



How to build your Biscuiteers Gingerbread House

It's easy to make a gorgeous looking (and tasting) gingerbread house to rival Hansel and Gretel!



SCAN ME



Follow at home with these simple instructions...

Making the icing

To make traditional hard-set icing, sift the entire packet of royal icing sugar into a mixing bowl.

Add 3-4 tbsp of water and beat the mixture with a whisk, slowly adding water until the icing stands up in straight peaks.

This should take 15 minutes by hand or 5-10 minutes if you are using an electric mixer.

Spoon into a piping bag, and you're now ready to ice!



Biscuiteers top tips for decorating your house

Draw your design onto paper before you start to ice, or look online for some inspiration.

It's important to decorate your house before you start to assemble. This way the decorations can dry flat.

When sticking on decorations, use the icing like glue. Pipe a little dot and stick the decoration on whilst the icing is still wet.

Be sure to save roughly half of the icing to build your house.

Leave your icing to dry for at least 30 minutes before starting to assemble.

Building your house

Begin by choosing a sturdy base for your gingerbread house. Cake boards are ideal.

To start, pipe a thick line of icing along the side and bottom of both side pieces and one end piece. Bring the pieces together so that they stick to each other and your cake board.

Hold in place for 15 minutes.



Repeat the process with the remaining end piece so that your house has 4 walls.

Once completely dry, pipe a thick line along the top edges of one side of your house.

Take one roof piece and hold it firmly in place for 15 minutes. Repeat with the second roof piece.

Finally, pipe a line of icing in the small gap between the two roof pieces and leave your house to dry.

Scan the QR code on the cover to watch our Youtube tutorial



Remember to share your gingerbread house with us on social media using #BiscuiteersMagic to be in the chance to win some hand-iced biscuits!

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