

Roberts

# Gingerbread House

RECIPE  
CARD



## INGREDIENTS

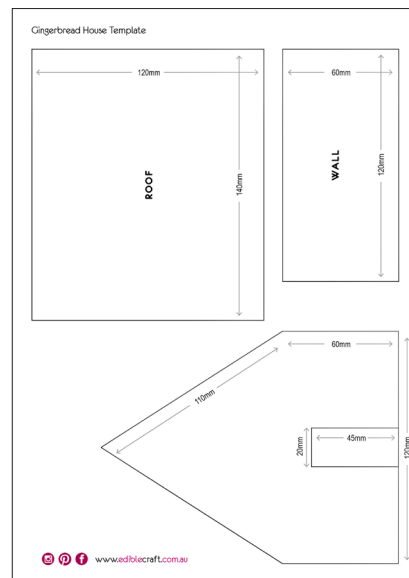
- 500g Roberts Gingerbread Mix
- 150g Melted Butter
- 4 Tablespoons Golden Syrup
- 4 teaspoons Water
- 2 Bowls Royal Icing
  - Piping consistency for fine details
  - Thick consistency to glue/assemble
- Roberts Snow Sugar

## MATERIALS

- Roberts Flexi mat
- Roberts Thickness Guides - White
- Baking Paper
- Rolling Pin
- 2 flat baking trays
- Baking Paper Gingerbread House Template
- Roberts Disposable Piping Bags
- Fine Sieve

Approximate Size:

One 15 x 12 x 14 cm Gingerbread House



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**Step 1**

Follow the instructions on the back of the packet to make the Gingerbread dough.

**Note:** You will only need 4 tablespoons of Golden Syrup to make a Gingerbread House. (Not 6, as per the gingerbread cookie recipe)

**Step 2**

Follow the instructions on the back of the packet to roll and rest the dough.

**Step 3**

Lay the House templates on top of the gingerbread.

Carefully cut around the edges.

Remove the templates and the excess dough.

**Tips** - Create piping lines and texture by using cookie cutters and decorating tools to make impressions in the gingerbread before baking.

**Step 4**

Bake the gingerbread pieces for 20 - 25 minutes or until golden.

**Note:** Baking times may vary depending on the size, shape and thickness of your house pieces. Cool completely before decorating.

**Step 5 - Assemble**

Half fill the piping bag with Thick consistency Royal Icing. Twist the top to secure.

Pipe icing along the outer edge of one side wall. Hold the front of the house upright then attach the side wall. Use a soup can to support the pieces.

Repeat the above step to attach the other side wall.

Pipe icing along the opposite outer edge of both side walls, then attach the back of the house. Set aside for 1 hour to allow the icing to firm.

Lastly, pipe icing along the top edges of the front and back of the house pieces and along the top of the side walls. Attach the roof pieces.

**Note:** These may need to be supported until the icing begins to firm.

For best results, leave to set and harden overnight.

**Step 6 - Decorate**

Use piping consistency Royal Icing to add decorative finishing touches.

Allow to dry and harden.

Use a fine sieve to generously dust the top of the Gingerbread House and serving plate with Snow Sugar.



Create a  
**THATCHED  
ROOF**

**Tip:** To create a Thatched Roof we've attached Mini Wheats to the roof with Royal Icing, then dusted with Snow Sugar.



Gingerbread House Template

