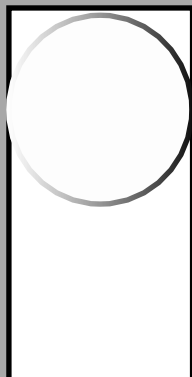
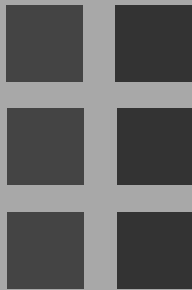


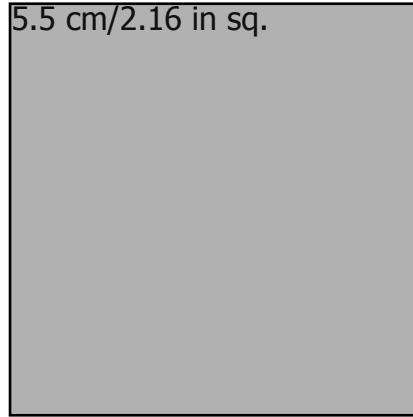
# Make Your Own Moomin Gingerbread House



24 cm/9.45 in x 6 cm/2.36 in

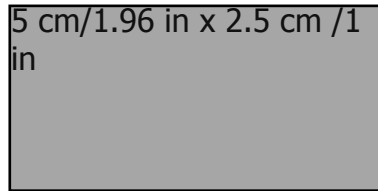


5.5 cm/2.16 in sq.



3B - Entry roof x 2

5 cm/1.96 in x 2.5 cm /1 in

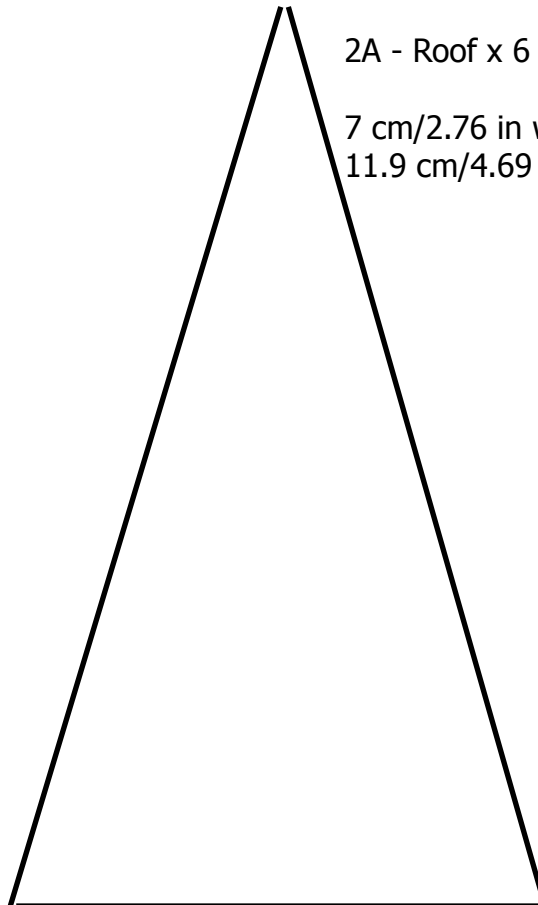


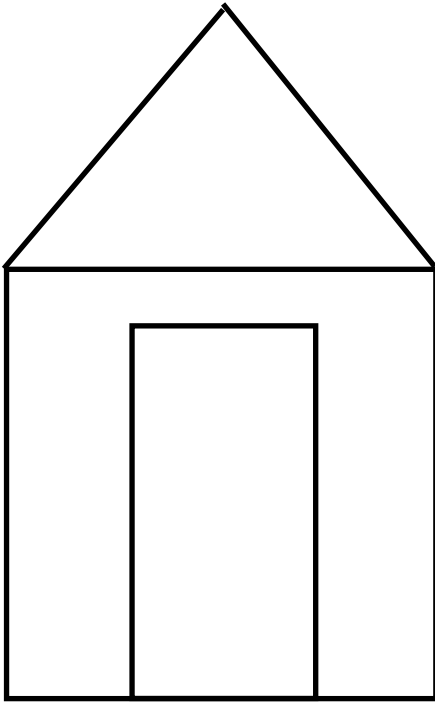
3A - Smaller entry roof and large entry railing x 4

1A & 1B Walls - x 4 without door  
x 2 with door

2A - Roof x 6

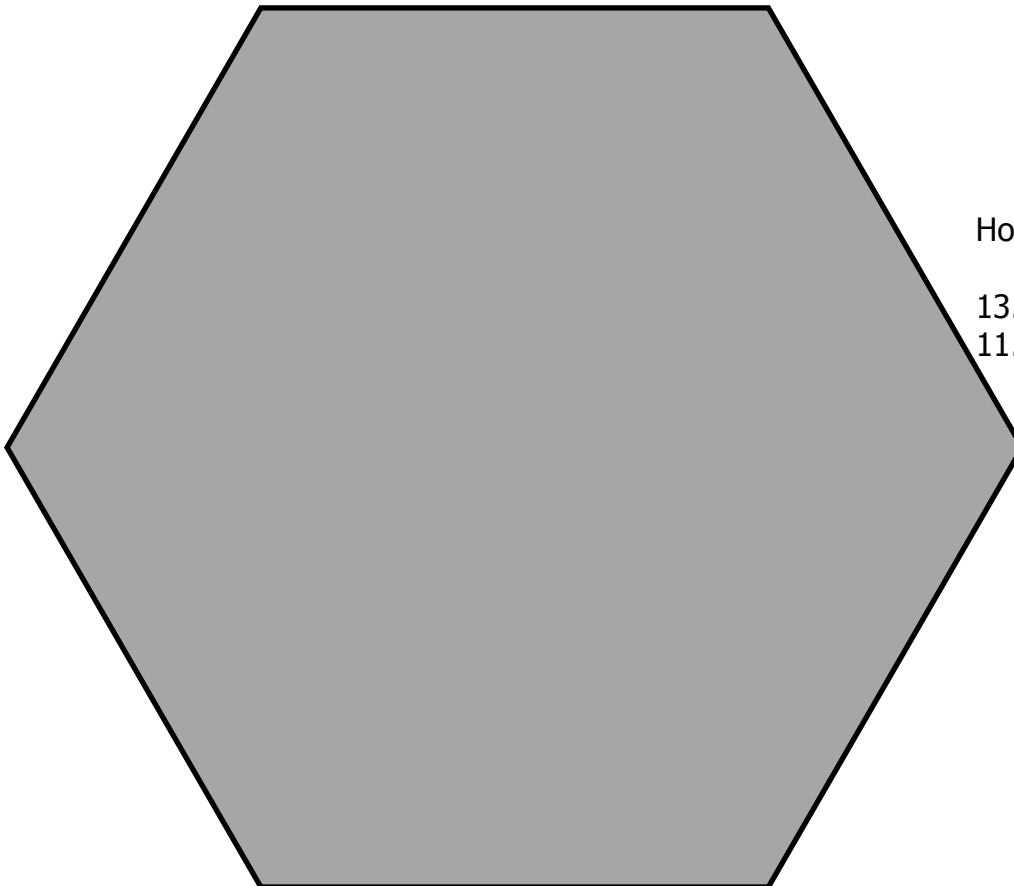
7 cm/2.76 in wide base  
11.9 cm/4.69 in tall





2B - Entry

5.8 cm/2.28 cm high wall  
5.8 cm/2.28 cm wide  
9 cm/ 3.54 in tall



House Base Guide

13.5 cm/5.31 in wide  
11.7 cm/4.61 in tall

## Piparkakut, Finnish Gingerbread Cookies

Source: Kotiruoka

- \* 250g or 2.5 sticks butter
- \* 2 dl or 1 cup sugar
- \* 1.5 dl or 3/4 cup dark corn syrup
- \* 2 eggs
- \* 3 teaspoons cinnamon
- \* 3 teaspoons ground ginger
- \* 1 1/2 teaspoons ground cloves
- \* 1/2 teaspoon allspice
- \* 3 teaspoons orange peel zest\*
- \* 2 teaspoons baking soda
- \* 8 dl or 5 cups all-purpose white flour

1. In a saucepan, bring the corn syrup, sugar, butter and spices to a boil. [ The text in the original recipe doesn't say anything more than boil. This likely doesn't mean the same as a sugar boil for candy. I'd suggest a slow heat, while stirring constantly, until it looks close to boiling. ] Remove from heat and let cool to room temperature. Add in eggs, slightly beaten.

2. Mix flour and baking soda and sift into bowl containing wet ingredients. Mix well and roll into a ball. Cover bowl and place in refrigerator for 8-12 hours or overnight.

3. Split the dough into two parts. Roll dough to about 1/4-inch or 2-3mm thickness. Cut into shapes and bake at 175C/350F until golden brown, the cookies feel firm to the touch or about 10-15 minutes, whichever comes first. :)

### Construction Icing:

- 1 egg white
- 1/8 teaspoon cream of tartar
- 250g or 1.5 cups confectioner's sugar

1. whip egg whites until foamy, add cream of tartar and continue whipping to soft peaks.

2. stir in confectioner's sugar until mixed and stiff.

Use immediately and make only small batches as it dries quickly.

You can also use caramelized sugar instead of icing for building your gingerbread house, but it takes a bit more care given that the sugar is hot, difficult to work with and is hard as a rock when it cools.

### Tools:

- \*knife
- \*cutters for trees and other embellishments
- \*various candies for decoration
- \*chopstick or other pointed tools to manipulate small objects

### Recommended tips:

Roll the dough out on baking paper, move the paper to the baking sheet, cut the shapes on the baking sheet and remove excess dough. Move the cut pieces as little as possible to ensure that they remain uniform in size and shape.

Allow the baked pieces to dry for a day or three, especially if the weather is particularly humid.

Trace base hexagon onto baking paper and erect the house walls. Lightly tie a string or use a loose rubberband to secure the walls and allow to dry before adding the roof tiles.

Level the top of the walls and gently shave off the outer edge to a ~45-degree angle to make the addition of the roof easier. The roof is a bit tricky to put together and it may be easier with the help of an extra pair of hands. Building it on a level surface first, before adding it to the top of the walls, may also make the job less complicated.

Once the roof is on and stable, the rest goes rather easily. All you need is a bunch of candies and some imagination to make the house come to life. :)

