

How to make a gingerbread house

Ingredients:

180g butter

125g brown sugar

300g treacle/golden syrup

500g plain flour

¼ tsp salt

1tbsp ground ginger

½ tsp bicarbonate of soda

Extra flour for rolling

Method:

1. Preheat oven to 150-170°C depending on your cooker.
2. Melt the butter in a large pan over a low heat, then add the sugar and syrup. Remove from the heat and stir.
3. Add all the dry ingredients and mix until blended into a thick dough.
4. Tip the dough out onto a floured board, knead with flour, and then tear off pieces of dough and press into your mould.
5. Place onto a baking tray and bake for 25-35 minutes until firm to touch (the dough will crisp as it cools).
6. Allow to cool before removing from the mould.
7. Make royal icing as per the instructions on the box.
8. Assemble the house as per instructions below.



How to assemble the house:

1. Choose the correct size cake board you wish to use for your gingerbread house to sit on.
2. Using royal icing, assemble the four walls of your house on your cake board, making sure they are straight. For extra support, I place glasses around the outsides of the gingerbread house.
3. Once the walls are dry, you can go on to add the roof. Use royal icing again to secure it in place. **(Please remember to remove the glasses beforehand)**. Once again, set aside to dry.
4. It's time now to attach the door to the gingerbread house, using royal icing. I like to leave the door slightly open, but will leave this up to you!



5. Once it's completely dry you can start to decorate your gingerbread house. I recommend using a selection of your favourite sweets. For the roof on this house I have made my own white chocolate jazzies, but you can buy any sweets you like to decorate your house. For the white chocolate jazzies, I melt white chocolate (for 30 seconds at a time, depending on your microwave). I then sprinkle hundreds and thousands/edible glitter into a macaroon mould, then pour the melted white chocolate on top of this. Then I put it in the fridge to set.



6. To decorate your cake board, use royal icing to cover the remaining board and sprinkle coconut as snow.

Step-by-step guide: How to make a snowman

Equipment:

White, black, red, green, orange and brown sugar paste

Edible glue

Paintbrush

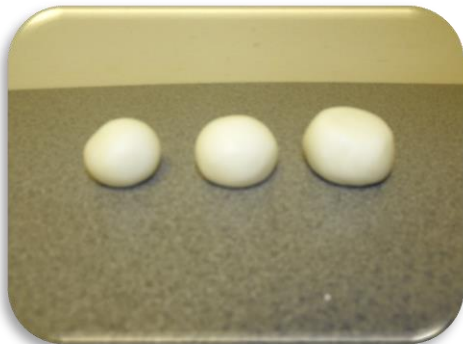
Cocktail stick

Holly cutter



Method:

1. Take your white sugar paste and make three balls – all slightly different sizes. The largest is for the base of your snowman, while the smallest is his head. Once you have done this, glue your snowman together using edible glue, and then set aside to dry.



2. Next take your cocktail stick and cut to your desired length. Place the cocktail sticks in the sides of the middle ball to create your snowman's arms. Then take some brown sugar paste and mould a small amount around the sticks, to make the snowman's arms.



3. Now take your black sugar paste and create three small balls to make his buttons. Glue to your snowman's body and then set aside to dry once more.



4. Use your red sugar paste to make your snowman's hat. Make two balls, one smaller than the other. With your finger, flatten out the bigger ball to roughly the size of a 10p coin. Likewise, slightly flatten the smaller ball. Now glue the smaller piece on top of the bigger piece. Once dry, glue the hat to the snowman's head.



5. To create your snowman's face, take your black sugar paste and make two little balls for his eyes; glue them on using edible glue. Now take a small piece of orange sugar paste to create his nose and attach it to his face.



6. For the finishing touches, add holly to your snowman's hat if you wish. To do this, roll out a small piece of green sugar paste and use a holly cutter to create holly leaves. Then glue a small ball of red sugar paste onto the top.



All cake decorating supplies can be purchased from:
Once Upon a Cupcake, 39 The Avenue, Minehead, Somerset TA24 5AY.