Gingerbread House

**Ingredients:**

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| --- | --- |
| 250g  200g  7 tbsp  600g  2 tsp  4 tsp  1  250g  10  Bag | Unsalted butter  Dark sugar  Golden syrup  Plain flour  Bicarbonate of soda  Ground ginger  egg  Icing sugar  Chocolate fingers  Small sweets |
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**Method:**

* Heat the oven to 200C or Gas 6
* In a saucepan melt the butter, sugar, and syrup in a pan
* Mix the flour, bicarbonate of soda and ground ginger in a large bowl and then add the butter mixture
* Stir together into a dough
* (if the dough is a bit dry add a little water)
* Roll out the dough to a thickness of about ½ cm
* Put the templates on top of the dough and carefully cut out the shapes with a knife
* Bake in the oven for 12 minutes and leave to cool
* AFTER COOLING…….
* Put an egg white in a small bowl and add the icing sugar – mix to a stiff paste
* Carefully use the icing sugar to glue the walls together
* Use the sweets and mini chocolate fingers to decorate the house.
* Sprinkle with a little icing sugar to coat in ‘snow’ and enjoy over the Christmas period.



* When you have made your house please send me a photo for our Christmas page at [alanrtilley@mail.com](mailto:alanrtilley@mail.com) or by phone to 07817777739
* If you get stuck, then take a look at this simple guide [www.bbcgoodfood.com/recipes/simple-gingerbread-house](http://www.bbcgoodfood.com/recipes/simple-gingerbread-house)

