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Build the most beautiful gingerbread house of Christmas!

Method: Make your gingerbread dough. Make sure you roll all parts to about the same thickness.

One clever way to retain the shape and size of your house pieces is to transfer the rolled dough to a silicone mat/sheet of baking paper before you cut the pieces. Punch or carve out windows and doors; let your imagination run wild. If you also put the pieces in the freezer for 5-10 minutes before placing them in the oven, they won't lose their shape before baking. Bake the pieces and let cool.

Cut a gelatin packet to make windowpanes and attach to the inside of the house with icing.

Decorate your house pieces with icing and sweets and let dry completely before building your house.

Assemble the house with melted sugar. Melt 1 dl sugar. Be careful; it gets very hot. Work quickly once the sugar is melted, because it will harden in moments. The chimney can be mounted with sugar or icing. You choose what you think is easiest. Once everything is assembled, it's time for the finishing touches. Whisk together a thin icing that can be used to make icicles. Pipe with a slightly larger tip to make snow drifts and icicles on the roof, chimney and corners of the house.

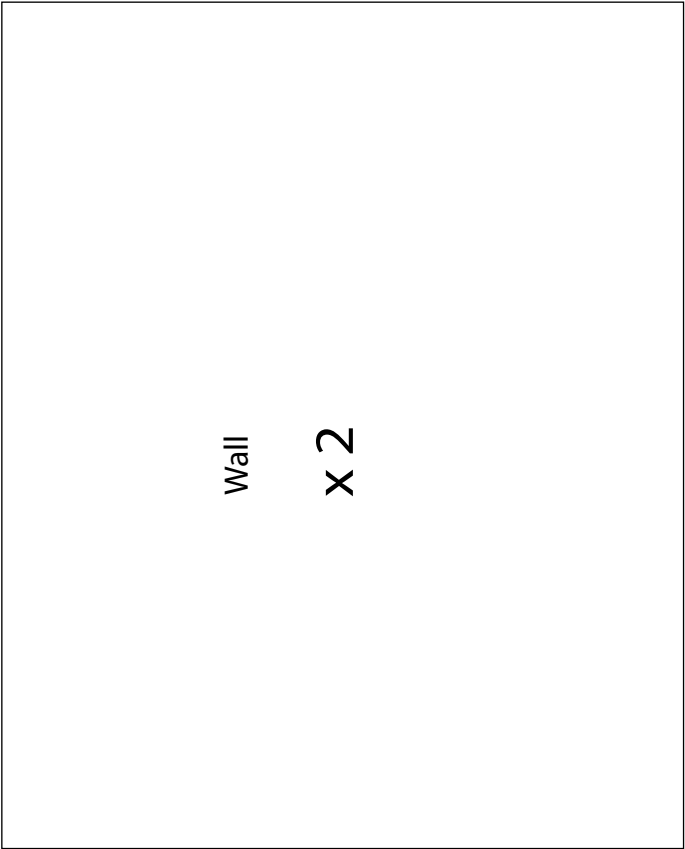
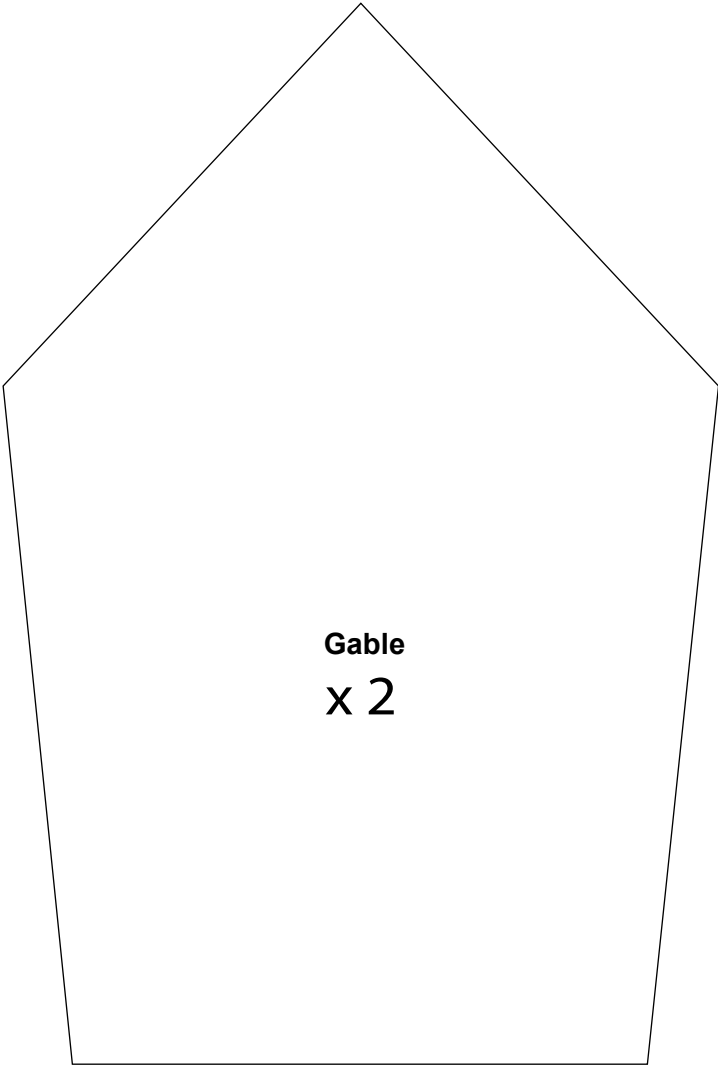
To finish, sift icing sugar on top.

ICING RECIPE:

- 1 egg white
 - about 4 dl icing sugar
 - 1 tsp distilled vinegar (12%)
- Stir the ingredients together, then mix with an electric mixer.

FROSTING FOR DIPPING RECIPE:

- 1 egg white
 - about 2 dl icing sugar
 - 1 tsp distilled vinegar (12%)
- Stir together, then add a little icing sugar at a time until you achieve the right consistency.



Chimney

