

Britain Loves Christmas Baking

GINGERBREAD BUILDING PLANS

BRITAIN *loves* BAKING





CONSTRUCTION BOX

- 1 bag of Gingerbread mix
- 250g of icing sugar and powdered egg whites to make royal icing
- 250g of white fondant
- A decorating Kit Bag (10 types of sweets, sprinkles, sparkles, colouring, candy canes, boiled sweets (for windows) , piping bags, nozzles, greaseproof paper to decorate your new house with
- 1X 18 piece stainless steel gingerbread house dough cutters, 3D cookies cutters to make trees, Santa and snowmen
- 1 battery night light to light up your new house
- 1 x set building blueprints for your house and outer buildings and fencing templates
- 1x Pack of Christmas themed garden ornaments
- 1x Construction book with designs ideas and an A to Z of building the perfect house with tips and advice from our designers. **GET YOUR COPY TO DOWNLOAD FROM OUR WEBSITE UNDER BLOGS 2021 CHRISTMAS BAKING,**

Name of the building Team

Date Built

Name of your cottage

Ingredients For Dough

- 240gms Brown Sugar
- 10gms Ground Cinnamon
- 15gms Ground Ginger
- 10gms Ground Mixed Spice
- 5gms Salt
- 480mls Maple Flavoured Corn Syrup
- 15mls Vanilla Essence
- 10ml of Rapeseed oil
- 700gms Cake/Plain Flour

We have made the flour mix and the sugar for you.

In Your Box You Will Find

- Ingredients for 1 Gingerbread House
- Cutters – For House & Selection of Christmas Character Cutters
- Selection of Sweets etc for Decoration
- 1 bag of Royal Icing Mix, you need to add some lemon juice and mix
- 1 Baking Tray
- 1 Spatula
- 1 Set of christmas scene people
- 1 battery tea light
- 50 g of isomelt
- 1 Icing Kit

You Will Need

- Non-Stick Parchment Paper
- Flour – For rolling
- Cake board/Wooden board to sit house on
- Rolling Pin
- 2-4 tablespoons approx.' cold water
- Stand Mixer



Preparation - Make the dough

Add the room oil and sugar mix to a bowl of an electric stand mixer. Mix on medium speed until well combined & creamy.

Add the rest of the dough ingredients & mix until the ingredients form a firm dough.

Once you have your dough, turn out onto a lightly floured surface & roll out to about the thickness of a £1 coin.

Cooking & Cuttiting

Set Oven to 180c (350f)

Once you've rolled out your gingerbread dough, use your house cutters & cut out:

2 x Long side pieces

2 x Roof Pieces

2 x Short Front & Back Piece

Christmas characters (as per box instructions)

Place all the pieces onto a parchment lined tray, leave approx.' ½ inch between each piece.

Place the trays into the hot oven & bake

until dry dark golden brown, approx.' 25 minutes for the main pieces – See

Tip Box

Once baked, leave all pieces on their baking

- trays to cool completely.
- 1 Icing Kit



Construction

- Tip the royal icing mix into the bowl of a stand mixer, add 2 tablespoons (To start) of cold water & mix well, scraping down the sides as you go, until you have a thick, pipeable icing. Place cling film directly onto the icing, & leave to rest for 10 minutes.
- Fill your piping bag with icing. -See Tip Box Pipe icing onto the side edges of one back one side piece of the house. Fit together & place onto the board. Do the same with the remainder of the house
- pieces & roof pieces until the whole house is assembled. Leave to dry completely Assemble the Christmas character pieces according to the box instructions. Use the royal icing & sweets to decorate
- your ginger bread house, board & Christmas characters.

Tip Box

- Once pieces have been cut out, roll up the dough & reuse for the remainder of the cut outs.
- If you want windows & doors, use the appropriate cutters.
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- When placing the pieces onto the trays, keep the edges as straight as possible.
- Cooking – All ovens vary, so adjust cooking times accordingly & for size.
- Construction – Support the house with tins while the icing dries. Fill icing bag & use tip- First place
- the piping tip inside the bag & push all the way down to the pointy end of
- the bag. Place the bag into a tall jug & spoon in the royal icing until
- half full. Twist the neck of the bag closed. Cut the tip of the bag off so that the piping tip is peeking approx. 1/3 out of the bag.



Gingerbread House Construction Plan

A Gingerbread house may look beautiful on its own, but a little bit of 'landscaping, designing and construction planning help to create a house straight out of the story books. We have provided you with a selection to get you started including royal icing, fondant icing and ready to roll out fondant

Step 1:

Foundation... the base should be plywood or heavy cardboard to the size and shape desired. Cover with aluminum foil or wax paper and tape together on bottom. Frost or ice the entire base or only where the walls of the house will contact it.

Step 2:

Decorate... except for the roof, most decorative icing should be applied before putting the house together. It is easier to make straight lines or fancy icing on the gingerbread when it is laying flat than on an assembled house when the walls are vertical. So, ice first and allow plenty of time for the icing to dry before continuing.

Step 3:

Walls... Start with the largest walls of the house and pipe a generous line of icing along the meeting edges of two walls and press together. Ice the bottom edges of the walls before setting them in place to help secure them to the foundation. Position side walls between front and back pieces to make the front of the house more attractive. Place can goods on either side of the walls to hold them in place while the frosting dries. Run icing along the meeting edges of the next two pieces, press them together, and settle into position, making sure all iced edges fit squarely together. Again, use cans for support. As you press the iced edges together, icing will ooze from the seams. Before the icing dries, run a metal spatula or butter knife along the seams to tidy up. Later, you can pipe an even line or a decorative edging along the seams to hide any unevenness where the walls meet.

Step 4:

Build...chimneys, dormers and bay windows. As the major walls of your gingerbread dries, the smaller structures can be pieced together. When the icing holding them together is dry enough that they can safely be handled, join these structures to the house. Apply icing to all edges that will touch and gently ease into place, holding for a moment or two. Support with cans as needed. Chimneys and dormers will be added once the roof is in place.

Step 5:

Re-ice... After the walls are thoroughly dry (an hour or two to overnight), pipe a line of icing along the seams from the inside. This extra bit of glue helps to make the house more solid. Let it dry again.

Step 6:

Roof... Ice along the top edges of the walls and edges where the roof pieces will meet. Set one side of the roof in place, then the second. Carefully adjust the two pieces until they meet at the top. Press firmly so that the icing smushes together. Add dormers and chimneys. Be sure to allow the icing plenty of time to dry before adding snow, shingles, reindeers, etc. To secure shingles or roof ornaments, first frost the roof with snow, then gently press the objects into place. If laying shingles (slivered almonds, cereal, fondant, etc.), apply a strip of frosting a little wider than a row of shingles to the bottom of the roofline. Press the singles into place. Then frost the next row up, press the next row of shingles into place so that they overlap the first row a little bit, and continue on until the top of the roof. If shingles don't match up perfectly at the peak of the roof, cut smaller shingles or camouflage the peak under a blanket of snow.

Step 7:

Finish it!... The finishing touches are as wonderful as your creative imagination lets you... Detailed icing, landscaping, figures, snow and roof decorations are the last things to add to the gingerbread house.

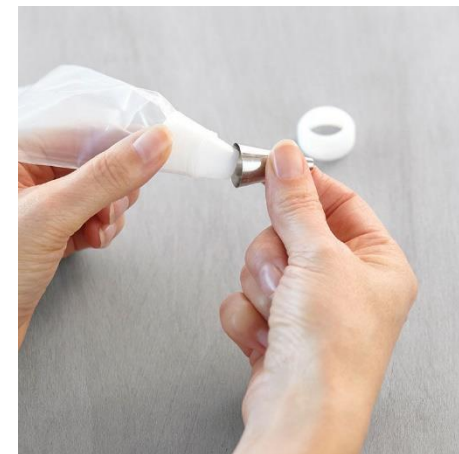
Step 8:

Enjoy.... and enjoy the mistakes because it will cause you to be even more creative than you ever **imagined!**

Gingerbread House Construction Plan

FILLING A PIPING BAG

This isn't really the best time to use a short-cut and try the zip-top bag method (where you just snip a corner, fill the bag with icing, and squeeze)—you need to be more precise, and that's where a pastry bag, coupler, and icing tips come into play. Plus, the different tips allow for more creative decorations. If you are new to using a pastry bag, no worries—these step-by-step instructions show how to fill and use a pastry bag with ease.



Gingerbread House Construction Plan

FOUNDATION

Cover your work area with a plastic tablecover or waxed paper for easy clean up. If your house will have an outside (lawn, gardens, etc.), use a large heavy-duty piece cake board or thick aluminium foil. For smaller versions, use large Styrofoam white plates or a thick round cake board 30cm, Be sure to use basic white frosting to “cement” your house, trees, lampposts, etc. to the base.



sisal fibers



bendable wire



Wood stands



Gingerbread House Construction Plan

STAINED GLASS WINDOWS , PONDS AND SWIMMING POOLS

In your box you will find a bog of isomelt. You can colour it after its melted. Just heat it slowly in the microwave until its melted and pour into your window frames or moulds .

Before Iso melt we used boiled sweets, these can have mixed results, 5 mins before your bake is done, add crushed boiled sweets into the window frames and continue to bake.

To light your house you will find these are great, battery operated Tea Lights , we have put on in your box,





Gingerbread House Construction Plan

PONDS & WINDOWS

To make frozen ponds or glass like windows, soak 8 sheets of gelatine or Agar Agar (not provided) in cold water. Place 100g of sugar in a pan with 400mls of water and boil for 4 mins. Line square flat small baking trays, plastic containers etc with cling film or acetate.. Take the gelatine out of the water and squeeze off the excess.. Add it to the hot sugar syrup and divide up and colour as needed. Leave it to cool down before using.



Gingerbread House Construction Plan



DESIGNS

We have a given you a series of design elements you can use to help inspire you, some our own celebrity builders will be creating their own spin on these designs

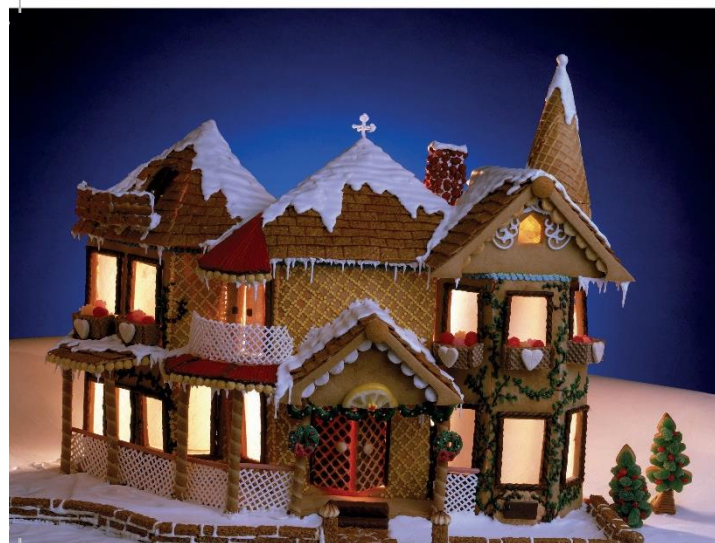


Gingerbread House Construction Plan

DESIGNS

Here are some of the houses we have built this year , we hope they will inspire you to unleash your inner interior designer . We will give you some templates to make your house even more fabulous and your f will in in your box lots and lots of little extras and candy and in this pack lots of ideas to ensure your house is the talk of the town









Crispix Cereal



Mini Starburst



Necco Wafers



Payday Bar
Cut in half; press the halves together back-to-back.



Lindt White Chocolate
Break into rectangles; attach to a graham cracker with icing. Attach Mike and Ike candies along the sides.



Jelly Beans
Spread icing on the surface or a graham cracker. Arrange jelly beans in the icing.



Necco Wafers
Break into pieces. Spread icing on the surface; arrange the candy in the icing.



Nonpareils and Sno-Caps



Anna's Swedish Thins



Twizzlers Watermelon Pull 'n' Peel



Red Hots
Attach 4 to 6 sugar wafers together with icing to make a chimney shape; cover with more icing and Red Hots.



Chocolate Sprinkles



Pez



Peppermints



Pretzel Snaps



Airheads Xtremes Bites

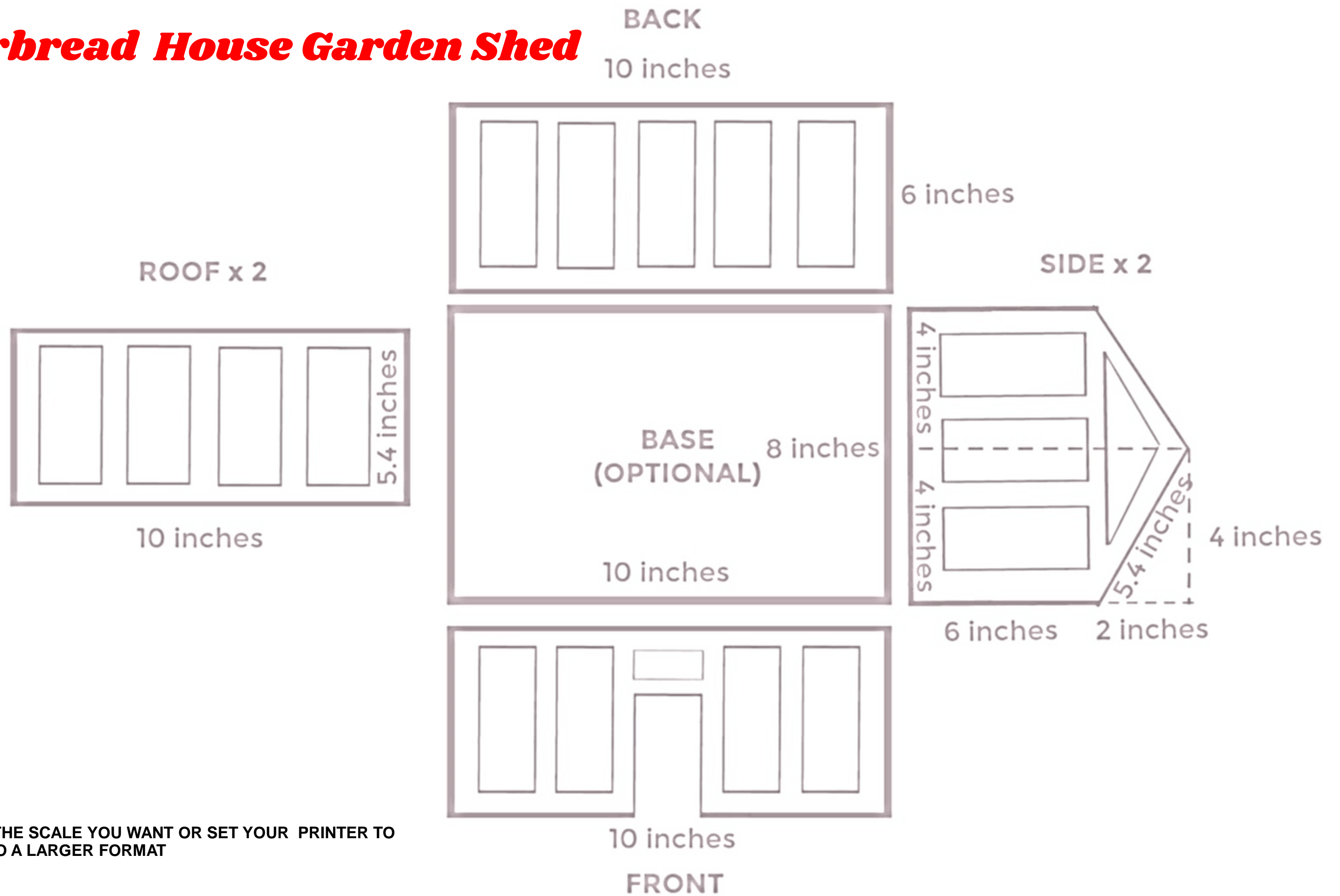


Sliced Almonds



Tootsie Roll

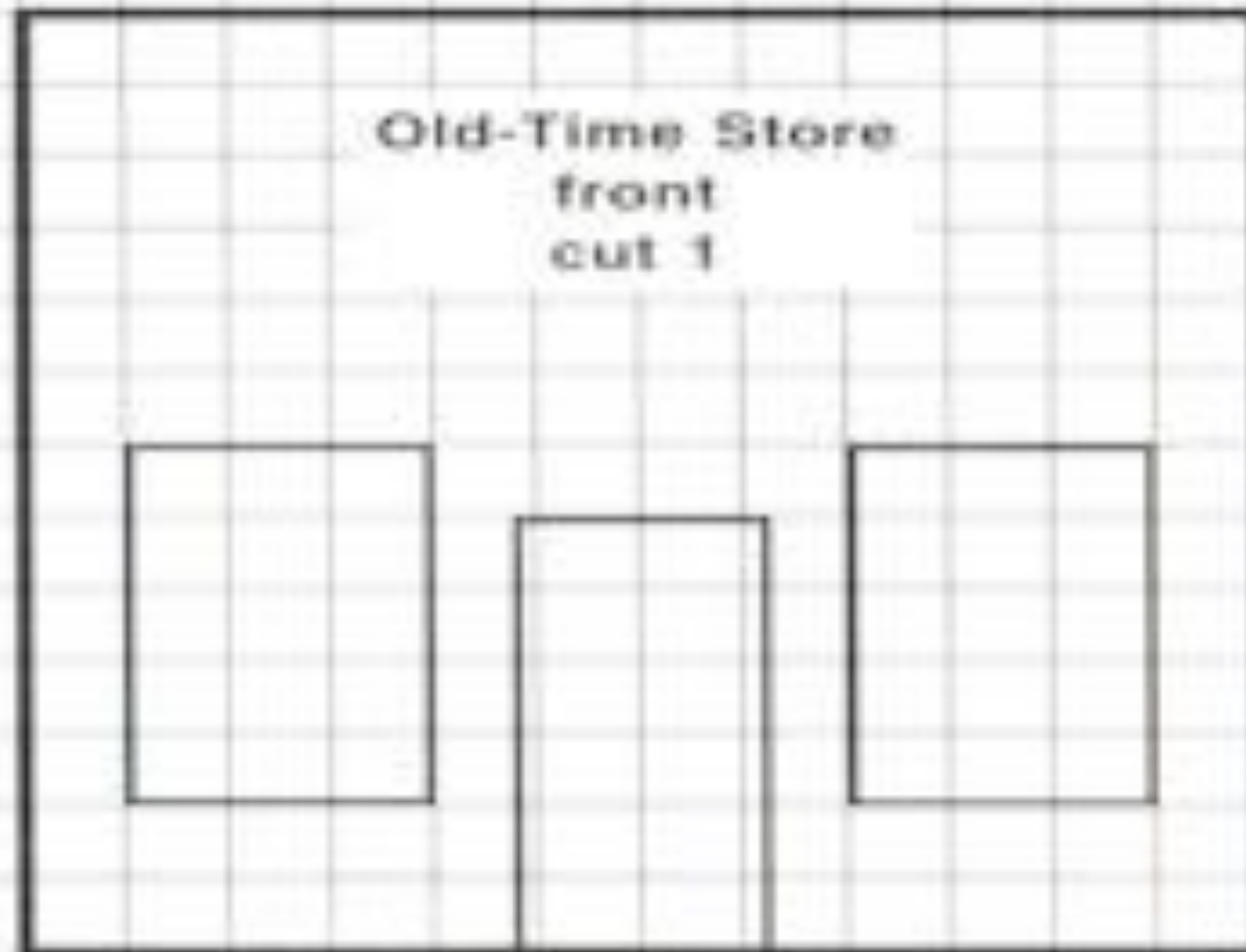
Gingerbread House Garden Shed



PHOTOCOPY TO THE SCALE YOU WANT OR SET YOUR PRINTER TO CUSTOM PRINT TO A LARGER FORMAT

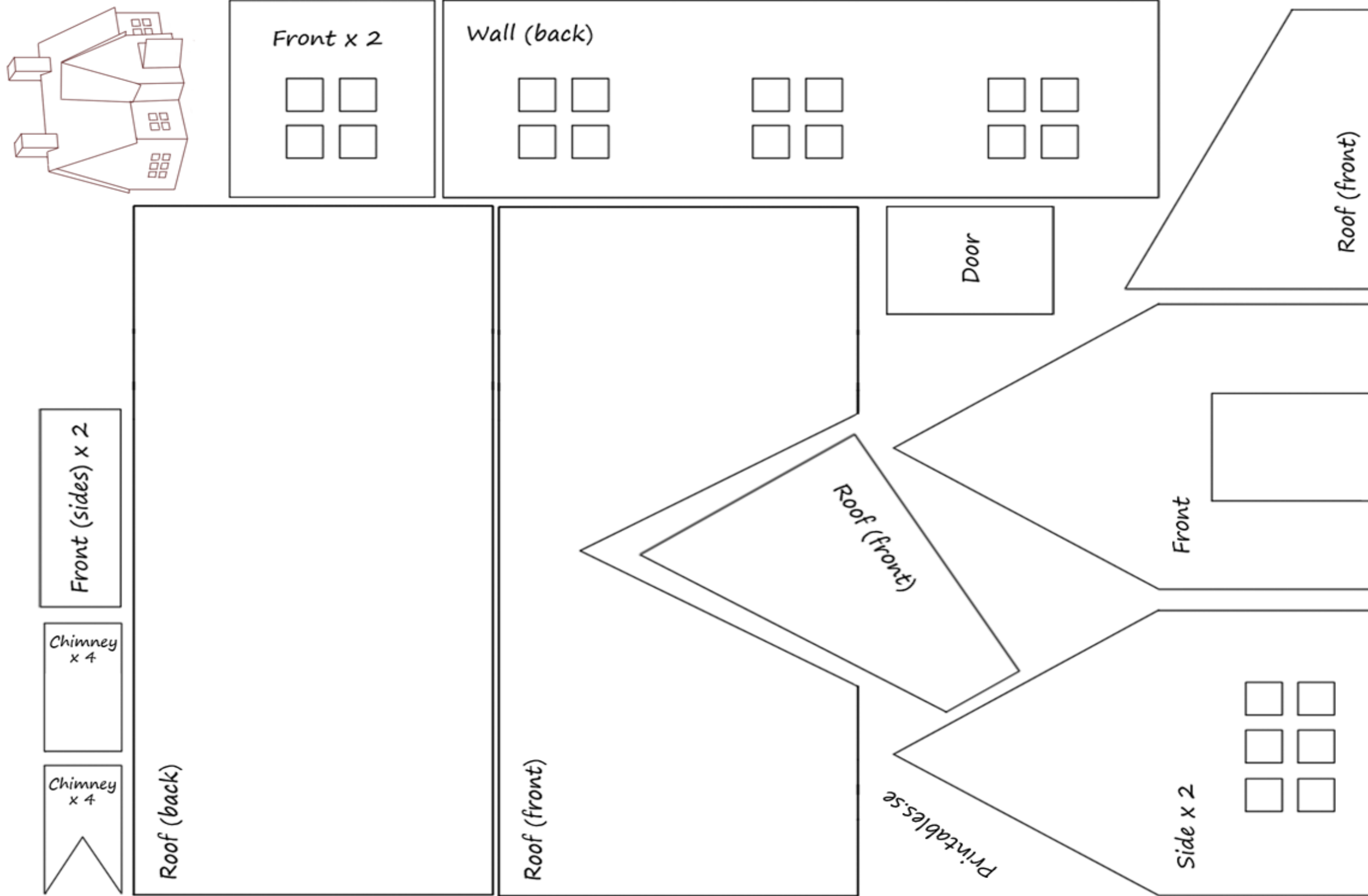


Gingerbread House Old Shop Front





Gingerbread House Old Village Houses



Gingerbread House Outer Buildings

