Gingerbread House

**Ingredients:**

|  |  |
| --- | --- |
| 250g200g7 tbsp600g2 tsp4 tsp1250g10Bag  | Unsalted butterDark sugarGolden syrupPlain flourBicarbonate of sodaGround gingereggIcing sugarChocolate fingersSmall sweets |
|  |  |

**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 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)

