

# Snowy Biscuit Lodge

*An alternative to the usual gingerbread house, made with a biscuit mixture that's easy to handle and sturdy – and tastes good to boot!*

Hands-on time **1hr**, plus chilling, cooling and setting.  
Cooking time **about 18min**. Makes **1 house**

## FOR THE HOUSE

- ◆ 150g (5oz) butter, softened
- ◆ 200g (7oz) caster sugar
- ◆ 2 medium eggs
- ◆ 1tsp vanilla extract
- ◆ 500g (1lb 2oz) plain flour, plus extra to dust
- ◆ 1tsp baking powder

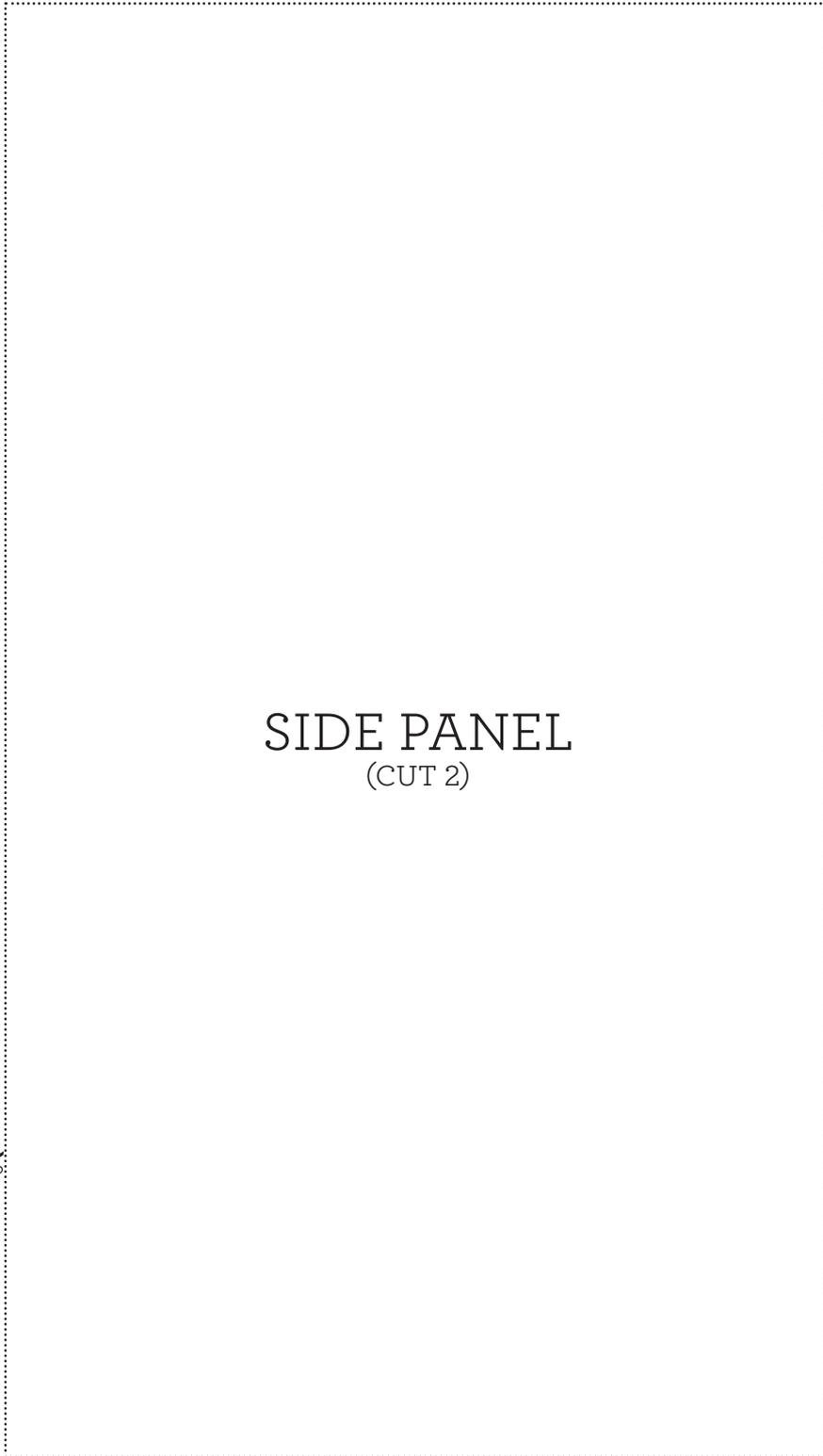
## TO DECORATE

- ◆ 2 medium egg whites
- ◆ 500g (1lb 2oz) icing sugar
- ◆ Sweets, to decorate

- 1** For the biscuit base, put the butter and caster sugar into a large bowl and cream together with a wooden spoon. Mix in the eggs, followed by the vanilla. Sift in the flour and baking powder, stir to combine, then bring mixture together with your hands. Shape into a disc, wrap in clingfilm and chill for 30min.
  - 2** Preheat oven to 180°C (160°C fan) mark 4. Line two or three large baking sheets with baking parchment. Roll out half the pastry on a lightly floured surface until 5mm (¼in) thick. Use the templates on the following pages as a guide to cut out panels, re-rolling the remaining pastry and trimmings as necessary. If you like, use some of the trimmings to cut out trees and reindeer.
  - 3** Arrange on the lined sheets and bake for 15-18min or until pale golden and lightly risen. Cool for 3min, then transfer to a wire rack to cool completely.
  - 4** To decorate, put egg whites into a large bowl and sift over icing sugar. Going slowly at first, beat with a handheld electric whisk to make a thick, smooth icing (add a few drops of water if needed, but it needs to remain thick). Spoon icing into a piping bag fitted with a medium nozzle.
  - 5** Pipe generous snakes of icing along a base and two side edges of one longer wall piece. Stick to a board, using a mug to support the wall so it stands vertically. Next, pipe icing snakes along the base and side edges of a shorter wall and attach to one end of the first wall. Repeat until all four walls are standing and secure. Leave to dry for 10min. Remove mug.
  - 6** Pipe icing along the top edges of all four walls and secure roof panels in place, adding more icing where needed and at the apex of the roof. Allow to dry.
  - 7** Use remaining icing to pipe on details and attach sweets (changing nozzles if necessary). Leave to dry, then display or wrap in cellophane to give as a present.
- GIFT IDEA** Wrap up the baked biscuit panels in cellophane along with the icing recipe and a selection of sweets, ready for decorating!



11.5cm (4½in)



20.5cm (8in)

SIDE PANEL  
(CUT 2)



**Good Housekeeping**\*

SNOWY BISCUIT LODGE TEMPLATE

11.5cm (4½in)

24cm (9½in)

ROOF PANEL  
(CUT 2)



**Good Housekeeping**\*

SNOWY BISCUIT LODGE TEMPLATE

