



Miele

Miele gingerbread haus

By Miele

2 hours

Preparation Time

40 minutes

Cooking Time

12

Serves

INGREDIENTS

Gingerbread

500g plain flour
1 tsp baking powder
1 tsp bi-carb soda
1 1/4 tsp ginger, ground
1 1/4 tsp cinnamon, ground
1/2 tsp coriander, ground
1/4 tsp allspice, ground
1/4 tsp cloves, ground
150g unsalted butter
175g dark brown sugar
175g honey
40g treacle
1 large egg, whisked
Plain flour, extra for dusting

Royal icing

250g pure icing sugar, sifted
30g egg white
1/2 tsp lemon juice
Pure icing sugar, extra

Assembly

Flaked coconut,
Shredded coconut
Pure icing sugar, sifted
Rosemary trees

METHOD

Gingerbread

1. Sift together flour, baking powder, bi-carb soda and spices in a large bowl.
2. In a medium saucepan, melt sugar, treacle and butter over medium heat, Induction setting 6. Remove from the heat and allow to cool for 10 minutes.
3. Whisk egg into the melted butter and mix to combine.
4. Make a well in the centre of the dry ingredients, then pour the butter mixture in to the centre. Stir quickly until forms a soft pliable dough.
5. Wrap the dough in cling wrap to form a flat disc and refrigerate for 1 hour, or overnight until firm.
6. Pre-heat Oven on Fan Plus at 160°C.
7. Dust the bench lightly with flour. Roll out the dough to form a large square until its 5mm thick.
8. Using a template cut the dough into desired shaped and place onto a paper lined baking tray. Leave a 5cm gap around the shapes as the dough will spread.
9. Place into the Oven on shelf position 2 and shelf position 4 and bake for 10-20 minutes depending on the size.
10. If a firmer gingerbread is desired, reduce the temperate to Fan Plus at 120°C and continue cooking the biscuits for a further 10-15 minutes to dry out.

Royal icing

1. In a medium bowl, combine icing sugar, egg white and lemon juice and whisk until thick and glossy. If the consistency is too runny add in more icing sugar.
2. Place royal icing into a piping bag with 5mm nozzle attachment. Pipe a line along the edges of the walls to construct the sides of the gingerbread house. Leave to dry for at least 1 hour to dry.
3. Pipe along the edges of the roof to join and leave for at least 1 hour before joining the roof and the walls together.
4. Decorate the roof with remaining royal icing and dust with icing sugar to form snow.

Hints and tips

- Gingerbread dough can be frozen for up to 1 month.
- Baked biscuits can keep in an airtight container for up to 2 weeks.
- Royal Icing will keep in an airtight container in the refrigerator for 5 days.