



**Miele**

# Miele gingerbread haus

By Miele

**2 hours**

Preparation time

**40 minutes**

Cooking time

**12 serves**

Serves

## INGREDIENTS

### Gingerbread

500 g plain flour  
1 tsp baking powder  
1 tsp bi-carb soda  
1 ¼ tsp ground ginger  
1 ¼ tsp ground cinnamon  
½ tsp ground coriander  
¼ tsp ground allspice  
¼ tsp ground cloves  
150 g unsalted butter  
175 g dark brown sugar  
175 g honey  
40 g treacle  
1 large egg, lightly beaten  
Plain flour, extra for dusting

### Royal icing

250 g pure icing sugar, sifted  
30 g egg white  
½ 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 butter, sugar, honey and treacle 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 into 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. Preheat the 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 5 mm thick.

Using a template cut the dough into desired shaped and place onto a paper lined baking tray. Leave a 5 cm gap around the shapes as the dough will spread.

8. Place into the oven on shelf level 2 and shelf level 4 and bake for 10-20 minutes depending on the size.
9. 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 5 mm 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 fridge for 5 days.