

Icing/Glue for making up your house.

Makes enough for 1 decorated Gingerbread House

Ingredients

- 450g sifted icing' sugar or more as needed
- 3 large egg whites
- 1/2 teaspoon cream of tartar

- **Prep Time:** 10 minutes

Preparation

1. Place all ingredients in a large mixing bowl and combine. Scrape down sides. Turn the mixer to high and beat until thick and very white. Mixture will hold a peak. This should take at least 7-10 minutes.
2. When finished, cover with cling film, making sure it touches the royal icing so a crust doesn't form. Royal icing dries out quickly, so make sure it is covered all the time. Otherwise there will be lumps in the icing and they will never pass through an icing bag (a sandwich bag with the tip cut off will work).

Assembling your house

Get as many pairs of hands as you can find! A baked bean can or small box will help too! Try and do it in stages and let each dry well before you move on. Take pictures along the way, we would love to see them!!! Have fun and laugh lots as you get very sticky!!



Gingerbread recipe

Prep time 20 minutes

Cook time 15 minutes

Perfect for gingerbread men or tree decorations.

Ingredients

- 350g plain flour
- 1-2 teaspoon ground ginger
- 1 teaspoon bicarbonate of soda
- 100g butter or margarine
- 175g soft light brown sugar
- 1 egg
- 4 tablespoons golden syrup



Instructions

1. Put the flour, ginger and soda into a bowl and rub in the butter
2. Add sugar and stir in the syrup and egg to make a firm dough
3. Roll out to about 5mm thick and cut out your gingerbread shapes. 2 x each piece for your house
4. Bake at 190'C/Gas 5 on greased baking trays (spaced out, as they will spread) for 10-15 mins until golden brown
5. Leave to firm up for a couple of minutes before placing on a wire rack to cook
6. Once cooled, decorate with [icing](#)