

MINI GINGERBREAD HOUSES

Prep 30 mins + chilling | Cook 10 mins
+ assembling | Makes 16

60g unsalted butter

½ cup brown sugar

¼ cup golden syrup

2¼ cups plain flour

2 tsp ground mixed spice

2 tsp ground ginger

1 egg, lightly whisked

icing

250g pure icing sugar, sifted

1 egg white

½ tsp lemon juice

extra sifted icing sugar, for dusting

- 1 Melt butter, sugar and syrup together in a pan over low heat until smooth. Remove from heat and cool for 5 minutes. Sift flour, mixed spice and ginger together in a bowl.
- 2 Add butter mixture and egg to flour mixture and stir until combined. Divide dough in half, wrap both portions in plastic and chill for 1 hour.
- 3 Roll out 1 portion of dough on baking paper until 3mm thick.
- 4 Using the template below, cut out shapes. Shape thumbnail-sized pieces as chimneys. Transfer to baking paper-lined trays. Freeze for 15 minutes.
- 5 Preheat oven to 180°C. Bake gingerbread shapes for 8 minutes



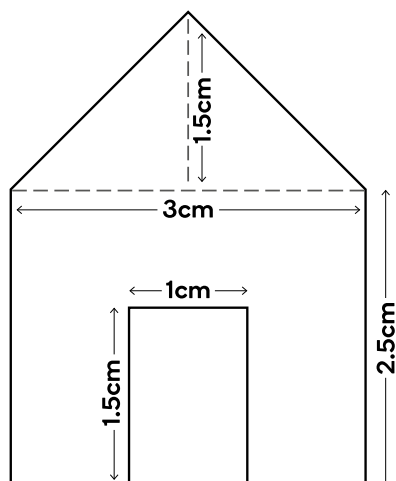
from the December Issue pg. 22

- or until darkened and firm. Cool completely before assembling.
- 6 Meanwhile, combine icing sugar, egg white and lemon juice in a bowl, stirring until smooth. Transfer some of the mixture to a small snap-lock bag and snip the corner. Attach sides to a front by piping icing along edges. Press firmly and allow to set.

Attach back panel. When set, finish by attaching the 2 roof panels. When all pieces are dry, attach the chimneys and decorate as pictured. Dust with icing sugar for a snow effect.

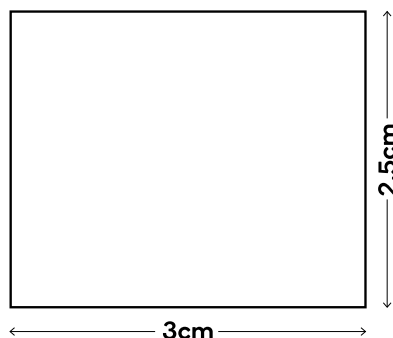
NUTRITION Per serve: 3g protein, 4g fat (2g sat fat), 39g carb, 24g sugars, 1g dietary fibre, 15mg sodium, 850kJ (205 cal)

TEMPLATE



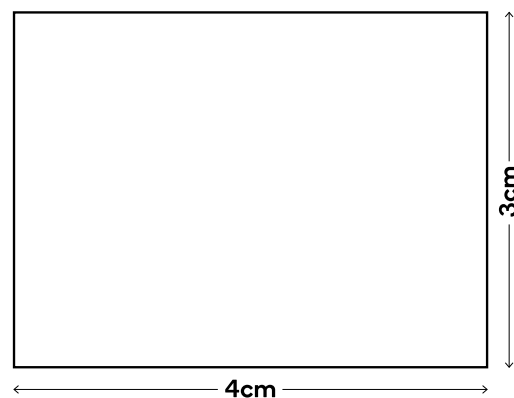
FRONT AND BACK PANELS

2 per house



SIDE WALL PANELS

2 per house



ROOF PANELS

2 per house