

Gluten Free Gingerbread Kit

Included in kit:

- Bag 1: GF Gingerbread Cookie Mix
- Bag 2: Royal Icing Mixture

You need to add:

- 150g Butter (room temperature)
- 2 T Golden Syrup, Molasses or Treacle
- 25ml Water

1. Blend the cookie mix & butter together until well combined. It will resemble breadcrumbs
2. Add sweetener & water and mix until it just comes together
3. Wrap dough and refrigerate for at least 30 minutes or until firm. Preheat oven to 160°C.
4. Roll out to about 6mm thick between two sheets of baking paper and cut out into desired shapes
5. Place on baking trays lined with paper and bake for 20-25 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, cut out the template provided & use that as a guide to cut out the dough and bake. Once cool you can use the royal icing to cement it together. Decorate using our amazing selection of sugar & plastic decorations!

To get a flat top for decorating, flatten with fondant smoother or bottom of cup half way through cooking.

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

If you want a very crispy biscuit, take them out of the oven briefly and flip them over. Bake for another 5-10 minutes

