

EASY GINGERBREAD STAR HOUSES





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250g unsalted butter, softened
180g brown sugar
500g golden syrup
750g plain flour
2 tsp bicarbonate of soda
1 Tbsp ground ginger

2 tsp ground cinnamon
1 tsp ground cloves
1 tsp ground allspice
2 cups icing sugar, sifted
1 egg white
2 tsp lemon juice

1 Preheat oven to 180°C. Combine the butter and sugar in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 5 minutes, until very light. Fold in the golden syrup.

2 Sift the flour, bicarbonate of soda and spices together, then fold in, mixing until a dough forms. Wrap in cling film and refrigerate for 2 hours. Roll out to 3mm thick, then cut using templates to make 12 triangles and 4 stars.

3 Arrange on lined oven trays and bake for 18-20 minutes, until golden beginning to get crisp. Re-cut edges of triangles using templates while still warm, then cool on a wire rack.

4 Combine the icing sugar, egg whites and lemon juice in the bowl of an electric mixer and beat with the whisk attachment on high speed for 5 minutes, until very light. Use to join triangles, attach stars and decorate.