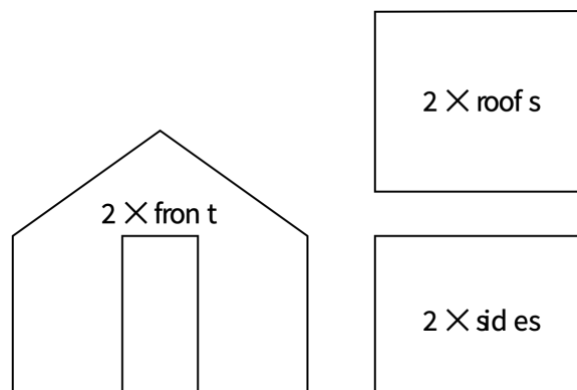


The Tiniest Gingerbread Houses for your Mug

Ingredients

Gingerbread

- 100 grams of honey
- 25 grams of water
- 25 grams of brown sugar
- 15 grams of butter
- 75 grams of all-purpose flour
- 75 grams of rye flour
- 2 teaspoons of cinnamon
- 1/2 teaspoon of nutmeg
- 1/2 teaspoon of cloves
- 1/4 teaspoon of cardamon
- 1/4 teaspoon of ginger
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda



Royal Icing

- 1 egg white
- About 200 grams of icing sugar

Preparation

1. Print out the shapes on paper and then prepare cookie cutters with stronger paper.
2. For the **gingerbread dough**, bring honey, water and sugar to a boil, add butter and take off heat, stir and let cool.
3. Add all other ingredients and mix well. Wrap in plastic wrap and chill for at least one hour in the fridge or overnight. The dough will keep in the fridge for about a week.
4. Roll out dough on a generously floured surface and cut out all pieces for the little houses with a knife. Preheat oven to 180 degrees Celsius, line a baking sheet with parchment paper and place the pieces on it. Bake for about 8-10 minutes or until brown.

5. For the **royal icing** mix egg white with about 180 grams of icing sugar with a mixer for about 5 minutes. The consistency should be of a toothpaste. If it is too thick, add a little bit of water, if it is too runny, add a bit sugar.
6. First glue pieces together, starting with the front and sides. Glue on the roof last. Decorate as desired. If the icing gets too hard, you can always spray on a little water and stir it again.