



INGREDIENTS

GINGERBREAD

- 3 3/4 cups plain flour, plus extra for dusting
- 3/4 cup brown sugar, firmly packed
- 1 1/2 tsp bicarbonate of soda
- 3 tsp ground ginger
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground cloves
- 150g butter, chopped
- 1/2 cup golden syrup
- 1 egg
- 1 tbs milk

ICING

- 2 egg whites
- 3 cups pure icing sugar, sifted
- 2 tsp lemon juice

DECORATIONS

Any combination of assorted sweets can be used to decorate the house.

DIRECTIONS

1. *Make Gingerbread Dough: Place flour, sugar, bicarbonate of soda, ground ginger, cinnamon, cloves and butter in a food processor. Process until mixture resembles fine breadcrumbs.*
2. *Add syrup, egg and milk. Process until dough just comes together. Turn dough out onto a lightly floured surface. Knead until just smooth. Refrigerate for 30 minutes.*
3. *Preheat oven to 180C/160C fan-forced. Line 2 large baking trays with baking paper. Roll out 1 dough disc between 2 sheets of baking paper until 5mm thick. Cut around template to form the house.*
4. *Refrigerate dough on trays for 10 minutes or until dough is firm. Bake dough for 12 to 15 minutes or until golden and just firm to the touch. Stand gingerbread on trays for 10 minutes before transferring to a wire rack to cool completely.*
5. *Make Icing: Whisk egg whites in a small bowl until foamy. Add icing sugar, 1 tablespoon at a time, whisking until smooth and combined. Stir in lemon juice.*
6. *To assemble house, spoon Icing into a snap-lock bag. Snip off 1 corner. Pipe icing along base and side edges of 1 wall. Stand upright on cake board, using a small glass for support. Pipe icing along the base and sides of front of house. Stand upright on cake board and attach to wall, using another glass for support. Repeat with remaining wall and back of house to form house. Stand for 1 hour or until icing has set. Remove glasses.*
7. *Pipe icing along top edges of walls. Place 1 roof panel on house so bottom slightly overlaps. Use a glass to support under eave. Hold to secure. Pipe icing along top edge of roof panel. Place remaining roof panel on house. Use a glass to support under eave. Hold to secure. Stand for 2 hours or until set*
8. *It's essential to assemble the house and allow it to dry thoroughly before decorating. Once dry decorate with as much or as little sweets and chocolate.*
9. *Set the scene by dusting with icing sugar to resemble fake snow.*