



If you like cooking and creative art projects, then you'll have a brilliant time making this cool Christmassy gingerbread house.

After you've baked the yummy gingerbread, follow the instructions to stick pieces together and make a beautiful house which you can then decorate with sweets and snowy icing.

Ingredients

- Plain white printer paper
- Cardboard

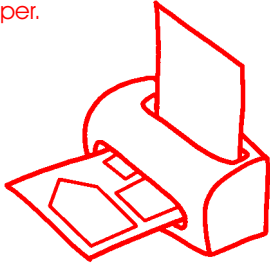
Equipment

- Computer printer
- Pencil
- Scissors



Instructions To Make The Templates

- 1 Print off the gingerbread house templates onto a piece of plain paper.



- 2 Trace them onto a piece of cardboard and cut out, then set aside whilst you make the gingerbread dough.



Instructions To Make The Gingerbread

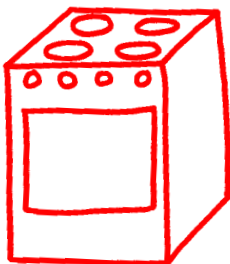
Ingredients

- 350g lard
- 225g brown sugar
- 450g treacle or golden syrup
- 3tsp ground ginger
- 1 tsp cinnamon
- Pinch salt
- 3 tbslp milk
- 1120g plain flour, plus extra for dusting
- 1 tsp baking powder

Equipment

- Oven
- Weighing scales
- Large mixing bowl
- Wooden spoon
- Tablespoon
- Rolling pin
- Small knife
- Palette knife
- Baking sheet

- 1 Ask an adult to help you preheat the oven to 180C / 350F / Gas mark 4.



- 2 Put the lard and brown sugar into your mixing bowl and use a wooden spoon to mix them together thoroughly. This might take a few minutes and you'll need to stir quite hard.



- 3** Add the treacle, ginger, cinnamon and a pinch of salt to the bowl and stir these into the mixture.



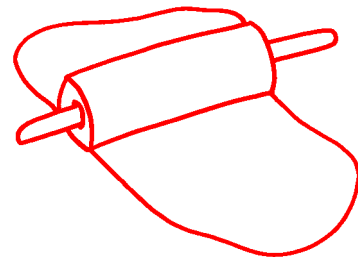
- 4** Mix in 3 tablespoons of milk, and then finally add the flour and baking powder.



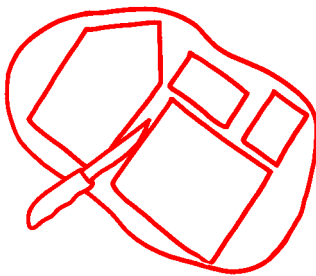
- 5** Keep stirring until the mixture forms a ball of dough. Sprinkle some flour onto your working surface and place the dough on top.



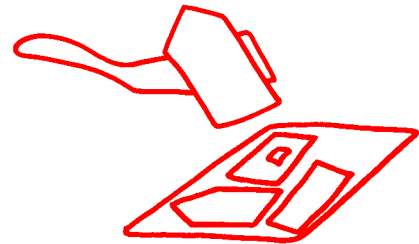
- 6** Roll out the dough to a thickness of about 7mm. If it starts sticking to the surface or your rolling pin, sprinkle on some more flour.



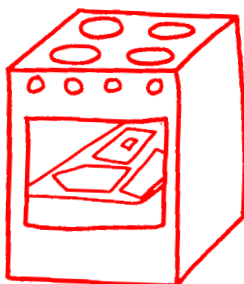
- 7** Take your cardboard house templates and lie them on top of the dough. Gently hold each one in place as you cut around the edges with a small knife.



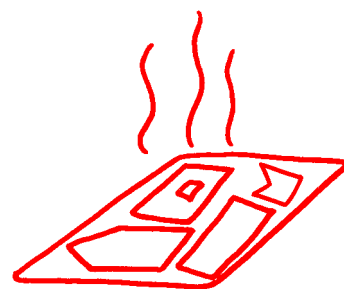
- 8** Lift the templates off the dough and use a palette knife to carefully pick each one up and transfer it to a baking sheet.



- 9** When you've cut out all of the pieces of your house, place the baking sheet in the oven and cook for 10 minutes.



- 10** Remove the tray from the oven and allow the gingerbread pieces to cool before you begin sticking them together.



Ingredients

- 6 egg whites
- 2 icing sugar
- 1 tsp cream of tartar
- Coloured sweets (optional, for decoration)

Equipment

- Large mixing bowl
- Spoon
- Whisk (hand or electric)
- Palette knife

Instructions Icing and decoration

1 Put all of your ingredients into a large bowl and mix them together. Use a spoon to begin with (icing sugar can make lots of dust if you're not careful) and then beat them with a whisk. You can do this by hand, but it will be much quicker if you have an electric whisk or beaters.

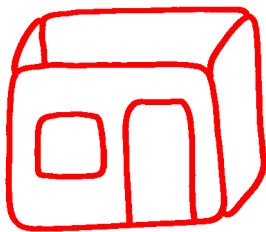


2 Keep beating the icing until it's smooth and thick. If you pull the whisk or beaters out of the bowl and small, stiff peaks are left behind, it's ready.

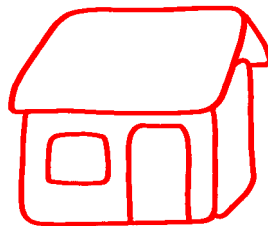


Instructions Finishing off

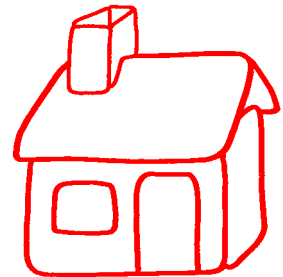
1 Start by joining the four walls of your house together. Spread icing along the edges of each wall section and then press them together to form a cub shape. The icing will work like glue and hold them together, although it takes a little while to dry.



2 When you've stuck the walls together to make a firm base, spread icing over the edges of your two roof sections and rest them on top, pressing into place very gently.

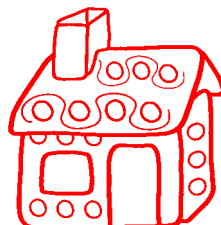


3 Finally, add the chimney sections, sticking the 'V' shaped pieces over the point of the roof and adding the plain pieces between to form a nice, squared chimney.



4 Leave the icing to dry for an hour or two. As it does so, the joins between each piece of your house will become firmer and the house will be much more solid. Try not to move it until then. Cover the left over icing with cling film to stop it from drying out.

5 To decorate the house, use the rest of your icing. You can spread it onto sections of the house to look like snow, use an icing bag or tube to squeeze on details and designs, or press small blobs of icing onto the back of brightly coloured sweets and stick them in place - it's totally up to you!



TOP TIP

If you want to make a gingerbread house which is a different size to the templates we've used, just make them bigger or smaller, but don't forget to do the same with your recipe ingredients. For example, if you make the house templates twice as big, use twice the amount of each ingredient in the recipe. Want a house that's half the size? Make sure you halve the recipe, too.