

LAKELAND

TRADITIONAL
GINGERBREAD
HOUSE KIT



770g

Kit contains: Gingerbread House Pieces, Icing Sugar, Fairy Tale Folk, Chocolate Buttons, Hundreds & Thousands and an Icing Bag. All decorations are edible.

The Gingerbread House Kit will require 1 Egg White and Lemon Juice (or White Vinegar) to complete.

HOW TO MAKE YOUR HOUSE

To make the Icing

1. Whip the egg white until it begins to stiffen and stir in the package of sugar.
2. Add a few drops of lemon juice (or white vinegar) to make the icing stickier.

To construct your Gingerbread House

1. Fill the four gaps in the square foundation base with icing and insert the large A-shaped gingerbread pieces.
2. Squeeze icing onto the edges of the A-frames and attach the roof sections. Gently press down until the roof pieces are secure and the icing has begun to harden.
3. Allow the Gingerbread House to dry for approximately 30 minutes before decorating with chocolate buttons and fairy tale folk.

To decorate your Gingerbread House

1. To create a fine icing line, water your icing down very slightly to get a less sticky consistency. Try a teaspoon of water first and add anymore if required.
2. Then fill the piping bag with the remaining icing and snip a hole near the tip for a fine line. To create larger detailing snip more off the piping bag.

Ingredients: Gingerbread 56% (Brown Sugar Syrup, **WHEAT** Flour, **RYE** Flour, Spices, Raising Agent (Ammonium Hydrogen Carbonate)), Icing Powder (Icing Sugar), Fairy Tale Folk (Sugar, Thickener (Gum Arabic), Casein (**MILK** Protein), Acidity Regulator (Citric Acid), Colours (Spirulina,

Nutritional Values

Typical values per 100g of decorated house	
Energy	1594 kJ 376 kcal
Fat	1.9g of which saturates 1g
Carbohydrate	85g of which sugars 58g
Protein	4.5g
Salt	0.04g

Curcumin, Plain Caramel, Beetroot Red), Chocolate Buttons (Sugar, Cocoa Mass, Cocoa Butter, Whole **MILK** Powder, Rice Starch, Emulsifier (Lecithin), Glazing Agents (Gum Arabic, Carnauba Wax, Beeswax, Shellac), Fruit And Plant Extracts (Grape, Radish, Black Currant, Lemon, Red Beet, Safflower, Malt from **BARLEY**, Spirulina)), Hundreds And Thousands (Sugar, Corn Starch, Glucose Syrup (From Tapioca Starch)), Glazing Agent (Carnauba Wax), Plant Concentrate (Spirulina), Colours (Curcumin, Beetroot Red)).

No artificial colours, flavourings or preservatives.

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

May contain traces of **EGG**, **MUSTARD**, **PEANUTS** and other **TREE NUTS**.

Warning: Small sweets may be a choking hazard for children under 3.

Children, pregnant women, the elderly and people with serious illnesses should avoid unpasteurised egg-white.

Storage Conditions:

Please note this gingerbread house will become hard in a dry atmosphere so put in a moist place (ie. a kitchen) before eating.

Store in a cool, dry place.

Imported exclusively for Lakeland.
Made in Germany.