



Ingredients and Allergy Information

Date of last review:

19/03/2019

Version No.:

V2

John Lewis Stock Number	78401309
Name	Build Your Own Gingerbread House
Ingredients	<p>Cookies: Wheat Flour Enriched (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Shortening (Palm Oil, Mono & Diglycerides, Polysorbate 60), Molasses, Water, Baking Soda, Cinnamon, Salt, Ginger.</p> <p>Ready-to-Use Icing: Icing Sugar (Sugar, Corn Starch), Water, Sugar, Corn Syrup, Colour (Titanium Dioxide), Salt, Stearic Acid, Agar, Preservatives (Potassium Sorbate, Sodium Benzoate), Flavour.</p> <p>Gumdrops – Fruit Flavour Gums: Corn Syrup, Sugar, Water, Modified Maize Starch, Colours (Plain Caramel, Paprika Extract, Beetroot Red, Curcumin), Plant and Vegetable Concentrates (Carrot, Spirulina), Flavouring.</p> <p>Candy Lights – Fruit Flavour Hard Candy: Dextrose, Dextrin, Corn Starch, Corn Syrup, Magnesium Stearate, Flavouring, Colours (Curcumin, Paprika Extract), Plant and Vegetable Concentrates (Radish, Apple, Spirulina), Gum Arabic, Glazing Agent (Shellac), Carnauba Wax.</p> <p>Candy Bead – Fruit Flavoured Candy Beads: Dextrose, Calcium Stearate, Tapioca Dextrin, Glazing Agent (Shellac), Carnauba Wax, Plant and Vegetable Concentrates (Carrot, Pumpkin, Spirulina) Colours (Curcumin, Carotenes, Beetroot Red).</p>
For allergens, see ingredients in bold	
May contain statements	N/A
Net Quantity	709g
Country of Origin	Product of USA

Storage Instructions	Store in a cool dry place. Once opened store in an airtight container
Manufacturer's name and address	Sherriffs Foods, Great Bowden Road, Market Harborough, LE16 7DE
Instructions for use	<p>Directions</p> <p>You will need:</p> <p>Plate or platter to display house</p> <p>Prepare your icing</p> <ol style="list-style-type: none"> 1.Knead icing pouch for 1 minute to a soft, smooth consistency. 2.Remove candies from pouches and set aside for decorating. Carefully remove cookie pieces from packaging and lay out on a flat surface with smooth sides of cookies facing up. 3.To start the flow of icing, cut a 1/4-inch tip off the icing pouch. Stand the piping bag in a glass and pull down over the edge. Squeeze no more than half of the icing into the piping bag, twist the top to close and cut a small tip off of the piping bag. HINT: Do not cut the tip too large; a small tip works best for fine details. Reserve the pouched icing for use in building your house later. <p>Decorate your house</p> <p>Use the piping bag to decorate the house and secure candies, leaving the corners of each cookie undecorated to make assembly easier. Refer to box for inspiration. Allow decorated pieces to dry completely before assembling.</p> <p>Build your house</p> <ol style="list-style-type: none"> 1. Arrange your gingerbread clips in a rectangle as shown on a plate or platter (Figure 1). 2. Being mindful of decorated areas, use the reserved icing in the pouch to squeeze two lines of icing along the edges of the rough side of the front piece and set it into the two clips, with the decorated surface of the cookie facing out (Figure 2). Insert both side pieces into clips, decorated side facing out, and press into icing (Figure 3). Squeeze two lines of icing along the edges of the rough side of the back piece and set it into the clips, decorated side out. Press into the side pieces (Figure 4). 3. Hang a roof clip on the edge of a side piece (Figure 5). Squeeze icing onto the exposed edges of the front and back pieces (Figure 6). Carefully place a roof piece into position resting in the flat channel of the roof clip and press gently into the iced edges to secure (Figure 7). Repeat with second roof clip and cookie piece. <p>HINT: You can pipe a welcome sidewalk or fluffy snow</p>

	on the platter as desired. Allow house to set for 5 minutes before moving if necessary.
Nutrition Labelling: Typical value	
Energy (kJ/kcal)	1598kJ / 382kcal
Fat	7.45g
Of which saturated	4.07g
Carbohydrate	75.89g
Of which sugars	4.07g
Fibre	1.04g
Protein	3.2g
Salt	0.93g
Alcoholic Strength	N/A
Suitable for vegetarians	Yes
Suitable for vegans	Yes
Suitable for nut allergy sufferers	Yes
Suitable for gluten allergy sufferers	No
Suitable to wheat allergy sufferers	No
Suitable for egg allergy sufferers	Yes
Suitable for dairy allergy sufferers	Yes
Suitable for soya allergy sufferers	Yes
Free from alcohol	Yes
Free from artificial flavours	No
Free from artificial colours	Yes