

## Festive gingerbread house

Wednesday, 15 December 2010 00:00

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### Ingredients

- 2,250g white flour
- 1,000g brown sugar
- 250ml fresh milk
- 100g honey
- 50g ginger spice
- For the royal icing:

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- 2 egg whites, slightly beaten
- 3 cups icing sugar

### You will also need:

- Plywood for base
- Cardboard cut outs of your choice for house shape
- Decorations of your choice

### Method

1. Combine the white flour, brown sugar, fresh milk, honey and ginger spice in a mixer and blend for 15-20 minutes until mixture and dough just bond together
2. Place the dough on to a lightly floured surface and knead gently until smooth
3. Cut the dough in half and wrap in plastic film. Refrigerate until well chilled
4. Roll dough one portion at a time, between two sheets of baking paper until 5cm thick.  
Remove the top layer of baking paper
5. Using the cardboard cut outs as a guide, cut shapes from dough
6. Place gingerbread in a single layer on trays. Freeze for 15 minutes or until firm
7. Preheat oven to 160oC and line baking trays with baking paper. Place the gingerbread on baking trays and bake for 15 minutes or until firm. Leave to cool on trays
8. For the royal icing, using an electric mixer, beat egg whites until soft peaks form.  
Gradually add the icing into the egg white mix
9. Use the icing to attach the roof to walls and allow to dry
10. Decorate the gingerbread house with decorations of your choice
11. The gingerbread house will keep for up to one month after making

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This recipe makes one and comes from Chef Ravichandra Ramalingam, One to One hotel.