

# Girl Guide Gingerbread House



## GIRL GUIDE GINGERBREAD HOUSE

### Ingredients

- 1 Pre-packaged gingerbread house kit
- Classic chocolate and vanilla Girl Guide cookies
- Royal icing mix
- Assorted candies for decorating

### Instructions

Assemble gingerbread house as per the kit directions. Take the vanilla classic cookies and dab some icing on one side and start layering them along the roof line starting from the bottom until they join at the top. If there is a gap between the two sides, then cut a cookie in half and place the semi-circle piece along the roof ridge. Let dry.

Next, stack 3-4 chocolate classic cookies on top of the roof to form a chimney. Allow 5-10 min. to set. Take the royal icing and pipe 'snow' onto the edge of each of the cookie 'shingles' and along the gable. Pipe a 'snow' layer around the top of the chimney. Outline the shape of the windows and door with royal icing and spread royal icing around the base of the house like snow banks.

Using the assorted candies decorate the gingerbread house as desired. At this stage you can also add landscape features such as a tree or path.

Print the trefoil logo (you can find one on the GGC Brand Centre) and carefully cut out the shape. Pipe a wreath shape above the door with the royal icing then attach your paper trefoil to the icing. When the icing is set, carefully pipe around the paper trefoil to conceal the edges.



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