



Chocolate Gingerbread House



RECIPE

Chocolate Gingerbread House

Build sweet memories with this unique holiday creation, to delight both kids and adults.

- Time: 120 minutes
- Ingredients: 11 items
- Makes: 6 servings

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Ingredients

For the biscuit

- 5 cups (630g) flour
- 1 cup (220g) butter
- 1 cup (200g) sugar
- 1/3 cup (100g) honey
- 1 tbsp gingerbread spices
- 1 tsp salt
- 1/2 tsp baking soda

For the icing

- 3 1/3 cups (400g) powdered sugar
- 2 egg whites

For decoration

- Galaxy Chocolate (180g)
- Food coloring

Dough preparation

1. In a large bowl, mix the flour, gingerbread spices, salt, and baking soda.
2. In a saucepan, melt butter with honey and sugar over low heat until the mixture is smooth.
3. Add the liquid mixture to the dry ingredients and mix until a smooth dough forms.
4. Divide the dough into two balls, wrap them in plastic wrap, and refrigerate for 1 hour.

Cutting and baking

1. Roll out the chilled dough to about 5 mm thick.
2. Cut out the different parts of the house using a template and a sharp knife.
3. Front and back: Cut a rectangle 15 cm wide and 12 cm high, with a triangle on top to reach a total height of 20 cm.
4. Sides: 12 cm high and 20 cm wide.
5. Roof: 22 cm long and 12 cm wide.
6. Windows: Cut two small squares on the front (about 1.5 x 1.5 cm).
7. Door: Cut a rectangle (about 5 cm high and 3 cm wide).
8. Bake the pieces on a parchment-lined baking sheet at 180°C for about 10-12 minutes, until golden brown. Let cool completely.

Icing

1. Mix powdered sugar and egg whites in a bowl until smooth and thick.
2. If the icing is too thin, add more powdered sugar. If it's too thick, add a few drops of lemon juice.
3. For pink icing, take a portion of the white icing and add some food coloring. Mix until you get an even pink color.

Pieces Decoration

1. Apply designs using the white and pink icing on the house walls. Use a piping bag to create patterns like lines, waves or floral motifs. Make sure to let the icing dry before handling the pieces.

Roof Decoration

1. Melt about 180g of Galaxy chocolate in a double boiler or microwave.
2. Generously coat the roof with a layer of melted chocolate. Let it set so it hardens slightly.
3. Once set, use a piping bag to draw creative patterns on the roof (lines, zigzags etc.).

Assembling the house

1. Use the icing as "glue" to assemble the walls and sides of the house. Apply a generous layer between the pieces to ensure a strong hold. Allow it to dry fully securing the roof in place.

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Cooking time

0 minutes

Ingredients

4 items



Chocolate Moonphase Cookies

Cooking time

15 minutes

Ingredients

11 items



Chocolate Cookie Ice Cream Sandwich

Cooking time

10 minutes

Ingredients

12 items



Pistachio Kunafa Brownies

Cooking time

20 minutes

Ingredients

12 items

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