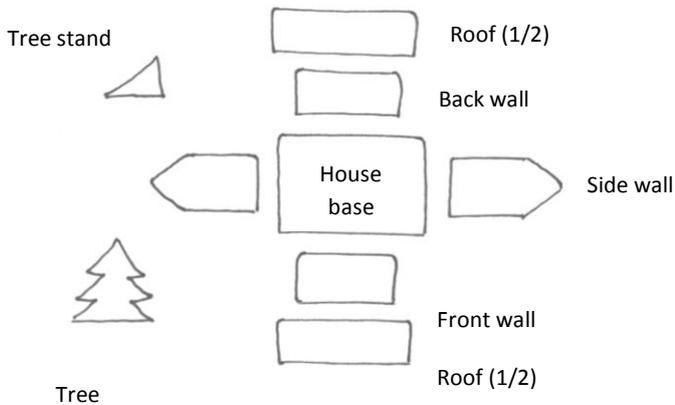
Heat the oven to 170 degrees Celsius. Melt the butter, sugar and golden syrup in a pan, stirring regularly. Sieve the flour, ginger and bicarbonate of soda into a mixing bowl. Pour in the melted mixture and mix with the flour to make dough. Roll the dough out to about ½ cm thick. Print off and cut out the templates, place onto the rolled out gingerbread and cut around with a knife. Place the pieces onto a baking tray lined with grease proof paper and bake for about 10 minutes. Let the pieces cool before you construct your house.



Making up your gingerbread house

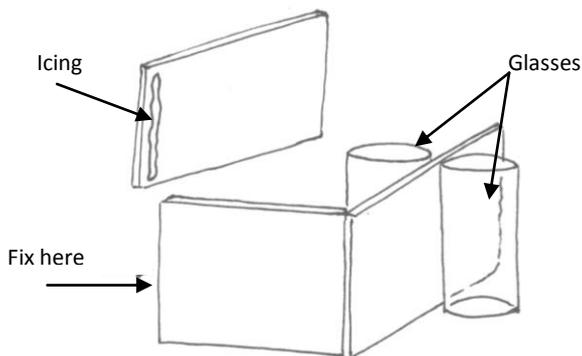
Now you can construct your Gingerbread house! You will need a tube of icing, some glasses or mugs with straight edges and a variety of colourful sweets (Dolly mixtures or Liquorice allsorts are good!).

1) Lay the pieces out as per diagram below



2) Using a plain icing nozzle run a bead of icing along the base and inside edge of one of the wall pieces.

3) Construct the gingerbread pieces like so:



Tip: This is the time to use something with straight sides to support the walls while the icing sets such as a glass or mug.

4) Stick all the four wall pieces together first and allow the icing to set.

5) Place the wall structure in the centre of the house base and fill with goodies (chocolates or sweets perhaps?).

6) Fix the roof pieces on one at a time, again using the icing as the mortar and leave until set.

7) Run icing along the top of the roof where the two pieces join and stick on some sweets cut to length.

8) Pipe roof tile shapes onto the roof with the icing or stick on some sweets and chocolates as I have done.

9) Pipe on windows and a doorway.

10) Add window ledges by sticking on more sweets cut to length.

11) Decorate your house with sweets and other icing nozzles (stick on sweets using a blob of icing). You can add lengths of icing from the roof to make icicles.

12) Decorate your tree and stick tree support on the back of the tree with icing.

13) Sprinkle icing sugar over the roof to represent snow.

14) Admire then eat!

Get creative

Let your imagination run wild! Look at chocolate shapes and sweet shapes and see what ideas you can come up with.

Some ideas:

Melt boiled sweets on a baking tray to make a 'stained glass' window; use After Eight mints as roof tiles; pile up round sweets to make log piles; construct garden walls out of square sweets...the list is endless!

Gingerbread House templates.

Print off the following templates (you can enlarge or reduce the pieces on a copier if you want to). Place each template onto the rolled out Gingerbread and cut around with a sharp knife. Place carefully onto the baking tray ensuring not to change the shape of the pieces.

