Festive Gingerbread House

Makes 1 House

INGREDIENTS

400 g all-purpose flour
½ tsp flaxseed (ground)
5 tbsp water
125 g turbinado sugar
2 tsp pumpkin spice or mixed spice
1 tsp baking soda
225 g molasses
125 g margarine (vegan)
200 g confectioner's sugar
100 g sugar
flour for work surface
Christmas-themed sprinkles
(optional)

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METHOD

1. Mix ground flaxseed with a part of the water in a small bowl. Set aside for approx. 5 min. In the meantime, add flour, turbinado sugar, spices, baking soda, margarine, molasses, and the flaxseed-water-mix to a stand mixer equipped with dough hooks. Knead until a smooth dough forms. Wrap the dough in plastic wrap, transfer to the refrigerator, and let rest for approx. 1 h. After resting, flour work surface and roll dough out until approx. 1/2 finger thick. Using stencils, cut out shapes needed for a gingerbread house.

2. Set the oven to 180°C using Circo Therm®. Transfer to a lined baking sheet and bake for approx. 15 min. The pieces should be golden brown with a slightly firm surface. Once baked, transfer to a cooling rack.

3. Once the gingerbread pieces have cooled, melt sugar and a little water in a small saucepan and cook over medium heat until a dark caramel forms. Carefully dip the bottom pieces of the house in caramel and stick to a serving plate or base. Use caramel to stick together the pieces to build the house. Mix confectioner's sugar with just enough water to form a thick icing. Decorate the gingerbread house with icing using a piping bag. If desired, decorate with sprinkles or other edible decorations. Enjoy!