

Gingerbread House Recipe



What you'll need:

For the gingerbread

- * 250g unsalted butter
- * 200g dark muscovado sugar
- * 7 tbsp golden syrup
- * 600g plain flour
- * 2 tsp bicarbonate of soda
- * 4 tsp ground ginger

To decorate

- * 200g flaked almonds
- * 2 egg whites
- * 500g icing sugar plus extra to dust
- * 125g mini chocolate fingers
- * Generous selection of sweets of your choice
- * 1 mini chocolate roll
- * Few edible silver balls

What you'll need to do:

Step 1

Heat the oven to 200C / 180C fan / gas 6. Melt the butter, sugar and syrup in a pan. Mix the flour, bicarbonate of soda and ground ginger into a large bowl, then stir in the butter mixture to make a stiff dough. If it won't quite come together, add a tiny splash of water.

Step 2

Cut out your template (already for you on Page 2). Roll out one-quarter of the dough on baking paper to the thickness of approx 5mm. Cut a section, then transfer it with the baking paper onto a baking sheet. Repeat with the remaining dough, re-rolling leftovers to make two side walls, a front and back wall, and two roof panels. Use leftover dough for Christmas trees or little Gingerbread people if desired.

Step 3

Take the flaked almonds and gently poke them into the roof sections, pointy-end first, to look like roof tiles. Bake all the sections for 12 minutes or until firm and just a little darker at the edges. Leave to cool for a few minutes to firm up, then trim around the templates again to give clean, sharp edges. Leave to cool completely.

Step 4

Put the egg whites in a large bowl, sift in the icing sugar, then stir to make a thick, smooth icing. Spoon into a piping bag with a medium nozzle. Pipe generous lines of icing along the wall edges, one by one, to join the walls together. Use a small bowl to support the walls from the inside, then allow to dry, ideally for a few hours.

Step 5

Once dry, remove the supports and fix the roof panels on. The angle is steep so you may need to hold these on firmly for a few minutes until the icing starts to dry. Dry completely, ideally overnight. To decorate, pipe a little icing along the length of 20 mini chocolate fingers and stick these lengthways onto the side walls of the house. Use three, upright, for the door.

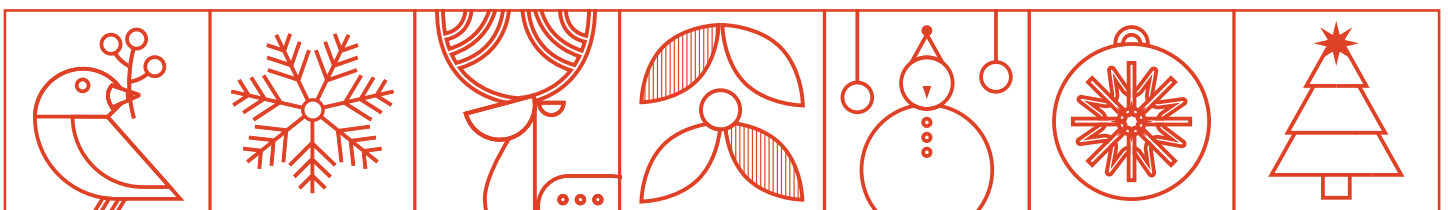
Step 6

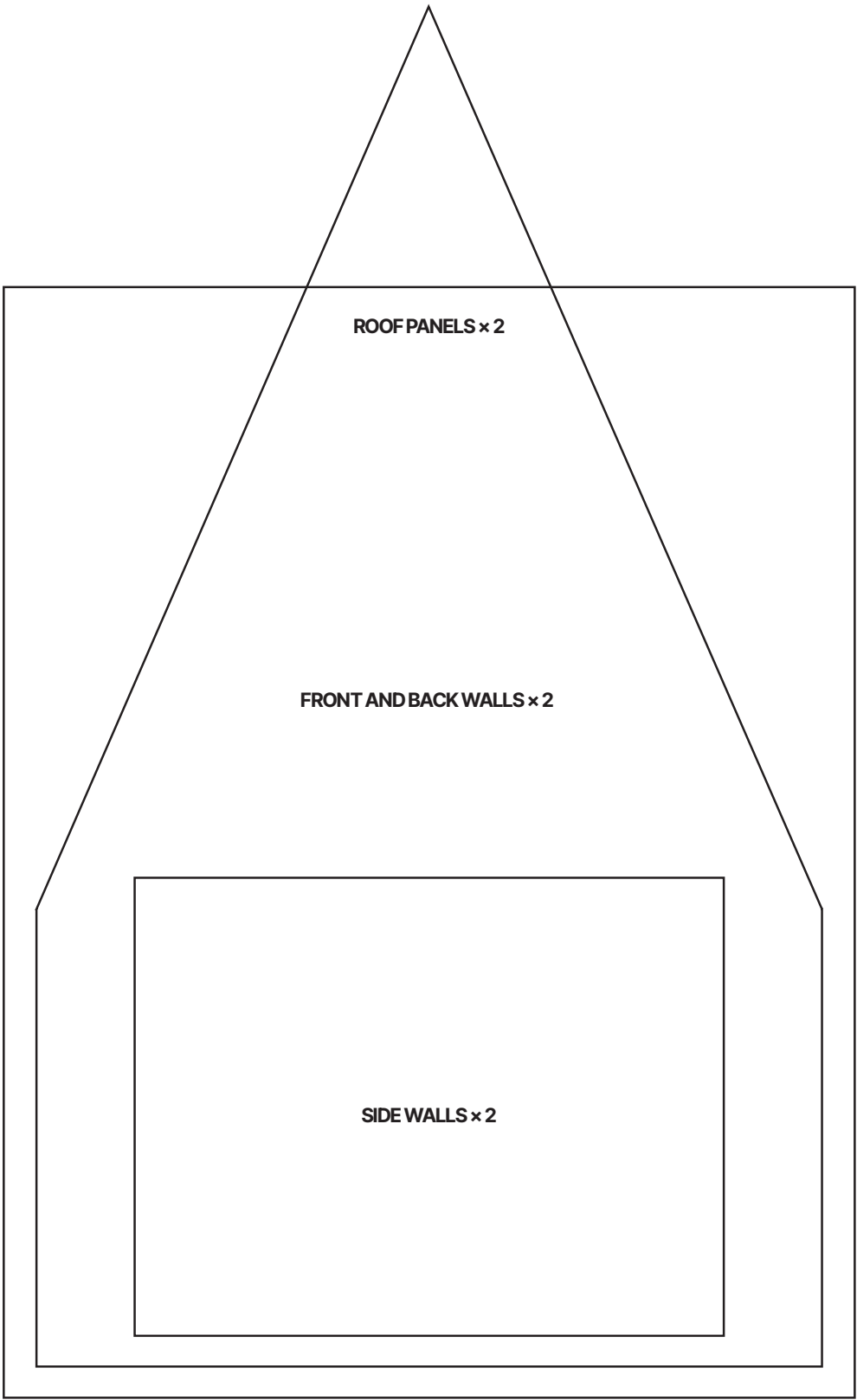
Using the icing, stick sweets around the door and on the front of the house. To make the icicles, start with the nozzle at a 90-degree angle to the roof and squeeze out a pea-sized blob of icing. Keeping the pressure on, pull the nozzle down and then off – the icing will pull away, leaving a pointy trail. Repeat all around the front of the house. Cut the chocolate mini roll or dipped Flake on an angle, then fix with icing to make a chimney. Pipe a little icing around the top. If you've made gingerbread trees, decorate these now, too, topping each with a silver ball, if using. Dust the roof with icing sugar for a snowy effect. Lay a winding path of sweets, and fix gingerbread trees around and about using blobs of icing. Your gingerbread house will be edible for about a week.

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ROOF PANELS × 2

FRONT AND BACK WALLS × 2

SIDE WALLS × 2

***Please print at 100%**



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	Model Gingerbread House
	Version 1.0 Christmas Spirit 2024