



Gingerbread house

Cookies & Biscuits | Vegetarian | Breakfast | Christmas



For 1 house + 1 snowman

INGREDIENTS

- 750g flour
- 225g caster sugar
- 75g ground almonds
- 5g of four spices
- 420g softened butter
- 3 eggs
- 60g Nutella®
- 250g icing sugar
- 2 egg whites
- 5cl of lemon juice

TOTAL PREPARATION TIME: 1 H

PREPARATION

Mix the dry ingredients in a salad bowl.

Add the soft butter in pieces, then the eggs one by one. Mix until you get a homogeneous mixture.

Form a ball that you firm on contact and leave to rest for two hours in the fridge.

Preheat your oven to 180°C.

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.

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.