



FAIRYTALE COTTAGE MOULD

Set contains two silicone moulds and two disposable piping bags.

Product care and useful tips

- Wash before first use in hot, soapy water and dry thoroughly
- Place the mould onto an oven tray before baking
- Allow gingerbread to cool before removing from silicone mould
- Do not place over direct heat, electric radiant element or gas flame
- Always use oven gloves when handling product if hot
- Do not use sharp metal tools to remove or cut food from the mould
- Do not use metal scourers or harsh abrasives
- Dishwasher safe and oven safe up to 230°C

mould sizes :
35 x 25cm (13¾" x 10")
33.5 x 21.5cm (13¼" x 8½")

piping bag:
36cm (14")

How to...

BUILD THE HOUSE

1. If making a house from gingerbread, bake as per recipe.
If making a house from chocolate pour into moulds and allow to set.
2. Place a 25x25cm (10") square cake board onto work surface.
If you are planning to add a large number of decorative details around the house a 30x30cm (12") square cake board may be more suitable. Cake boards are available to purchase at Lakeland.
3. Pipe the icing along the base of one side panel and position on the board. Prop up temporarily with a tea cup or small glass. Pipe the icing along the base and one side of the front panel. Position against side panel. Prop up with another tea cup.
4. Pipe the icing along one side and the base of the other side panel. Position against the front and prop up with another tea cup. Pipe the icing along the base and both sides of the back panel. Position against side panels and leave to dry for 20 minutes.
5. Remove the tea cups. Ice the door panel and place in an open position on the front panel.
6. Pipe icing along the top edges of the roof panels and place in position.
7. Pipe icing along the base of the remaining pieces and set in position.
8. Allow to dry for 30 minutes.
9. Decorate as desired.



Recipe...

GINGERBREAD HOUSE

Ingredients

- 180g butter
- 125g brown sugar
- 300g treacle or golden syrup
- 500g plain flour
- ¼tsp salt
- 1tsp ground ginger
- ½tsp bicarbonate of soda
- Extra flour for rolling

Instructions

1. Pre-heat oven to 170°C
2. Melt butter in a large pan over a low heat then add the sugar and syrup, remove from the heat and stir.
3. Add the dry ingredients and mix until blended into a thick dough.
4. Tip the dough out onto a floured board, knead with flour, then tear off pieces of dough and press into the mould.
5. Place onto a baking tray and bake for 25-35 minutes or until firm to touch (the dough will crisp as it cools).
6. Allow to cool before removing from the mould.
7. Make royal icing as per recipe.
8. Assemble house as per instructions

Royal Icing

Ingredients

- 500g icing sugar, sifted
- 1tsp cream tartar
- 3 egg whites

Instructions

1. Place sugar and cream of tartar in a medium bowl.
2. Gradually add egg whites, whisking with an electric mixer until the mixture forms into a thick white paste. The whisk should be able to stand upright in the mixture.
3. If required add more icing sugar.
4. Spoon icing into the piping bag. Twist top and begin building the house as per assembly instructions.

CHOCOLATE HOUSE

Ingredients

- 1.2kg chocolate

Instructions

1. Melt 1.1kg of chocolate.
2. Pour into mould and then allow to set for 2 hours, or until completely set.
3. Melt remaining chocolate. Spoon into the piping bag, twist top and begin building the house as per the assembly instructions. Royal icing could also be used with the chocolate house. If using royal icing follow supplied recipe.

the Lakeland guarantee...

is probably the simplest guarantee in the world!
If you are not satisfied at any time, you receive your money back!
this is our promise



We'd love to hear from you
Call us on **015394 88100**,
email us at **info@lakeland.co.uk**
or drop us a line at
Lakeland, Alexandra Buildings,
Windermere, Cumbria LA23 1BQ.
Made for and imported by Lakeland.
Made in China.



5 052775 167896

visit us at **www.lakeland.co.uk**