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Gingerbread Cookie House

Making a Gingerbread house is always great idea to do as a Christmas activity! With this recipe, you can very easily make this cute Gingerbread Cookie House with the Scrapcooking Cookie cutters, together with family or friends. Perfect to use as Christmas decoration, but of course also to enjoy with your guests during the holidays!

Boodschappenlijstje



FunCakes Mix for Gingerbread 500g

F11140
€4.99



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Fondant Multipack Pastel Colours 5x100g

F20355
€7.49



FunCakes Candy Choco Pearls Large Matt Mix 70g

F52745
€4.15

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FunCakes Sprinkle Medley Frosty 65g

F51375
€3.29



FunCakes Sprinkle Medley Joyfull 65g

F52895
€3.29



FunCakes Clear Piping Gel 350g

F54410
€6.69



ScrapCooking Cookie Cutter
Gingerbread House set/5

SC3975
€13.19



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Decorating Tip Round #002

02-0-0147
€1.55



Wilton Decorating Tip Open Star #021

02-0-0150
€1.65



Dr. Oetker Pastry Brush with Wooden
Handle 19,5x2,4cm

DRO1638
€3.49



Ingredients

- FunCakes Mix for Gingerbread 500 g
- FunCakes Mix for Royal Icing
- FunCakes Sugar Paste Multipack Pastel Colours
- FunCakes Sugar Hearts Pink
- FunCakes Candy Choco Pearls Large Matt Mix
- FunCakes Sprinkle Medley Frosty
- FunCakes Sprinkle Medley Joyfull
- FunCakes Clear Piping Gel

Supplies

- Scrapcooking Cookie Cutter Gingerbread House Set/5
- FunCakes Decorating Bags 41 cm pk/10
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Standard Adaptor/Coupler
- Wilton Decorating Tip #002 Round Carded
- Wilton Decorating Tip #021 Open Star Carded
- Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm

Step 1: Make the dough from the FunCakes Gingerbread mix

Make the FunCakes Baking Mix for Gingerbread as directed on the package. Then wrap the dough in cling film and let it rest in the fridge for an hour.



Step 2: Knead and roll the gingerbread dough

Remove the dough from the fridge and knead the dough quickly. Dust your work surface with flour and roll out the dough with the Wilton rolling pin to a thickness of about 3 mm.

Step 3: Cut out the cookies

First preheat the oven to 180 degrees (hot air oven 160). Then cut out the gingerbread biscuit dough using all the parts of the Scrapcooking Cookie Cutter Gingerbread House set. Place the cut-out cookies on a baking tray covered with baking paper and bake the cookies for about 12-16 minutes until golden brown. Then let the gingerbread cookies cool flat on a cooling rack.

Step 4: Roll out the FunCakes Sugar Paste

Allow the sugar paste to reach ambient temperature before processing. Knead the sugar paste firmly until it is smooth and elastic. Sprinkle the work surface with a little sugar baking powder or flour and roll out the sugar paste with the Wilton rolling stick into an even round shape (2-3 mm thick). Turn the sugar paste a quarter turn each time to avoid sticking. Do this with any colour you want to use.

Step 5: Line the gingerbread cookies with sugar paste

Cut out the sugar paste using the gingerbread house cutters from Scrapcooking. Then lightly coat all parts of the house with some FunCakes Piping Gel and line them with the FunCakes Pastel Sugar Paste however you like.



Step 6: Make the FunCakes mix for Royal Icing

Make 450g FunCakes Royal Icing Mix with 55ml water as directed on the package. Put the royal icing in a piping bag with an adapter in Wilton's nozzle #002.

You can easily do this by first unscrewing the Wilton adapter and putting it in a piping bag. Then cut off the tip and put the nozzle on the adapter. Finally, screw the adapter back on. Put the piping bag in a glass and fold the top around the glass. Then fill the piping bag easily with the royal icing.

Step 7: Decorate the gingerbread cookies

Using royal icing with the #002 nozzle, pipe a ribbon on the Christmas tree cookies and sprinkle the FunCakes Sprinkle Medley Joyful on the cookies.

Put the Wilton nozzle #021 on the adapter and decorate the gingerbread cookie house parts with royal icing, the FunCakes Sprinkle Medley Frosty, the FunCakes Sprinkle Medley Joyful and the FunCakes Sugar Hearts Pink to your liking. Let the gingerbread biscuit house dry thoroughly when you are done decorating.

Step 8: Assemble the Gingerbread Cookie House

Assemble the house by gluing the parts together with royal icing. Then decorate further as desired.



Step 9: Put your Gingerbread Cookie House down as a Christmas decoration or enjoy it right away with a cup of coffee or tea!