

This Christmas,  
why not throw  
your very own

# GINGERBREAD HOUSE PARTY!



## HERE'S HOW IT WORKS...

- Pick a date and invite your friends
- Get a gingerbread house kit or bake one at home
- Stock up on jelly beans, candy canes and other sweet treats
- Get decorating!
- Ask your guests to **text GING25 £10 to 70070** and donate to Giving a Home



Don't forget to take a selfie with your gingerbread house and tag us on social media using #givingahome. We'll judge the winner for best decorated house on Gingerbread house day on December 12<sup>th</sup>.

## TOP TIPS

Create a Christmas playlist to get you and your friends in the festive spirit

Make your gingerbread house the day before so it has enough time to set

Put some mulled wine on a low heat half an hour before the party. Your house will be smelling gorgeously Christmassy by the time your guests arrive

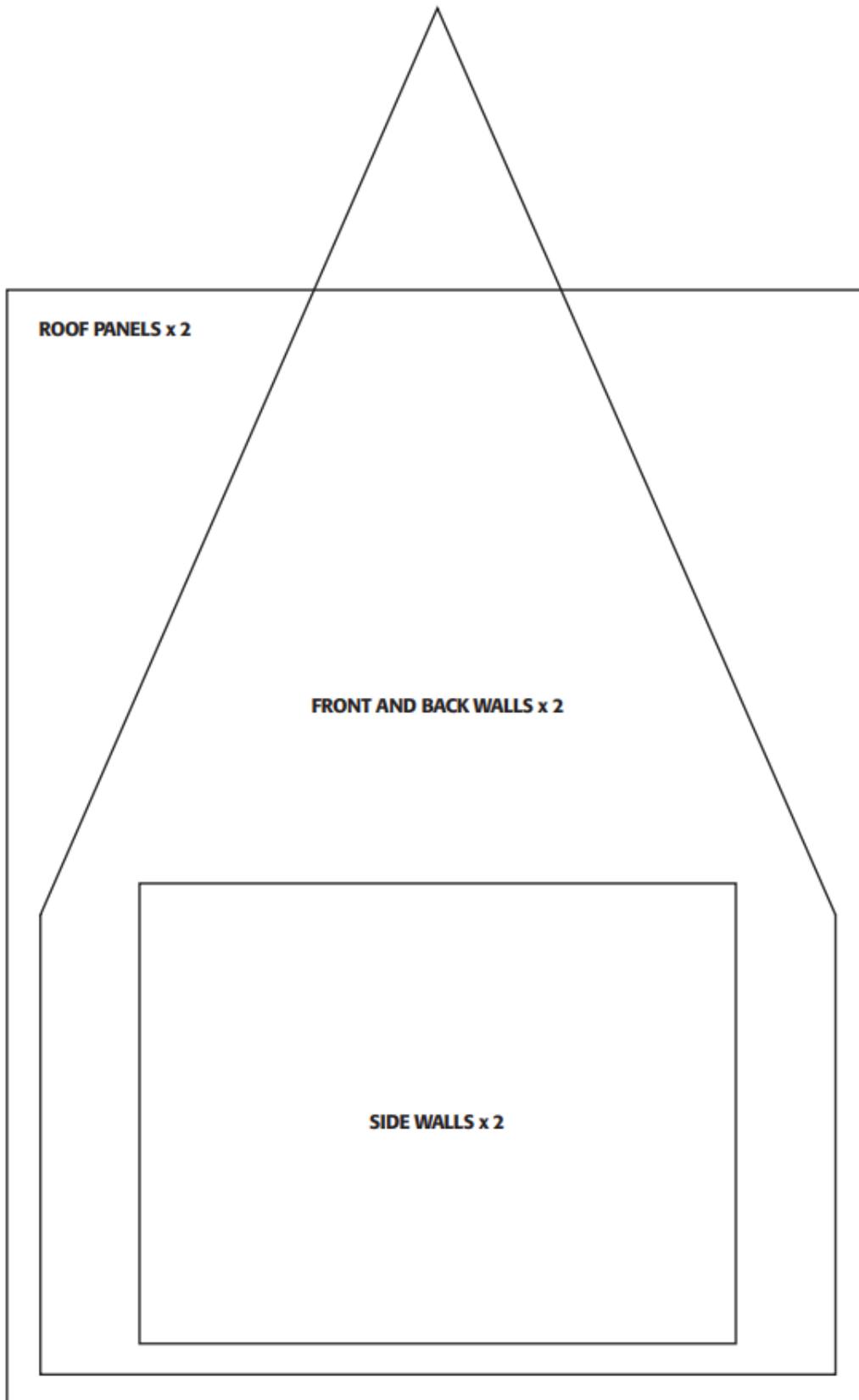
Ask your guests to contribute a bag of sweets for the decorations. Jelly beans, skittles, smarties, chocolate buttons, gum balls, dolly mixtures, the list is endless!



**OASIS COMMUNITY HOUSING**  
giving a home appeal



# GINGERBREAD HOUSE TEMPLATE



**OASIS COMMUNITY HOUSING**  
giving a home appeal



# GINGERBREAD HOUSE RECIPE

## Ingredients

For the gingerbread

- 250g unsalted butter
- 200g dark muscovado sugar
- 7 tbsp golden syrup
- 600g plain flour
- 2 tsp bicarbonate of soda
- 4 tsp ground ginger

For the icing

- 2 egg whites
- 500g icing sugar, plus extra to dust



## Method

### STEP 1

Heat oven to 200C/fan 180C/gas 6. Melt the butter, sugar and syrup in a pan. Mix the flour, bicarbonate of soda and ground ginger into a large bowl, then stir in the butter mixture to make a stiff dough. If it won't quite come together, add a tiny splash of water.

### STEP 2

Cut out the template. Put a sheet of baking paper on your work surface and roll about one quarter of the dough to the thickness of two £1 coins. Cut out one of the sections, then slide the gingerbread, still on its baking paper, onto a baking sheet. Repeat with remaining dough, re-rolling the trimmings, until you have two side walls, a front and back wall and two roof panels.

### STEP 3

Bake all the sections for 12 minutes or until firm and just a little darker at the edges. Leave to cool for a few minutes to firm up, then trim around the templates again to give clean, sharp edges. Leave to cool completely.

### STEP 4

Put the egg whites in a large bowl, sift in the icing sugar, then stir to make a thick, smooth icing. Spoon into a piping bag with a medium nozzle. Pipe generous snakes of icing along the wall edges, one by one, to join the walls together. Use a small bowl to support the walls from the inside, then allow to dry, ideally for a few hours.

### STEP 5

Once dry, remove the supports and fix the roof panels on. Hold these on firmly for a few minutes until the icing starts to dry. Dry completely, ideally overnight.