

GINGERBREAD



Hello....

What can I say, get stuck into this one and get the arty side of everyone flowing! Who will be the most arty one?

The kids will love creating their own Hansel and Gretel style Gingerbread house.

You really can go to town on the house. A kids dream going down the sweet aisle and picking up what they can decorate it with. The mixture can be used for gingerbread people too, if you turn those people upside down you can make a reindeer! Or make a wreath, you just need to create a base, small stars or other shapes for the top and decorate.

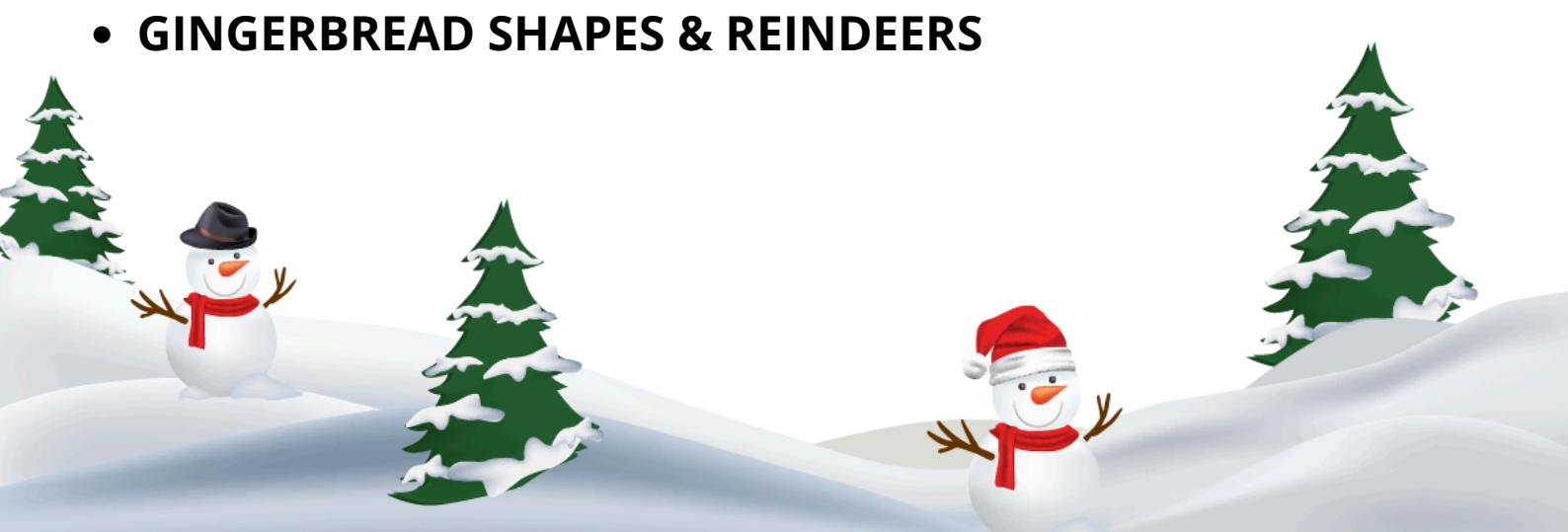
If you have some little pieces left form making the house, you can turn them into mug cookies, cut out your shape a notch out of half of it, so it can go on the cup once baked...

You will need 2 days for making the house, as it will need a day to set, then you can go all out with the decorations.

Enjoy.

You can use the recipe to create many designs

- **GINGERBREAD HOUSE**
- **MUG BISCUITS**
- **CHRISTMAS WREATH**
- **GINGERBREAD SHAPES & REINDEERS**



GINGER BREAD DOUGH



INGREDIENTS...

600g PLAIN FLOUR

200g SUGAR: Soft brown dark or light preferable

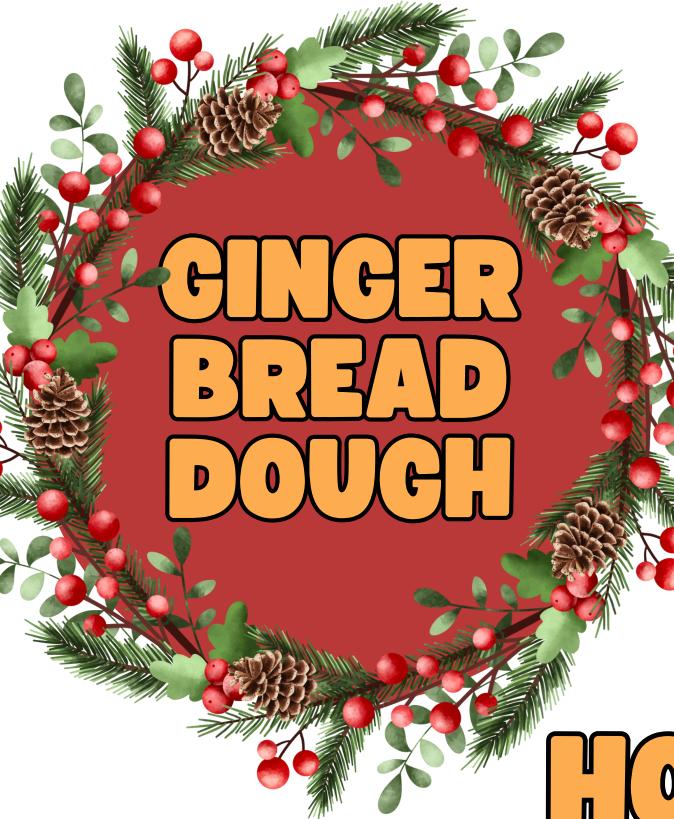
225g BUTTER

100g GOLDEN SYRUP

1tsp BICARBONATE of SODA

4tsp GROUND GINGER

ICING: 1 EGG WHITE & 225g ICING SUGAR



GINGER BREAD DOUGH



HOW TO MAKE...

1. PREPARATION

Preheat the oven to gas 4 or 180c (160c fan).

You'll need baking tray lined with greaseproof paper & extra paper.

2. MAKE THE DOUGH

Pour the flour into a bowl with the ginger and bicarbonate of soda.

Place the syrup, butter and sugar into a pan.

Place the pan on a low heat to melt them together.

Once melted pour over the flour mixture and stir to get firm dough.

3. ROLLING

Place the dough between the greaseproof paper and roll to a thickness of 5mm (house) 3mm (biscuits).

Then use for your chosen bakes.

4. BAKE

Cook for 8-12 minutes for the cup biscuits or 12-18 minutes for the house or wreath and leave to cool.

Cool on the baking tray when firmer place on the cooling rack.

5. ICING:

Place the egg white in a bowl and add the icing sugar a spoon at a time until it is all mixed in.

You are then ready to put your house together or use on wreath.



HOW TO MAKE...

BUILD THE HOUSE...

- Divide the dough into 3 pieces.
- Place a piece dough between the greaseproof paper and roll to a thickness of 5mm.
- Place the cut out template on the dough and lay one down to cut out the sides, front, back and roof of the house.
- Keep rolling out until you have all the pieces you need and place them on a baking tray.
- Use small shapes to cut out windows and doors.
- Add a boiled sweet inside a window hole for a glass window!

BAKE

- Cook for 12–18 minutes for the house.
- Once it comes out of the oven, if the sides aren't straight use a knife to straighten them up.
- If the walls are wonky it won't fit together!
- Leave to cool until firm.

DECORATE...

House decorations:

Shreddies
choc buttons
almonds

Jellies

Dolly mixtures
Smarties

Marshmallows Candy
canes

Matchmakers

Anything from the
sweet shop!

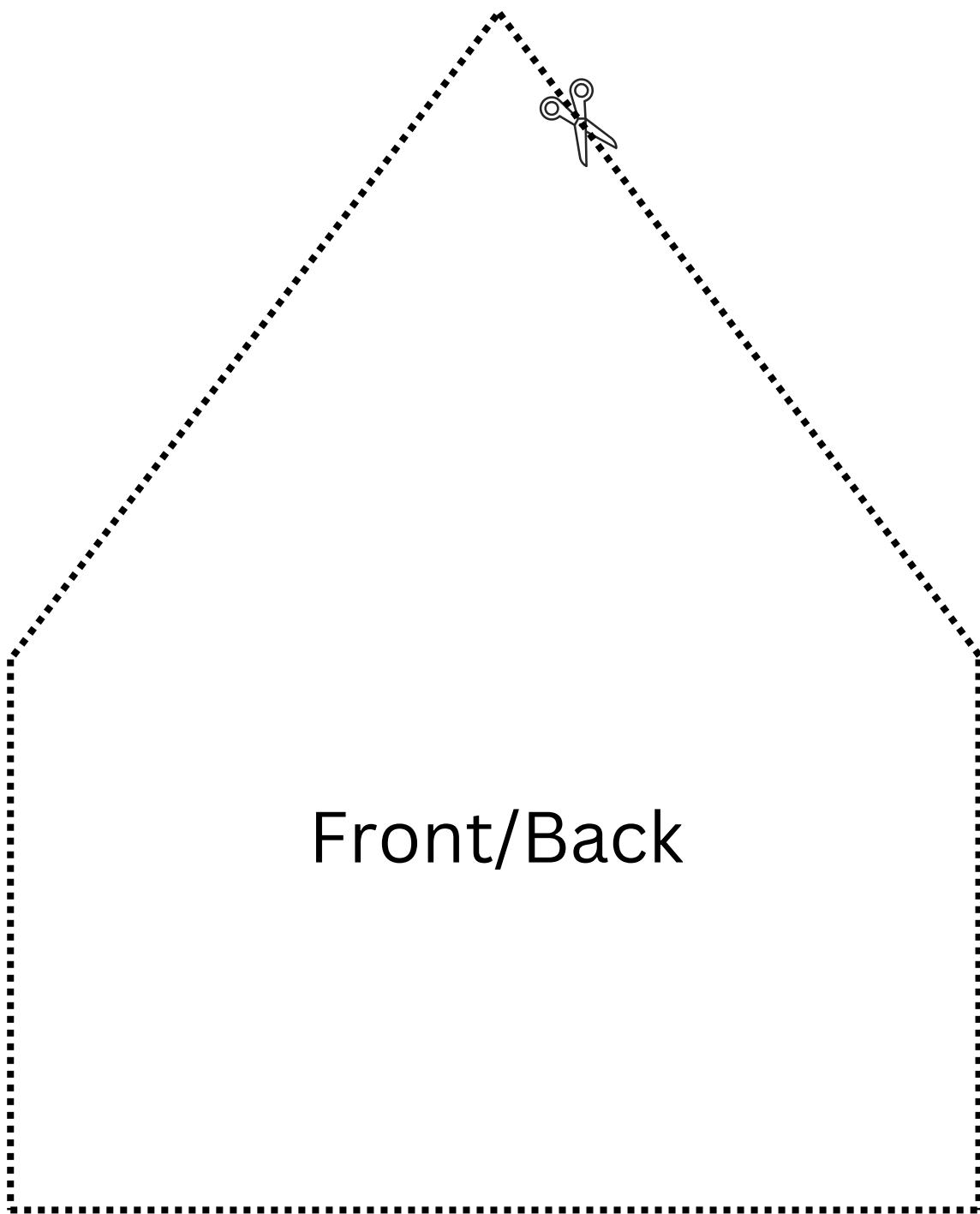


BUILD:

- Place the icing in a piping bag and pipe the icing down the 2 sides of the walls and press together.
- Use a tin of beans or similar to rest the walls against for them to set.
- When putting the roof on, rest a tin under the roof section so the roof doesn't slide down.
- Leave overnight or at least a couple of hours before you attempt to decorate so it is all set.
- Decorate the wreath/house with your mini decorations, pipe icing on, edible glitters and festive sprinkles.

Gingerbread house template

You will need to print & cut out 2 of each



Gingerbread house template

You will need to print & cut out 2 of each



Gingerbread house template

You will need to print & cut out 2 of each



Roof



WREATH



HOW...

Roll the dough out to a 20cm square, then find a plate that is 20cm. Place it on the dough and cut a circle.

Find a smaller plate for the inside and place in the middle to cut out another round.

Use that small round and the remaining dough to cut out shapes to go on the wreath: Any you like. Stars, heart, holly...

Bake them in the oven for 10-15 minutes, leave to cool on the tray.

Cut out coloured icing to go onto the shapes you have cut out.

Stick them on with some icing.

CUP BISCUITS



HOW...

Roll the dough out inbetween the greaseproof paper.

Cut out small shapes that will fit on a cup.

Make a small cut in the bottom 2x1cm, so it will sit on a cup.

Place them in the oven, and bake for 8-10 minutes.

Leave to set on the tray and serve on a cup!!

(you can halve the mixture for the cups)



HOW...

Roll the dough out inbetween the greaseproof paper.

Cut out gingerbread men shapes, small or big.

Place them in the oven, and bake for 8-15minutes.

Leave to set on the tray.

Turn upside down and spread melted chocolate on large ones add eyes and noses. Smaller ones draw antlers on with melted chocolate in a piping bag, smartie nose and edible eyes!



TOP TIPS FOR YOUR GINGERBREAD

Rolling...

- Too much flour toughens the dough. Use baking parchment top and bottom and roll between sheets instead.

Cool completely before moving

- Warm gingerbread can bend.
- Let pieces cool on the tray to stay flat.

Overbake slightly

- For houses, a slightly drier, harder bake equals stronger walls.
- Let pieces dry overnight
- Bake all panels one day, assemble the next for best stability.

Don't overwork the dough

- Too much kneading activates gluten—biscuits become tough.

Use icing strategically

- Royal icing sets hard; if you want cookies to stay soft, use simple icing sugar + water instead.

TOP TIPS FOR YOUR GINGERBREAD HOUSE...

Build your house in stages

- First, attach two walls and let them set.
- Attach the third wall, let set. Attach the final wall.
- Add roof LAST once the box shape is rock-solid.

Add the roof in two steps

- Place one roof side on and support it underneath with a tin.
- Let it set before adding the other side.
- Rushing this is the #1 cause of collapsing houses.

Hide messy seams



- Pipe icicles along roof edges or add candy trims to disguise any imperfect joins.



**Enjoy making the Gingerbread in whatever way you like...
Head over to Cook with Bun to watch me bake the house!
<https://www.youtube.com/@cookbakebun>**



THIS IS ME...

Ever since I was small enough to perch on the kitchen table and lick the mixing bowl, I've been a curious baker. I went on to study Home Economics, Nutrition, and Catering right through to university, and later earned my teaching qualification so I could share my love of cooking in schools. After marrying Mr. Bun and becoming a mother, I made the bold leap from the classroom to running my own cookery school. Founded in 2014, Mrs. Bun the Baker® has grown into an award-winning, hands-on cookery school in Oxfordshire and online—celebrated as the best new business locally and recognised among the top 100 small businesses nationally.

Whether you're a young bun or a seasoned one, there's no age limit to discovering the joy of making, baking, and cooking. My aim is to bring a little magic into every kitchen with fun, engaging lessons both online and in person. I'll guide you in creating wholesome meals for the whole family, as well as those irresistible sweet treats we all adore.



Mrs Bun xxx

