

# Gingerbread House

## Ingredients

180g butter  
125g brown sugar  
300g treacle or golden syrup  
500g plain flour  
1/4 tsp salt  
1 tblspn ground ginger  
1/2 tsp bicarbonate of soda  
Extra flour for rolling

## Method

Preheat the oven to 170degC

Melt butter in a large pan over a low heat then add the sugar and syrup, remove from the heat and stir.

Add the dry ingredients and mix until blended into a thick dough.

Tip the dough out onto a floured board, knead with flour, then tear off pieces of dough and press into the mould (I used the Lakeland Fairytale Cottage Mould).

Place onto a baking tray and bake for 25-35 minutes or until firm to touch. The dough crisps as it cools.

Allow to cool completely before removing from the mould.

Make icing to stick the house together and assemble.

## Suggestion for Royal Icing

### Ingredients

500g icing sugar (sifted)  
1tsp cream of tartar  
3 egg whites

### Method

Place sugar and cream of tartar in a medium bowl.

Gradually add egg whites, whisking with an electric mixer until the mixture forms into a thick white paste. You can use a hand whisk but it is good for your biceps! The whisk should be able to stand upright in the mixture, if it does not add more icing sugar, whisk and repeat until it does.

Spoon icing into a piping bag, you are ready to assemble.

## How to build the house

Ensure you have a cake board that is big enough for your house and whatever decorations you wish to put on it.

Pipe the icing along the base of one side panel and position on the board. Prop it up with a glass or tea cup. Pipe the icing along the front panel base and side and position alongside the side panel. Prop up with a glass or tea cup.

Pipe the icing along one side and the base of the other side panel position alongside the front panel and prop up with a glass or teacup. Pipe the icing along both sides and the base of the remaining back panel. Position against the side panels and leave to dry for 20 minutes.

Remove the teacups/glasses.

Ice the door panel (separate in this mould) and place in an open position.

Pipe icing along the base of the remaining pieces (a tree, and two gingerbread figures) and position.

Pipe icing along the top edges of the roof panels and place in position.

Allow to dry for 30 minutes.

Decorate as desired.