



Gingerbread house

Biscuits | Snacking, Breakfast | Christmas | Vegetarian

DIFFICULTY 🍳🍳🍳 PREPARATION TIME 🕒 1 HOUR COST 🍳🍳🍳



INGREDIENTS

For the house:

- 750g flour
- 225g caster sugar
- 75g ground almonds
- 5g of four spices
- 420g softened butter
- 3 eggs
- 60g Nutella®

For the decoration:

- 250g icing sugar
- 2 egg whites
- 5cl of lemon juice

PREPARATION

- 1/ Mix the dry ingredients in a bowl.
- 2/ Add the soft butter in pieces, then the eggs one by one.
- 3/ Mix until you get a homogeneous mixture.
- 4/ Form a ball with the mixture and leave to rest for two hours in the fridge.
- 5/ Preheat your oven to 180°C.
- 6/ Roll out the dough with a rolling pin, not too thinly to prevent it from breaking. Cut out the different parts of the house and bake for ten minutes.

PRESENTATION

While the cookies are cooling, prepare the icing that will be used to stick the different parts together: mix the icing sugar, egg whites and lemon. Whisk well then pour into a piping bag to help you when assembling the house. Decorate with Nutella®, icing sugar, edible confetti.