

Gingerbread house

Ingredients

750g Butter

450g brown sugar

1 ½ cup golden syrup

6 egg yolks lightly beaten

1.5kg plain flour

1 ½ cup S.R.flour

6 tablespoons ground ginger

6 teaspoons bicarbonate of soda

Royal Icing

6 egg whites

6 cups pure icing sugar

sweets

Method

1. Sift the dry ingredients.
2. Put the butter and sugar into the mixer until creamy.
3. Mix the egg yolk and golden syrup together.
4. Add egg mixture to the butter mixture, mix until just combined.
5. Add the flour to the mixture by hand.
6. Turn out onto a well- floured work surface and knead until the mixture is smooth.

7. Cover the mixture with plastic wrap and put in the fridge for at least 10 mins.
8. Roll out and cut into shapes can make gingerbread house or gingerbread men.
9. Bake at 180 for 15 to 20 mins.
10. Whisk egg white until fluffy, add icing sugar you might need more icing sugar you want it to hold its shape.
11. Make a piping bag and once gingerbread has cooled decorate.