

Ingredients and Allergy Information

Date of last review:

Version No.:

John Lewis Stock Number	78400801
Name	DIY Gingerbread House 950g
Ingredients	Gingerbread (brown sugar syrup, wheat flour, rye flour, spices, raising agent (ammonium hydrogen carbonate)), icing sugar (icing sugar), gummi candy (sugar, glucose syrup, water, gelatine, acids (lactic acid), flavouring, fruit and plant extracts (black carrot, spirulina, safflower, carrot, black currant), colours (E160c, E100)), hundreds and thousands (sugar, starch, corn/ wheat), glucose syrup, colouring concentrate from fruits and plants (apple, radish, safflower, spirulina, sweet potato, lemon), beetroot juice concentrate, glazing agents (beeswax white, carnauba wax), coconut oil, rapeseed oil.
Allergy Advice: for allergens, including cereals containing gluten, see ingredients in bold .	
May contain statements	May contain traces of EGG, PEANUTS, NUTS.
Net Quantity	950g
Country of Origin	Germany
Storage Instructions	Store in a cool and dry place.
Manufacturer's name and address	Spezialitäten Bäckerei Pertzborn GmbH & Co. KG, Rheinstr. 1 D-53560 Vettelschoß
Instructions for use	<p>Content: Gingerbread Pieces, x2 Gingerbread Figures, Icing Sugar, Fruit Gums, Hundreds and Thousands</p> <p>You need: 1 Fresh Egg White, Lemon Juice, 1 Piping Bag</p> <p>Assembling Instructions: At first, please check if you have all the items and put it front of you. Please make sure that the gingerbread pieces are firm. If the gingerbread is too soft, please put it briefly in the oven to dry at approx. 80 degrees for</p>

	<p>approx.30 minutes. Now you can start with the sugar mass. Mix the egg white with the icing sugar until you get a stiff consistency. Add a few drops of lemon juice to make it more sticky.</p> <p>First, take the base plate and squirt the sugar mass along the incision marks. Now insert the roof gables into the marking filled with the mass. Then the gables are sprayed with sugar mass on both sides and put the roof on top. Make sugar mass in the last incision mark and put the gingerbread tree inside.</p> <p>Now you can decorate the house using your own imagination!</p> <p>Wishing you a lot of fun.</p> <p>The dough has to be quite firm so that the gingerbread do not fall apart.</p> <p>A tip from your master baker: if you store the gingerbread in the fridge before eating, it becomes softer!</p>
Alcoholic Strength	N/A
Suitable for vegetarians	No
Suitable for vegans	No
Suitable for nut allergy sufferers	No
Suitable for gluten allergy sufferers	No
Suitable to wheat allergy sufferers	No
Suitable for egg allergy sufferers	No
Suitable for dairy allergy sufferers	No
Suitable for soya allergy sufferers	Yes
Free from alcohol	Yes
Free from artificial flavours	Yes
Free from artificial colours	No