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MAKE YOUR OWN GINGERBREAD COTTAGES

Makes 6 mini cosy cottages, great for serving up with a warm winter drink.

You will need; 40gms butter, 60ml golden syrup, flour for dusting.

Ingredients:

Gingerbread mix: (**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Cane molasses, Ginger, Sodium Bicarbonate).

Icing piping bag: (Sugar, Glucose Syrup, Water, **Egg** White Powder, Preservative: Potassium Sorbate).

Red, white and green sprinkles: (Sugar, **Wheat** Starch, Water, Glucose Syrup, Spirulina, Safflower, Concentrate (Radish, Lemon and Blackcurrant), Coconut oil, Glazing Agent: Shellac, Natural Flavouring).

Sparkly snow: (Sugar, Potassium Aluminium Silicate, Colour: Titanium dioxide).

Allergy advice: For allergens including cereals containing gluten, see ingredients in **bold**.

Instructions:

1. Cut out the templates from the box.
2. Pre-heat oven to 160°C (Fan assisted).
3. Heat 40gms butter and 60ml golden syrup together until completely melted.
4. Add the butter and syrup mixture to a large bowl and pour in the packet of gingerbread mix. Stir to combine. Once cool to touch, knead to form a smooth dough.
5. Tip out onto a lightly floured surface, and roll to the thickness of 5mm. Using the templates cut out 2 of each for every 1 cottage.
6. Bake the pieces in a pre-heated oven for approx. 10-15 minutes until baked and light brown. Remove from the oven and allow to cool on a wire rack
7. Using the filled icing bag included, knead gently to warm up the icing. Snip of the tip of the bag, careful not to take off too much, and adhere the cottage together. Use the sprinkles and sparkly snow included to decorate as desired.

Made for Lakeland in UK.