

gluten free



GINGERBREAD HOUSE



have fun creating and decorating
your own gluten free
gingerbread house!

510g



- **Kit includes:**
Biscuit Mix, Muscavado Sugar, Royal Icing Mix, Rainbow Pearls, Piping Bag, Cardboard Template and Instructions.
- **You will need:**
75g Butter, 55g Golden Syrup, Cold Water and Gluten Free Flour or Corn Starch (for rolling).
- **Equipment required:**
Lined Baking Tray, Rolling Pin, Pan, Bowl, Cooling Rack.

Ingredients

BISCUIT MIX: Corn Starch, Rice Flour, Potato Starch, Bicarbonate of Soda, Ginger, Psyllium Husk, Modified Starch, Gum (Xanthan, Sodium Carboxymethylcellulose).

ROYAL ICING MIX: Sugar, Corn Starch, Free Range **EGG** Albumen, Flavour (Vanillin).

RAINBOW + SILVER PEARLS: Dextrose, Sugar, Rice Flour, Glucose Syrup, Colours (E100, E120, E132, E171, E173), Glazing Agent (Shellac), Food Colours (Concentration of Blackcurrant, Lemon, Radish), Flavour (Raspberry), Citric Acid, Salt, Vegetable Oil (Coconut, Rapeseed), Gelatine (Bovine).

For all allergens including cereals containing gluten, see ingredients in **BOLD CAPITALS**.

May contain **SOYA, MILK** and **NUTS**.

Store in a cool, dry place. Once opened, use immediately.

Nutritional Values

Typical Values	Per 100g
Energy	1633 kJ 390kcal
Fat	0.33g
of which Saturates	0.19g
Carbohydrates	94.0g
of which Sugars	57.1g
Protein	1.4g
Salt	1.31g

Made for and imported by Lakeland.
Made in South Africa.