



**Ingredients**

- 450g self raising flour
- 4 tsp ground ginger
- 150g dark brown sugar
- 75g baking margarine
- 5 tbsp golden syrup
- 6 tbsp milk

**Method**

1. Heat oven to 160C. Grease a baking tray
2. Mix flour and ginger in a bowl
3. Warm sugar, margarine and syrup in a pan until melted
4. Pour sugar mixture into flour. Stir together with milk until it makes a dough
5. Knead lightly with hands
6. Roll out to the thickness of two £1 coins
7. Cut out your house using the shapes on the drawing plan
8. Place on baking tray. Bake for 20 minutes, then allow to cool
9. Use plenty of icing to stick walls together
10. Decorate with loads of tummy sweets

**Make Your Own Gingerbread House!**

Drawing title	Drawing number & revision	Amencments
Gingerbread House	SRA - 001	
Made by	Checked by	Date
	A3 Scale	03 Dec 2015
		Status
		Christmas

We'd love to see a photo of your Gingerbread House!  
Share on Twitter @sra\_architects #sragingerbread