

Serves 10

Preparation 1.5h

Cooking 12

Gingerbread house

For an extra surprise, fill the centre of the house with more sweets before attaching the roof.



Ingredients



Dough:

- 250g (9oz) unsalted butter, softened
- 150g (5½oz) soft brown sugar
- 2 medium eggs, beaten
- 175ml (6floz) golden syrup
- 30ml (2tbsp) ground ginger

- 625g (1½lb) plain flour

- 10ml (2tsp) bicarbonate of soda

For decoration:

- 1 egg white
- 225g (8oz) icing sugar, sifted
- marshmallows, halved, for the roof and sweets of your choice



Tools

- two 18cm x 10cm (7in x 4in) rectangles for the roof
- two 15cm x 10cm (6in x 4in) rectangles for the sides. Add windows
- two 10cm (4in) squares for the ends, extending 7½cm (3in) from the top edge of the squares to a point. Add a door
- food processor
- cling film
- rolling pin
- baking paper
- knife
- mixing bowl
- spoon
- cooling rack



1 Place the butter and sugar in a food processor and blend until creamy. Add the eggs, golden syrup, ginger, bicarbonate of soda and half the flour and process.



2 Add the remaining flour and process until the mixture forms a ball. Wrap in cling film and chill for 30 minutes. Meanwhile, cut out the templates.



3 Preheat the oven to 180°C, 350°F, gas mark 4. Roll out the dough between 2 pieces of baking paper to 5mm (¼in) thick. Use the templates to cut the dough.



4 Chill for 10 minutes, then bake for 12 minutes. Leave to cool for 2 minutes, then transfer to a cooling rack. Beat the egg white and icing sugar together.



5 Join the front and sides of the house together with a little of the icing and allow to dry. Add the back and roof in the same way. Decorate with icing and sweets.

Try making gingerbread men, women

and children to live in your house