

## Gingerbread House – Additional Instructions and preparation

**PLEASE NOTE – ADULT SUPERVISION/ASSISTANCE WILL BE REQUIRED AT ALL TIMES**

1. Print or measure and draw out the attached instructions

2. Collect together the following equipment:

- Weighing scales
- Saucepan
- Wooden spoon
- Mixing bowl x 2
- Clingfilm or freezer bags
- Baking paper
- Rolling pin (plus small ones for children, if you have them)
- Sharp knife
- Small cookie cutter (optional)
- Christmas tree or gingerbread men cookie cutters (optional)
- Baking tray, sheet (2 or 3 if you have them!)
- Cooling rack
- Sieve
- Piping bag (can be made using baking paper and a little sticky tape)



3. Ingredients

- 250g unsalted butter
- 200g dark muscovado sugar
- 5 tbs golden syrup
- 600g plain flour
- 1 tbsp bicarbonate of soda
- 2 tbsp ground ginger
- A few boiled sweets
- 2 egg whites
- 500g icing sugar, plus extra to dust

Sweets – all optional

- Chocolate buttons
- Candy canes
- 4 squares of chocolate
- Lots of small sweets for decoration
- Desiccated coconut for snow
- Marshmallows, big or small
- Chocolate shavings



