

**Ingredients Required:**

- 125g butter
- ½ cup castor sugar
- 1 egg
- 2 cups plain flour
- 1 tsp bi carb soda
- 2 tsp ground ginger
- 2 ½ tbsp golden syrup

**Steps Required:**

1. Soften the butter and combine with the castor sugar until creamy.
2. Add the egg to the butter and castor sugar before combining well.
3. Sift all the dry ingredients (plain flour, bi carb soda and ground ginger) and warm the golden syrup in its original container to make it easier to pour.
4. Gradually add the sifted dry ingredients and the warmed golden syrup until all combined.
5. Turn the oven on, 180°C (356°F) and make up several trays with baking paper, I prepared three.
6. While the mixture is still in the bowl coat with a light layer of plain flour so that the mixture is less sticky. Remove from bowl and knead lightly before rolling mixture out to approximately 3mm (mine were thicker than this but this will make the mixture go further).
7. Cut out two of each shape per house; two ends, two sides and two rooves. I cut out enough to make four houses but if you can make more go for it! With the small excess of gingerbread that I had left I cut out some random shapes, these won't be used for the gingerbread houses, but they taste great!
8. Place the cut biscuits on the pre-prepared tray before cooking in the oven for 12 minutes or until golden brown. Now you've made all the main parts of the gingerbread house.