

## SKILL LEVEL



PREP  
**50**  
MINS

BAKE TIME  
**40-50**  
PLUS  
**12-15**  
MINS

SERVES  
**10**

## IN THE KIT

- Bag 1:** 85g plain flour, 85g dark brown sugar, 2½ tsp ground ginger, 2 tsp ground cinnamon
- Bag 2:** 100g plain flour, 85g dark brown sugar, ¼ tsp bicarbonate of soda, ¼ tsp baking powder
- Bag 3:** 60g plain flour, 20g caster sugar, 10g dark brown sugar, ¼ tsp baking powder, ¼ tsp ground cinnamon, ⅓ tsp ground ginger
- Bag 4:** 190g icing sugar, 1 tsp ground ginger
- Bag 5:** 15g gingerbread man sprinkles

- 4 x A4 baking paper  
1 x testing skewer  
1 x tree template

## YOU WILL NEED

- 245g unsalted butter (115g + 30g + 100g), plus extra for greasing  
2 medium eggs  
100ml milk  
1 x 2lb loaf tin  
1 x 36cm baking tray

## STORAGE

Store in an airtight container in a cool, dry place.

## INGREDIENTS

Plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), icing sugar (sugar, cornflour starch), dark brown sugar (sugar, cane molasses), caster sugar, gingerbread man sprinkles (sugar, rice flour, cocoa powder, vegetable oils and fats (rapeseed, rapeseed (fully hydrogenated)), potato starch, colour (iron oxide), flavour), ground ginger (1%), ground cassia cinnamon, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate), **wheat** flour, calcium, niacin, iron, thiamin), bicarbonate of soda.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1540kJ/368kcal
Fat	0.7g
of which saturates	0.2g
Carbohydrate	86g
of which sugars	58g
Protein	3.9g
Salt	0.35g

### Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts**, **soya**, **milk**, **sulphites**, and other cereals containing **gluten**.

### Best before:

See sticker.

Suitable for vegetarians.

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650g



# Gingerbread Loaf



# GINGERBREAD LOAF



1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease a loaf tin with a little bit of butter and line it with a piece of provided baking paper.

When you see words in **bold**, ask an adult to help you.



3. Pour the batter into the prepared loaf tin. **Bake in the oven for 40-50 minutes or until the loaf has risen, is a deep brown colour and the testing skewer comes out clean when poked into the middle of the loaf. Remove the loaf from the oven and leave it to cool on a wire rack. When the loaf has cooled for 15 minutes, remove it from the tin and leave it to cool completely. Leave the oven on to bake the biscuits.**



2. In a large microwave-safe bowl, melt 115g of butter in the microwave (this can also be done in a large saucepan on a low heat). Add **bag 1** (flour, sugar and spices), **bag 2** (flour, sugar, bicarbonate of soda, and baking powder) and mix until combined. Add 2 eggs and 100ml of milk. Gently mix it all together until there are no lumps.



4. Whilst the loaf is baking, make the biscuit dough. **In a large microwave-safe bowl, melt 30g of butter in the microwave (this can also be done on a low heat in a large saucepan).** Add **bag 3** (flour, sugars, baking powder and spices) and 1-2 teaspoons of water. Mix until it forms a soft dough. Gently knead on a clean surface until the dough comes together without crumbling.



5. Line a baking tray with a piece of provided baking paper. **Use a pair of scissors to cut out a tree template.** Roll the dough between the last 2 pieces of baking paper until it is about as thick as a pound coin.



7. Once the loaf has cooled, make the buttercream. Put 100g of softened butter into a large bowl and beat until it is pale yellow and soft. Bit by bit, add **bag 4** (icing sugar and ginger) and mix until there are no lumps and it is easy to stir. If it is too hard to stir, add 1 teaspoon of milk at a time, mixing between each one, until it is soft.



The box and the plastic bags in this kit are recyclable

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6. Put the template onto the biscuit dough and use a sharp knife to cut around the template to make 12 tree biscuits (reroll the dough to make enough biscuits). Use any leftover dough to make shapes of your choice. Put the biscuits onto the lined baking tray and **bake in the oven for 12-15 minutes until golden around the edges. Leave to cool on the baking tray.**



8. Spread the buttercream over the top of the loaf with a palette knife or spatula. Use a fork to gently ripple the icing to create a snowy effect. Once the tree biscuits are cool, place them upright on top of the loaf. Finish the loaf by sprinkling over **bag 5** (gingerbread man sprinkles).



FOR MORE INFO:

[bakedin.co.uk/gingerbread-loaf](http://bakedin.co.uk/gingerbread-loaf)