

BAKING
WITH
MOTHER
CHRISTMAS

Festive Recipes

FROM THE
Lapland
ELVEN WORLD



Gingerbread House



Approx time: 90-120 minutes (plus cooking/cooling time)
Makes: A gingerbread house (plus extra dough for decorations)

Ingredients

Gingerbread dough

- 350 g Butter (at room temperature)
- 300 g Soft Light Brown Sugar
- 120 g Golden Syrup
- 1 egg
- 600 g Plain Flour
- 1 ½ tsp Bicarbonate of Soda
- 2 tbsp Ground Ginger
- 2 tsp Ground Cinnamon
- 1 tsp salt

Icing

- 3 egg whites
- 450g icing sugar
- 3 tsp lemon juice

Decoration

- Coloured chocolate sweets
- Mini candy canes
- Desiccated coconut (optional)

Equipment

- Stand mixer or large bowl and electric hand mixer
- 2x large baking trays
- Rolling pin
- Piping bag
- Palette knife



Method

Preheat the oven to 170°C (150°C for fan) and line two large baking trays with greaseproof paper.

In a stand mixer or large bowl and electric hand mixer, beat together the butter, sugar and golden syrup until smooth. Add the egg, flour bicarbonate of soda, ginger, cinnamon and salt and mix on a low speed until a dough is formed. Turn out onto a surface and shape into a ball. Wrap in greaseproof paper and pop it into the fridge to chill for 15-20 minutes.

Using a rolling pin on a lightly floured surface, roll out your dough to around 5mm thick. Using the gingerbread house template, cut out the walls and roof shapes. You may need to re-roll the scraps to get all of the pieces. Transfer the pieces to the pre-lined baking trays, making sure to leave space between each piece. Keep any remaining dough to make some extra special Christmas tree decorations!

Place the trays in the oven and bake for 15-20 minutes, then remove from the oven and allow to cool fully on the trays.

Continued overleaf



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Gingerbread House



Continued

Method

In a large bowl whisk your egg white using an electric hand mixer, until you have soft peaks. Add the icing sugar and lemon juice and continue to whisk for 6-8 minutes until you have stiff peaks. You want a firm pipeable consistency, so if you need to add a teaspoon of water. Fill a piping bag with the icing a snip a small tip off the end.

Now time to build your gingerbread house. Begin by attaching your walls together. It may be helpful to prop the walls up with a couple of mugs or even a square cake tin. Pipe plenty of icing on the edges to make sure they stick, and don't worry about getting a bit messy, you can cover it up when decorating. Once your walls are upright, stick the roof pieces on top. Allow the gingerbread house to dry before decorating. Keep the icing in an airtight container whilst waiting to decorate.

Once the gingerbread house has dried, it's time to start decorating. You can pipe windows, doors and decorations onto the sides of your gingerbread house, sticking colourful sweets and candy canes as you go. Cover the top of the roof in icing for a super snowy effect.

