

# Gingerbread Haus

## 1 Detached Haus

**Hands-on Time inc. Chilling 80 minutes (plus cooling and assembly)**

**Baking Time 10 minutes**

### Ingredients

125g Unsalted Butter  
100g Soft brown sugar  
3 1/2 tsp Golden syrup  
325g Plain flour  
1 tsp Bicarbonate of soda  
1/8 tsp Fine salt  
1/8 tsp Ground cloves  
2 tsp Ground ginger  
1 tsp Ground cinnamon  
1 Egg, large  
1 Egg white, large (optional)  
250g Icing sugar (optional)

### Equipment

Saucepan  
Spatula  
Large mixing bowl  
Fork  
Small bowl  
Rolling pin  
Sharp knife  
Baking parchment  
Baking sheets  
Wire rack  
Spatula (optional)  
Piping bag (optional)

Print out the house template and cut out all of the panels.

Add the butter, sugar, and syrup to a saucepan.

Place over a medium heat and stir until the butter has melted and the sugar has dissolved.

Remove and leave to cool.

Add the flour, bicarb, salt, cloves, ginger, and cinnamon to the large bowl and combine using the fork.

Break the whole egg into the small bowl and beat with a fork.

Pour the contents of the saucepan and beaten egg over the flour mixture. Stir using the spatula.

As the dough comes together you may find it is easier to swap to using your hands. Give the dough a light knead in the bowl.

Dust the worktop and take half of the dough. Place it in front of you and dust with more flour.

Using the rolling pin, roll the dough out so it's at least 5mm thick.

Lay a couple of panels on top of the dough and cut around them using the knife.

Place the panels onto a piece of baking parchment and pop into the fridge to cool and set.

Repeat the above steps with the remaining dough and panels. When placing additional sheets of panels into the fridge, you can place one on top of the other.

Leave to chill in the fridge for at least 60 minutes.

Clean your knife, you will need it later.

Preheat the oven to 190°C/170°C(Fan)/ 375°F/Gas mark 5.

Once the oven has warmed up transfer one set of panels onto a baking sheet.

Pop into the oven for 10 minutes until gloriously golden.

If the panels have spread a little and you want crisp sharp edges now is the time to right that wrong. Immediately recut your panels. You **MUST** do this immediately after removing them from the oven.

Transfer the panels to a wire rack to cool.

Repeat the above steps with the remaining batches of panels. Do leave intervals between baking so your oven returns back to the set temperature.

Now the fun can commence if you want to assemble the haus yourself.

Add the icing sugar to a clean bowl.

Add the egg white and beat until you have a thick icing which has a dropping

consistency. You may need to add a drop of water to achieve this.

Transfer some of the icing to a piping bag and use this to 'cement' the haus together. It's best to join the sides to the front, then attach the back. Finally pipe around the top and attach the roof panels.

Using a spatula you can spread some of the icing onto the roof. As for the icing leftover in the piping bag, use this to add icicles and snow to the window sills and door frame.

Leave to set at room temperature.

Enjoy!