## Recipe

## Gingerbread House



## **Ingredients**

Sifter Flour	600g
Ginger Powder	4g
Cinamon Powder	3g
Icing Sugar	175g
Soft Butter	150g
Honey	375g

## **Working Method**

Knead all the ingredients together and roll the dough to a 3mm thickness. Let it chill in the fridge, then use the gingerbread house mold.

Cut it out and let it chill before baking it in the convection oven at 145°C for 40 minutes. Let it cool before assembling it with the royal icing and decoration.

