

9. We recommend letting your house dry fully before you start decorating it to avoid any collapsing! Once dry, you can get creative with your decoration. Use the leftover icing to pipe designs and adhere your sweets (bags 5, 6, 7 & 8) to your gingerbread house.

10. To make icicles, pipe a blob of icing onto the roof edge and with constant pressure, slowly drag down the tip of the piping bag to trail the icing off. Don't be afraid to experiment with your decorations and have lots of festive fun!



SOME PIPING IDEAS



GINGERBREAD HOUSE

Nutritional info per 100g (dry mix): Energy 371 kcal/1572 kJ, Protein 4.3g, Carbohydrates 83g (of which sugars 53g), Fat 1.9g (of which saturates 1.2g), Salt 0.99g.

Best Before: see sticker. Store in a cool, dry place.

Baked In Ltd, Office 112, Slington House, Rankine Road, Basingstoke, HANTS, RG24 8PH **780g**

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SKILL LEVEL:



PREP TIME:

30 MINS

BAKE TIME:

12-14 MINS

PER BATCH

ASSEMBLY:

30 MINS

YOU WILL NEED:

For the gingerbread:

- 165g butter
- 3-4 tbsp water

For the icing:

- 1 egg white

x 2

IN THE KIT:

- Bag 1 • 160g dark muscovado sugar
- Bag 2 • 400g plain flour
 - 1/2 tsp mixed spice
 - 2 tsp ground ginger
 - 1 1/2 tsp bicarb of soda
- Bag 3 • 30g fruit drops
- Bag 4 • 200g icing sugar

- Bag 5 • 15g smarties
 - 5g mini smarties
- Bag 6 • 30g white snowies
- Bag 7 • 10g marshmallows
- Bag 8 • 20g mini strawberry pencils
 - 2 x A3 baking paper sheets
 - 2 x A4 baking paper sheets
 - 1 butter measure
 - 1 x piping bag

GINGERBREAD HOUSE

GET BAKING!

1. Heat the oven to 190°C / fan 170°C / gas mark 6. Melt the butter and sugar (bag 1) together in a pan on a gentle heat until the sugar has dissolved. Pour the mixture into a large heatproof bowl and leave until cool enough to touch.



5. To make your stained-glass windows, unwrap the fruit sweets (bag 3) and place back into the bag. Crush with a rolling pin into fine pieces. Place your two rectangular pieces of dough onto the A4 baking paper and transfer to a baking tray. Cut a window in each rectangle. Fill the windows with the crushed sweets, heaping them slightly as they will bubble down when melted.

**ONCE COOKED THIS WILL BE VERY HOT
- DO NOT TOUCH!**



2. Add the flour, spices and bicarbonate of soda (bag 2) to the butter mixture and bring together to make your dough. Add water, a tablespoon at a time until the dough holds itself together into a smooth ball and does not crumble. Using your hands at this stage to knead lightly will help to get the dough to come together and incorporate the water throughout.

6. Bake each batch for 12-14 minutes or until golden. Over-baking slightly is better than under-baking as this will ensure your house has a sturdy structure. Cool on the baking tray for 10 minutes before carefully transferring to a wire rack. If you feel the pieces have lost their shape, place the template over the cooked biscuit and very carefully cut until you have straight edges.



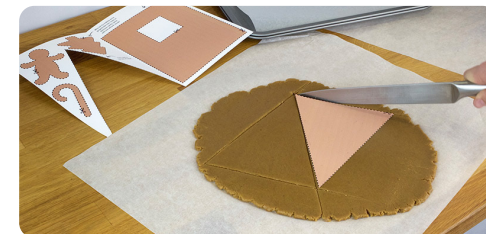
3. Split the dough in half and place one half into the centre of one of the pieces of A3 baking paper and place the other A3 piece on top. Use your hands to flatten a little and then roll it out, slightly thicker than a pound coin.



7. To make the icing, sift the icing sugar (bag 4) in a medium bowl. Whisk the egg white in a small bowl to break it up a little (frothy, but not stiff) and add little by little until you have a VERY thick, but still flowing icing. (Too thin an icing will dribble out and fail to hold the house together.) Place the icing into the piping bag provided. Using a tall glass will make this much easier!



4. Use templates to cut two of each shape. Gather the excess and re-roll with the other half of the dough to cut all 4 pieces. (Don't throw your templates away just yet, you'll need them later!) You will be left with a front, a back and two sides for a roof. Any spare dough can be used for decoration such as trees, candy canes or even adorable gingerbread people!

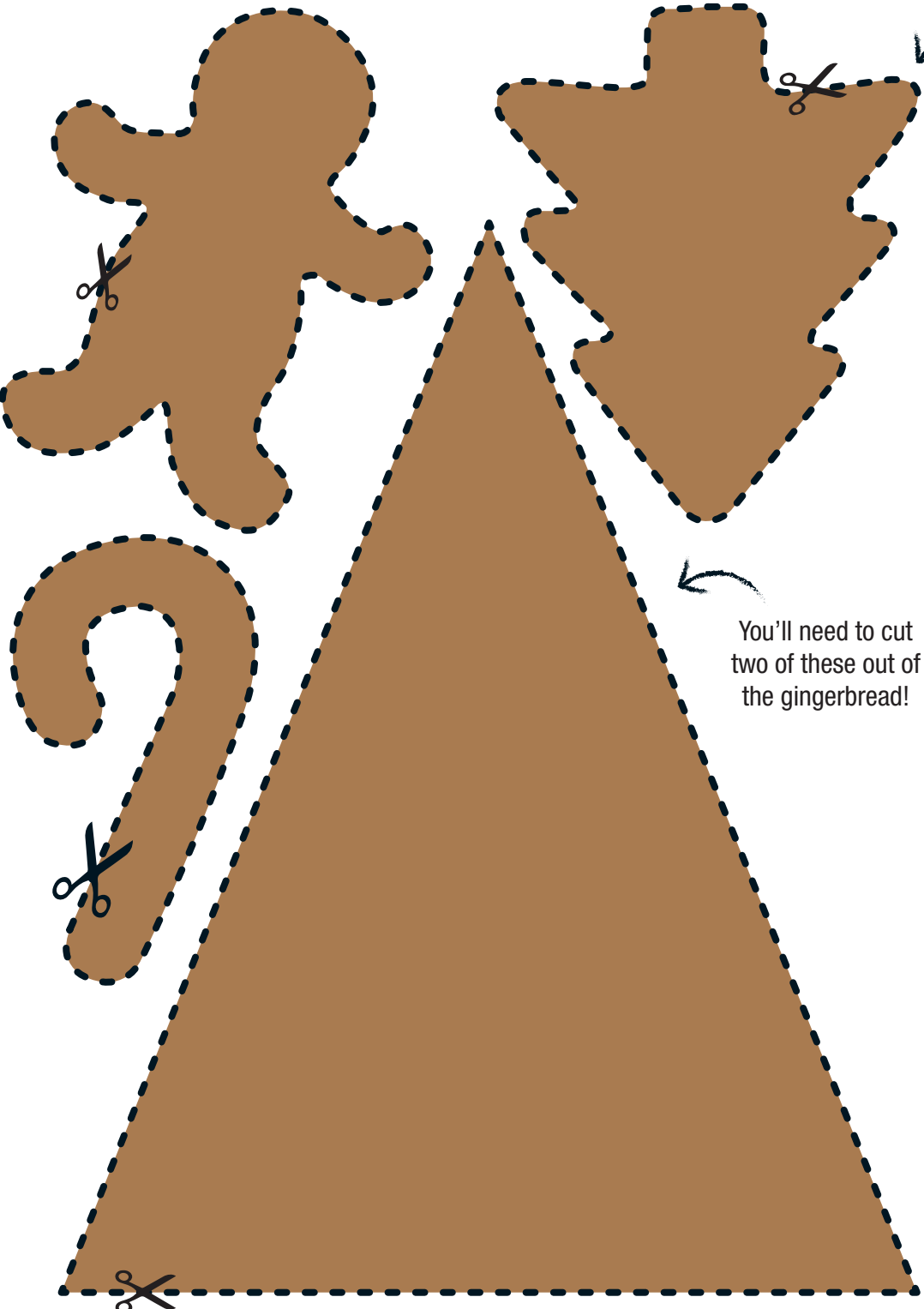


8. Using the filled piping bag, build the gingerbread house, making sure you use plenty of icing as glue. Pipe the icing generously along the wall edges, and piece together. Use mugs or bowls for support whilst they dry. Make sure to keep the top of your icing bag sealed or twisted as it dries very fast.



Why not try making some gingerbread people, trees or delicious candy canes with the leftover dough!

You'll need to cut two of these out of the gingerbread!



You'll need to cut two of these out of the gingerbread!

