MINI GINGERBREAD HOUSES

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

60g unsalted butter
1/2 cup brown sugar
1/4 cup golden syrup
2 1/4 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
1/2 tsp lemon juice
eight 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 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 cals)

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TEMPLATE

FRONT AND BACK PANELS
2 per house

SIDE WALL PANELS
2 per house

ROOF PANELS
2 per house