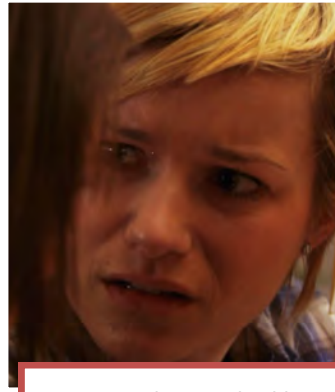


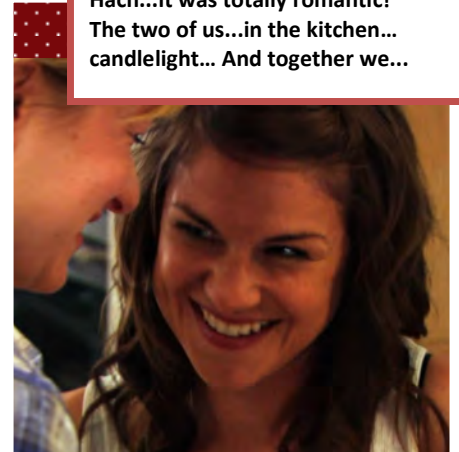
# A ramshackle hut with sugar coating



Emma...do you remember? This little house? When we first...



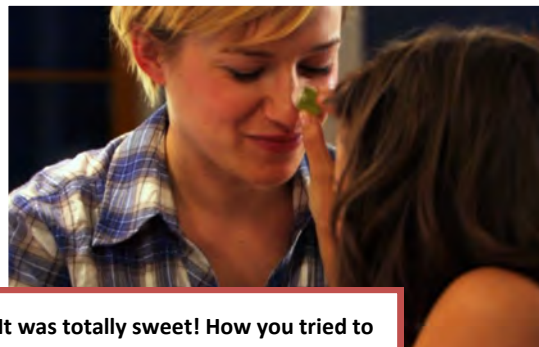
You mean this ramshackle hut? Don't remind me...



Hach...it was totally romantic!  
The two of us...in the kitchen...  
candlelight... And together we...



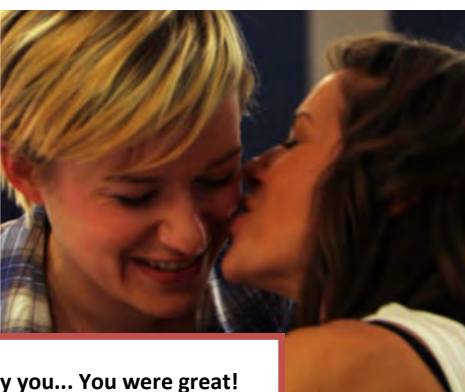
...made a mess.  
And I ruined everything...



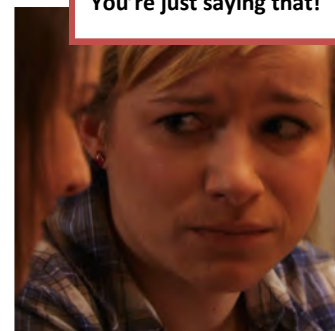
It was totally sweet! How you tried to  
stick the grapes with yoghurt...



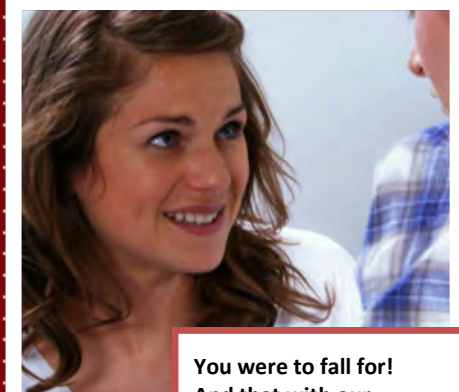
No, it was completely cringy...



Hey you... You were great!



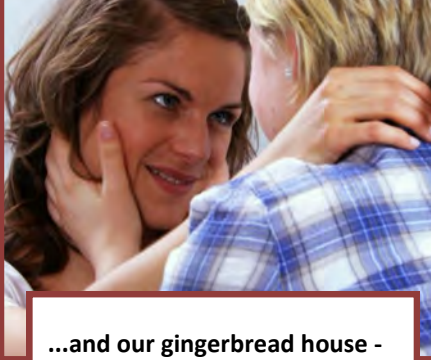
You're just saying that!



You were to fall for!  
And that with our...



# A ramshackle hut with sugar coating



...and our gingerbread house - that's something special!

## Ingredients



### *For the dough:*

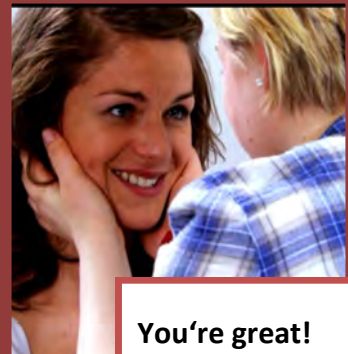
- 250 g honey
- 150 g butter
- 250 g sugar, brown
- 200 g ground almonds
- 400 g flour
- 1 tsp ground cinnamon
- 2 tsp gingerbread spice
- lemon zest
- 1 tbsp cocoa
- 1 egg

### *For the sugar coating:*

- 500 g powdered sugar
- 2 egg whites

### *For decoration:*

Almonds, nuts, chocolate beans, fruit gums, sugar sprinkles, hearts and sugar coating... As you like!



You're great!



<https://www.edeka.de/media/01-rezeptbilder/rezeptbilder-i-p/rez-edeka-lebkuchenhaus-rezept-i-p-226x170.jpg>

# A ramshackle hut with sugar coating

## Preparation

Prepare the dough the day before!

Heat honey, butter and sugar in a pot with stirring until the sugar is solved. Then let it cool down a bit.

Stir almonds, 400 g flour, cinnamon, gingerbread spice, lemon zest, cocoa and the egg in a bowl, add the liquid mixture and knead it all thoroughly with the dough hook of the hand mixer. Add some flour if needed.

Cover the bowl with cling wrap and chill it overnight in the refrigerator.

Roll the dough on a floured surface.

By the help of templates cut all pieces for the house from the dough with a sharp knife or a pizza cutter. With the rest of the dough you can form the nearly square base of the house. Put all pieces on baking trays lined with baking paper and chill for about 15 minutes.

Then bake the pieces in preheated convection oven at 180° C for 20 - 30 minutes until they are solid in the middle. Let it cool down.

Then it's construction time!

For the sugar coating-glue beat powdered sugar and egg whites until stiff and fill it into an icing bag.

Glue all laterals of the gingerbread house one after another on the basement and stick them together at the edges. After each step let it set for a few minutes.

Hose out all edges and corners with the sugar coating and let it harden for about an hour.

Do the same with the pieces of the roof and the chimney and fix them to the house.

After the hardening you can decorate the gingerbread house at a whim!

**Have fun!**

*Merry  
Christmas*