



## *Gingerbread House*

### *Ingredients*

- 200g butter, chopped
- 1 cup brown sugar
- 1 tbsp ground ginger
- 2 tsp ground cinnamon
- 1 cup plain flour
- 3 1/2 cups self-raising flour
- 2 eggs, lightly beaten
- 1/2 cup golden syrup
- Variety of suitable lollies
- 2 quantities of royal icing



(either make your own icing or buy in tubes from the supermarket)

### *Procedure*

1. Mix the flours, cinnamon and ginger together and mix on high until fully combined.
2. Mix the 2 eggs and golden syrup together in a separate bowl or cup and then pour this into the flour mixture and mix on high until it is all combined.
3. Tip the mixture onto your lightly floured bench and knead until smooth. Then divide the mixture into 4 pieces and wrap in cling wrap and refrigerate for approx. 1 to 2 hours this will help keep the dough in shape when cooking.
4. Remove the dough from fridge and cling wrap and knead until you are able to work with it. Get your templates ready and roll out to approx. 5mm thick then place the template shapes on top of the mixture and cut. Then reroll any dough and cut as needed.
5. Bake all 6 pieces for approx. 15-20 mins at 180°C or until golden.



6. It is best to leave to cool overnight on wire racks so the pieces go hard.
7. When ready to assemble make sure you have a sturdy cutting board or cake board, get the kids to pick which lollies they think would make the best house. Prepare the royal icing either from scratch or buy tubes from the supermarket.
8. Cut out two top corners from each of the end pieces to create the roof slope making sure they are cut at the same angle. Cut the doors and windows from the front and back pieces.
9. Get ready to decorate the walls with lollies before assembly. Take a piece of brown paper spread with royal icing and stick it on the back of the two roof pieces so they are joined together (this will help support the weight of the roof). Leave to dry for 1/2 hour.
10. Use the icing to glue the walls together and to the board. Use some heavy objects to support the walls as they dry. (This is the fun part)
11. Place the roof on and use the royal icing to pipe the snow and shingles onto the roof. Complete the decoration and leave to dry. Gingerbread will keep for up to 1 week
12. Remember it's the joy of making this with your children, it may not look perfect to you but to them it will be.

## *Template*

2 x 18cm by 10 cm (front and back), 2 x 13cm by 22cm templates (ends), 2 x 15cm by 18cm (roof pieces)

*Merry Christmas from Sinclair Meats Mackay*