**Gingerbread House**

A delicious, Christmas treat that originated from Germany in the 16th Century! Have a go with this recipe!

**Ingredients:**

* 250g unsalted butter
* 200g dark muscovado sugar
* 7 tbsp golden syrup
* 600g plain flour
* 2 tsp bicarbonate of soda
* 4 tsp ground ginger
* 1 tube of baking glue
* Icing sugar (or icing pens to decorate)

**What we need to do:**

1. Heat the oven to 200C.
2. Add the flour, bicarbonate of soda and ginger to a mixing bowl.
3. Melt the sugar, butter and syrup in a pan.
4. Then stir the 2 mixtures together to create a stiff dough. Use a splash of water if too dry.
5. Roll the dough onto baking paper (2x£1 coins in thickness).
6. Use cutters or a template to cut a front and back wall, 2 side walls and 2 roof pieces.
7. Add the cut pieces with their baking paper to a baking tray.
8. Bake all sections for 12 minutes or until browned around the edges.
9. Allow time to cool.
10. Assemble using baking glue, allowing time for each piece to bond.

**Decorating:**

Use a variety of icing pens, sweets, colours and chocolates to decorate your gingerbread houses.