

# Gingerbread Kit

## Included in kit:

- Bag 1: 500g Gingerbread Cookie Mix
- Bag 2: Royal Icing Mixture

## You need to add:

- 100g Butter (room temperature)
- 1 egg
- 1 T Golden Syrup or Honey
- 1-2 T Milk (try it with Almond Milk!)

1. Blend the cookie mix & butter together until well combined. It will resemble breadcrumbs
2. Add egg, sweetener & milk and mix until it just comes together
3. Wrap dough and refrigerate for 30 minutes. Preheat oven to 190°C.
4. Roll out to about 6mm thick and cut out into desired shapes
5. Place on baking trays lined with paper and bake for 12-15 minutes until lightly browned
6. Add a 40ml of water to royal icing mixture to make a thick consistency. Use this to pipe and decorate your gingerbread creations! Add more water for a thinner consistency.

Tips: To make a gingerbread house print out the template from our website & lay bakers paper over the top. Cut out the shapes and bake. Once cool you can use the royal icing to cement it together. Decorate using our amazing selection of sugar & plastic decorations!

We also have silicon baking moulds for a more professional looking house. Ask us!

