

BAKING  
WITH  
MOTHER  
CHRISTMAS

*Festive Recipes*

FROM THE  
*Lapland*  
ELVEN WORLD



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# Enchanted Forest Chocolate Bark

Approx time: 10-15 minutes (plus setting/cooling time)

Makes: 10-12 shards

## Ingredients

200g dark chocolate  
100g white chocolate  
50g pistachios, chopped  
50g dried berries (cranberries,  
cherries, blueberries)  
½ tbsp gold star sprinkles  
Edible gold glitter (optional)

## Equipment

Large baking tray  
Greaseproof paper  
2x sauce pan  
2x heatproof bowl  
2x spatula  
Cocktail stick



## Method

Line a large flat baking tray with greaseproof paper. In two separate heatproof bowls melt the dark and white chocolate over pans of simmering water, making sure the bowls don't touch the water. Stir the chocolate until it has fully melted and then allow to cool for a few minutes.

Pour the melted dark chocolate onto the prepared tray and spread it into a large square measuring around 23 x 23cm. Drizzle over the melted white chocolate, don't worry about being messy! Using a cocktail stick, swirl the white chocolate into the dark chocolate to create a marbled pattern. Once you're happy with the pattern sprinkle over the pistachios, berries, gold stars and edible glitter for some extra festive sparkle.

Leave somewhere cool to set, or pop it in the fridge if you want to speed things up.

Once set, break it into shards and pop into a jar or box. This is a great gift too, so wrap around some ribbon and spread the festive cheer!

# Festive Fudge

Approx time: 40-50 minutes (plus setting/cooling time)  
Makes: 36 pieces

## Ingredients

### Fudge

397g condensed milk  
150ml double cream  
450g golden caster sugar  
120g butter  
½ tsp salt

### Festive Extras

1 tsp ground cinnamon  
1 tsp ground ginger  
100g mixed nuts, toasted  
100g dried cranberries

## Equipment

20cm square tray  
Sugar thermometer (optional)  
Greaseproof paper  
Large non-stick saucepan  
Large spatula

## Notes

Other additions could include gingerbread, candy canes or leftover christmas chocolates (add chocolate after beating process to avoid melting)



## Method

Line a 20cm square sided tin with greaseproof paper. In a large non-stick saucepan add your condensed milk, double cream, golden caster sugar, butter and salt. Melt over a low heat until everything is combined and the sugar is dissolved. Bring the pan to a boil and allow to bubble for 10-15 minutes, stirring continuously.

The mixture needs to reach a soft ball stage, around 112-115°C if you have a sugar thermometer. Alternatively, drop a teaspoon of the mixture into ice cold water and if a ball forms then your mixture is ready. Remove the pan from the heat and let it cool for 2-3 minutes.

If you want to make your fudge extra festive, add your festive extras now, leaving a handful of cranberries back for topping!

Beat the mixture with a spatula for 5-10 minutes until it starts to lose its shine and thicken. You should be able to see waves and texture on the top of the mixture, that's when it's ready.

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# Festive Fudge

Continued

## Notes

Other additions could include gingerbread, candy canes or leftover christmas chocolates (add chocolate after beating process to avoid melting)

## Method

Pour and press the fudge mixture into the prepared baking tin and sprinkle over your extra toppings. Leave the fudge to set for at least 2 hours before slicing into squares.

This festive fudge makes an excellent gift, so pop it in a jar and give it to a loved one!

# Mini Mince Pies

Approx time: 50-60 minutes (plus cooling time)  
Makes: 20 mini mince pies

## Ingredients

### Pastry

250g plain flour  
125g butter, cold and cubed  
1 tbsp caster sugar  
½ tsp salt  
1 orange, zest and juice

### Filling

1 jar mincemeat (around 350g) or  
homemade  
Icing sugar for dusting

## Equipment

Large bowl  
Butter knife  
Food processor (optional)  
Rolling pin  
Mini muffin tray  
Sieve/icing duster

## Notes

The pastry can be made in a food processor; blend dry ingredients and butter until crumb is formed and then add orange zest and juice until dough ball forms.



## Method

To make the pastry add the plain flour, butter, sugar and salt to a large bowl and rub together until with your fingers to a crumb consistency. Add the orange zest and half the juice to the bowl and stir using a butter knife, add the rest of the orange juice mixing until a dough ball begins to form. Pour out onto a surface and bring together with your hands until you have a smooth ball of dough. Wrap the pastry in greaseproof paper and place in the fridge for 10-15 minutes.

Preheat the oven to 200°C (180°C fan).

On a lightly floured surface roll out the pastry to around 3mm thick. Using a round cutter (approx 6cm) cut out 20 bases and pop them into the mini muffin tray, pushing down gently in the middle. Fill each pie with a generous teaspoon of mincemeat.

Re-roll the pastry and cut out 20 stars to fit on top of each pie. You can re-roll the pastry a few times until you have enough stars to top each pie.

Bake in the oven for 15-20 minutes until golden. Allow to cool for 10-15 minutes until ready to handle, then remove from the tray and place onto a cooling rack. Dust the pies with icing sugar and enjoy. Make sure to keep some for Father Christmas!

# Home-Made Christmas Mincemeat

Approx time: 10-15 minutes  
Makes: Approx 500g mincemeat

## Ingredients

100g sultanas  
100g raisins  
100g currants  
100g dried cranberries  
75g mixed peel  
1 orange, zest and juice  
75g suet  
1 cooking apple, diced  
1 tsp mixed spice  
1 tsp ground ginger  
50 ml nettle tea

## Equipment

Saucepan  
Wooden spoon/spatula  
Jar



## Method

Place all of the ingredients into a saucepan and stir over a medium-low heat for 10-15 minutes until the sugar and suet have dissolved.

Allow to cool before using in mince pies or store in an airtight jar until you're ready to make some festive treats!



# Chocolate Carrots

Approx time: 15-20 minutes (plus setting/cooling time)  
Makes: 9 chocolate carrots

## Ingredients

150g white chocolate  
Orange food colouring  
Green food colouring

## Equipment

Heatproof bowl  
Saucepan  
Spatula  
Bowl  
2x piping bags  
Carrot chocolate mould



## Method

In a heatproof bowl melt the white chocolate over a pan of simmering water, making sure the bowl doesn't touch the water. Stir the chocolate until it has fully melted and then allow to cool for a few minutes.

Pour a third of the white chocolate into a separate bowl and stir through a few drops of green food colouring. In the second bowl of chocolate stir through a few drops of orange food colouring. Put the chocolate into two separate piping bags.

Using a carrot mould, pipe the green chocolate into the top of the mould and the orange chocolate into the bottom half of the mould. Allow the chocolate carrots to set in the fridge before enjoying. Make sure to leave some out for Rudi and friends!



# Little Rudi Cupcakes

Approx time: 60-90 minutes (plus setting/cooling time)

Makes: 12 cupcakes



## Ingredients

### Cupcakes

150 g unsalted butter, room temp  
75 g dark soft brown sugar  
75g caster sugar  
110 g self raising flour  
40 g cocoa powder  
3 eggs  
Pinch of salt

### Buttercream

200 g unsalted butter (room temp)  
350 g icing sugar  
40g cocoa powder  
40 ml whole milk

### Decoration

24 chocolate pretzels  
6 red Glacier cherries cut in half  
12 sets of edible eyes  
Chocolate sprinkles  
Edible gold glitter (optional)

## Equipment

Stand mixer or large bowl and electric hand mixer  
Spatula  
Muffin tray + cases  
1 piping bags  
Star shaped piping nozzle  
Cooling rack

## Method

Preheat the oven to 180°C (160°C fan) and line a muffin tray with 12 cupcake cases.

In a stand mixer or large bowl and electric hand mixer, beat together the butter and sugars until light and fluffy. Add the flour, cocoa powder, eggs and salt and beat again until smooth and fully combined. Scoop the cake batter into the muffin cases and bake for 15-20 minutes until a skewer comes out clean. Allow to cool for 5-10 minute before placing on a cooling rack.

To make your buttercream, beat your butter in a large bowl using an electric hand mixer or stand mixer for 2-3 minutes, until it begins to lighten in colour. Add the icing sugar and the cocoa powder and continue to beat before slowly adding the milk, until you have a smooth buttercream. Fill a piping bag fitted with a star piping nozzle with the buttercream.

Cut 2-3 cm off the end of the piping bag. Pipe the buttercream onto each cooled cupcake. Decorate each cupcake with two chocolate pretzels as antlers, a cherry nose, a couple of eyes and some chocolate sprinkles for the fringe. Add a sprinkle of edible glitter for the extra Rudi magic sparkle!



# Wish Cake



Approx time: 60-90 minutes (plus cooling time)  
Makes: 8-10 slices



## Ingredients

### Sponge

300g butter, softened  
300g caster sugar  
5 eggs  
300g self raising flour  
30ml whole milk  
1/2 tsp salt

1 tsp vanilla paste or extract  
Gel food colouring (purple, pink, yellow, green)

### Cream cheese icing

125g cream cheese, room temp  
125g unsalted butter, room temp  
250g icing sugar

### Decoration

Sprinkles

## Equipment

8 inch (20cm) deep round cake tin  
Stand mixer or large bowl and hand mixer  
3x bowls  
4x spatula/spoons  
Cooling rack  
Turntable



## Method

Preheat the oven to 190°C (170°C fan) and line an 8 inch (20cm) deep round cake tin with greaseproof paper.

In a stand mixer or large bowl and electric hand mixer, beat together the butter and caster sugar until light and fluffy. Add the flour, eggs, salt and vanilla paste and beat again until smooth and fully combined. Split the batter into four separate bowls.

Add a generous few drops of each food colouring into the four separate bowls and stir until each colour is thoroughly combined. You should end up with purple, pink, green and yellow batters, just like the northern lights!

Scoop the purple batter into the prepared cake tin and spread it out to the edges creating a dip in the centre. Scoop the pink batter into the dip and gently push it out towards the edges creating another dip in the centre. Follow this method again with the green and the yellow batters being careful to not mix the colours together. Place it in the oven and bake for 50-60 minutes until a skewer comes out clean. Allow to cool fully.



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# Wish Cake

Continued

## Notes

I used Dr Oetker food colouring + purple/silver sprinkles

## Method

To make your cream cheese icing, beat the butter in a large bowl or stand mixer for 2-3 minutes, until it begins to lighten in colour. Add the icing sugar beat for another 2-3 minutes. Add the cream cheese and beat for a final 1-2 minutes until you have a smooth icing.

Once your cake is fully cooled, using a large serrated knife, slice the rounded top off the cake to create a flat top. Place the cake onto a plate or cake board. Scoop the icing onto the top of the cake then, using a palette knife, carefully smooth the icing across the top and edges of the cake. You can use a turntable or spin the plate as you go to create a nice swirl on the top.

Scatter your favourite sprinkles around the top of the cake. Cut a slice and make a wish!

# Father Christmas Cupcakes



Approx time: 60-90 minutes (plus cooling time)  
Makes: 12 cupcakes



## Ingredients

### Sponge

150g butter, softened  
150g golden caster sugar  
3 eggs  
150g self raising flour  
1/2 tsp salt  
1 tsp vanilla paste or extract

### Cream cheese icing

125g cream cheese, room temp  
125g unsalted butter, room temp  
250g icing sugar

### Decoration

Desiccated coconut  
200g red fondant icing  
100g black fondant icing  
50g white fondant icing  
50g desiccated coconut

## Equipment

Stand mixer or large bowl and electric hand mixer  
Spatula  
Large bowl  
Muffin tray + cases  
Rolling pin  
Small lid or piping tip  
Cocktail stick  
Cooling rack



## Method

Preheat the oven to 180°C (160°C fan) and line a muffin tray with 12 cupcake cases.

In a stand mixer or large bowl and electric hand mixer, beat together the butter and golden caster sugar until light and fluffy. Add the flour, eggs, salt and vanilla paste and beat again until smooth and fully combined.

Scoop the cake batter into the muffin cases and bake for 15-20 minutes until a skewer comes out clean. Allow to cool for 5-10 minutes before placing on a cooling rack.

To make the legs, split the red fondant into two separate balls. Using your hands, roll the fondant into two long cylinder shapes, approx 30cm. Using a small sharp knife, cut each cylinder into 12 equal pieces.

Place each small cylinder, cut side down onto a greaseproof lined tray and set aside.

Roll out the white fondant with a rolling pin to 2mm thick, you may need a dusting of icing sugar to prevent sticking. Cut 24 small circles using a small lid or the base of a piping tip. Stick the circles on top of each red cylinder using a touch of water.



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# Father Christmas Cupcakes

Continued



## Method

To make the boots, split the black fondant into two balls, and repeat the process to create two 30cm cylinders... they will be a bit thinner than the red ones.

Cut each cylinder into 12 equal pieces. Mould each piece into a flat oval shape and stick this on top of the white circle. You can use a cocktail stick to make a small groove in the base of the boot to create a heel.

To make your cream cheese icing, beat your butter in a large bowl or stand mixer for 2-3 minutes, until it begins to lighten in colour. Add the icing sugar beat for another 2-3 minutes. Add the cream cheese and beat for a final 1-2 minutes until you have a smooth icing.

Time to decorate! Scoop a generous spoonful of cream cheese icing onto each cupcake, and swirl it across the top. Stick two legs into the icing of each cupcake.

Place the coconut into a large bowl and spoon generously over each cupcake allowing it to stick to the icing. Give it a gentle tap to remove any excess.

Enjoy!



# Wish Marble Star Biscuits

Approx time: 45-60 minutes (plus cooling time)  
Makes: 18-24 (depending on star size)

## Ingredients

### Biscuit dough

175g butter, softened  
100g caster sugar  
1 egg yolk  
300g plain flour  
1/2 tsp salt  
1 orange, zest

### Icing

1 egg white  
150g icing sugar  
1 tsp lemon juice  
1 orange, juice  
Food colouring  
(pink, purple, yellow, turquoise)  
Edible gold glitter (optional)

## Equipment

Stand mixer or large bowl and electric hand mixer  
2x large baking trays  
Rolling pin  
Cocktail stick  
Cooling rack



## Method

In a stand mixer or large bowl and electric hand mixer, beat together the butter and caster sugar until smooth. Add the egg yolk and orange zest and beat until combined. Finally add the flour and salt and beat until a soft dough forms. Turn out onto a surface and shape into a ball. Wrap in greaseproof paper and pop it into the fridge to chill for 15-20 minutes.

Preheat the oven to 180°C (160°C fan) and line two large baking trays with greaseproof paper. Lightly dust your surface with flour and roll out your dough to about 3-4mm thick, using a rolling pin. Use a star cutter to cut out as many stars as you can and place onto the baking tray. Re-roll any scraps and repeat the process until you've used up all of the dough.

Bake in the oven for 12-15 minutes until golden. Allow to cool completely.

In a large bowl whisk your egg white using an electric hand mixer, until you have soft peaks. Add the icing sugar and lemon juice and continue to whisk for 6-8 minutes until you have stiff peaks. At this stage slowly add the juice of the orange a teaspoon at a time. You need the consistency where a trail of icing takes 8-10 seconds to disappear back into the bowl.

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# Wish Marble Star Biscuits

Continued

## Notes

I used Dr Oetker food colouring

## Method

Dot a few drops of each food colouring into the icing and using a cocktail stick swirl around on the top of the icing. Dip each biscuit face down into the icing and gently shake off any excess - you should have a pretty marble effect! Place on a cooling rack and repeat with the rest of the biscuits, topping up the food colouring as you go. Dust with a little edible glitter for some extra special sparkle.

Allow the icing to set for 6 hours, or overnight.

Enjoy and don't forget to make a wish!

# Husky Hero Pawprints



Approx time: 30-45 minutes (plus cooling time)  
Makes: 8-10 Human Folk or Dog Folk biscuits

## Ingredients

### Biscuit dough

250g rolled oats  
250g natural smooth peanut butter  
(without xylitol and salt)  
250g ripe banana (about 3-4)

### Icing (for Human Folk only)

1 egg white  
150g icing sugar  
1 tsp lemon juice

### Decoration (for Human Folk only)

50g desiccated coconut

## Equipment

Food processor  
Stand mixer or large bowl and  
electric hand mixer  
2x large baking trays  
Rolling pin  
Piping bag  
Large bowl



## Method

Preheat the oven to 180°C (160°C fan) and line two large baking trays with greaseproof paper.

Blend the oats in a food processor until a fine flour is formed. Add the peanut butter and banana and blend until a dough begins to form. Turn out onto a surface and mould into a smooth ball. You should have a pliable, non-sticky dough.

Using a rolling pin, roll out the dough to approx 4mm thick. Use a dog bone and paw cutter to cut out as many shapes as you can and place onto the baking tray. Re-roll any scraps and repeat the process until you've used up all of the dough.

Bake in the oven for 15 minutes until golden around the edges. Allow to cool fully on the tray.

At this stage you can share the bones with your pup! Now time to make the snow covered husky paws... In a large bowl whisk your egg white using an electric hand mixer, until you have soft peaks. Add the icing sugar and lemon juice and continue to whisk for 6-8 minutes until you have stiff peaks. You want a pipeable consistency, so if you need to add a teaspoon of water.



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# Husky Hero Pawprints



Continued

## Notes

It's important that the peanut butter doesn't contain xylitol and salt as they can be toxic for dogs. I used Meridian Peanut Butter.

If you don't have a food processor you could use oat flour instead and mix in a large bowl

## Method

Fill a piping bag with the icing and pipe paw shapes onto the paw shaped cookies.

Place the desiccated coconut into a large bowl and spoon generously over each biscuit allowing it to stick to the icing. Give it a gentle tap to remove any excess.

Now time to enjoy your biscuits too!



# Crispy Christmas Puddings

Approx time: 30-45 minutes (plus setting/cooling time)

Makes: 12

## Ingredients

### Crispy Cakes

140g milk chocolate, broken up

70g dark chocolate, broken up

140g butter

80g golden syrup

140g rice krispies

### To decorate

100g White choc

12 holly sugar decorations

## Equipment

Saucepan

Large heatproof bowl

Spatula/wooden spoon

Lined baking tray

Small heatproof bowl and  
saucepan



## Method

Line a 12-hole non-stick muffin tin with small circles of greaseproof paper to cover the base.

In a large heatproof bowl over a pan of simmering water, melt the milk and dark chocolate, butter and golden syrup, making sure the bowl doesn't touch the water. Stir until the mixture has fully melted. Take off the heat and stir in the rice krispies until they're completely coated.

Roll into 12 balls and place onto a lined baking tray and pop then in the fridge to set.

Meanwhile melt the white chocolate in the microwave or in a heatproof bowl over simmering water. Allow to cool for 5 minutes. Carefully remove the cakes from the fridge and Spoon over a generous teaspoon of white chocolate allowing it to drip slightly down each side. Decorate with a holly and berry sugar decoration and allow to set.

Enjoy!

# Meringue Snowmen

Approx time: 30-45 minutes (plus cooking/cooling time)

Makes: 25-30 snowmen

## Ingredients

### Meringues

3 egg whites

¼ teaspoon cream of tartar

150g caster sugar

### Decoration

50g dark chocolate, melted

Orange sprinkles

Strawberry laces

Red and green fondant icing

Star sprinkles

## Equipment

Stand mixer or large bowl and electric hand mixer

2x large baking trays

2x piping bag

Large round nozzle

Heatproof bowl



## Method

Preheat the oven to 140°C fan (120°C fan). Line two large baking trays with parchment paper.

In a stand mixer or large bowl and electric hand mixer, whisk the egg whites and cream of tartar until soft peaks form. Slowly add sugar, a spoonful at a time, beating on high until stiff peaks form and the meringue is shiny.

Spoon the meringue into a large piping bag fitted with a large round nozzle. Pipe a ball of meringue onto the baking sheet and then two smaller balls on top creating a snowman shape. Place an orange sprinkle into each snowman to create a carrot nose and a couple of star sprinkles for buttons.

Place in the oven and immediately drop the temperature to 130°C (110°C fan). Bake for 1 hour and then turn off the oven and leave the meringues in there for another hour.

Fill a small piping bag with the melted dark chocolate and snip a tiny bit off the end. Pipe on eyes, mouth and twig arms, using the chocolate, onto each snowman. Wrap a strawberry lace around each snowman's neck to keep them warm! Finally make a small hat by rolling out the green and red fondant icing, and cut out small circles, then roll a small ball in your hands and stick it to the top of the circle, and stick on to the snowman's head with a dot of melted chocolate.

Enjoy.



# Christmas Present Cake



Approx time: 60-90 minutes (plus cooking/cooling time)  
Makes: 20x20cm square cake

## Ingredients

### Tea cake

- 250g sultanas
- 250g raisins
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 2 oranges, zest and juice
- 450ml hot nettle tea or green tea
- 350g self raising flour
- 300g light soft brown sugar

### Decoration

- 400g golden marzipan
- 50g marmalade
- 750g white fondant
- 100g green fondant
- 100g blue fondant

## Equipment

- Large bowl and spatula/  
wooden spoon
- 20cm square sided cake tin
- Rolling pin
- Cooling rack
- Serving plate/cake board
- Pastry brush
- Small sharp knife



## Method

In a large bowl mix the sultanas, raisins, ginger, cinnamon, orange zest and juice and pour over the hot brewed tea. Leave to soak for 4-6 hours or overnight.

Preheat the oven to 180°C fan (160°C fan). Line a 20cm square sided tin with greaseproof paper.

Add the eggs, flour and sugar to the bowl with the soaked fruit and spices and stir well until everything is combined. Spoon the mixture into the prepared cake tin and bake for 1 and a half hours. Leave to cool in the tin for 10-15 minutes before transferring to a cooling rack to fully cool.

Split each colour of fondant icing into 2 balls. Using your hands, roll each ball into long 30cm cylinders. Line the fondant up with alternating colours and gently press together to create one big cylinder. Twist the cylinder like a rope to get a twirly effect and then roll in on itself to create a ball. Gentle squeeze together and wrap in greaseproof until ready to use.

Place your cooled cake on a serving plate or cake board. Heat the marmalade in the microwave for 10-15 seconds, or until slightly runny. Brush the top and sides of the cake with marmalade.



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# Christmas Present Cake

Continued



## Method

Lightly dust your surface with icing sugar and roll out the marzipan to 3mm thick and gently lay it over the cake. Using your hands press the marzipan around the edges. Using a small sharp knife cut the marzipan around the bottom of the cake to create a sharp edge.



Lightly dust your surface with icing sugar and roll out the coloured fondant to 4mm thick. Brush the marzipan with water and gently lay the fondant over the cake, repeating the process to cover the cake, reserving the fondant scraps.

Re-roll the fondant scraps and knead together to create one block colour. Roll it out into a long oblong and cut strips about 2-3 cm wide. Place two strips across the cake to create a crossed ribbon and stick down with water.



Cut to shorter strips, about 10cm to create the end of the bow and stick onto the cake. Create the bow with two 20 cm strips, folding them to create two separate loops, propping each one up with some scrunched up kitchen paper. Finally cut one short 5cm piece to cover the middle and to complete the bow. Leave the paper in for 30-40 minutes until the fondant has dried and stands up on its own. To make your present extra festive decorate with some edible glitter, holly decoration and a candy cane.



# Gingerbread House

Approx time: 90-120 minutes (plus cooking/cooling time)  
Makes: A gingerbread house (plus extra dough for decorations)

## Ingredients

### Gingerbread dough

350 g Butter (at room temperature)  
300 g Soft Light Brown Sugar  
120 g Golden Syrup  
1 egg  
600 g Plain Flour  
1 ½ tsp Bicarbonate of Soda  
2 tbsp Ground Ginger  
2 tsp Ground Cinnamon  
1 tsp salt

### Icing

3 egg whites  
450g icing sugar  
3 tsp lemon juice

### Decoration

Coloured chocolate sweets  
Mini candy canes  
Desiccated coconut (optional)

## Equipment

Stand mixer or large bowl and electric hand mixer  
2x large baking trays  
Rolling pin  
Piping bag  
Palette knife



## Method

Preheat the oven to 170°C (150°C for fan) and line two large baking trays with greaseproof paper.

In a stand mixer or large bowl and electric hand mixer, beat together the butter, sugar and golden syrup until smooth. Add the egg, flour bicarbonate of soda, ginger, cinnamon and salt and mix on a low speed until a dough is formed. Turn out onto a surface and shape into a ball. Wrap in greaseproof paper and pop it into the fridge to chill for 15-20 minutes.

Using a rolling pin on a lightly floured surface, roll out your dough to around 5mm thick. Using the gingerbread house template, cut out the walls and roof shapes. You may need to re-roll the scraps to get all of the pieces. Transfer the pieces to the pre-lined baking trays, making sure to leave space between each piece. Keep any remaining dough to make some extra special Christmas tree decorations!

Place the trays in the oven and bake for 15-20 minutes, then remove from the oven and allow to cool fully on the trays.

Continued overleaf





# Gingerbread House



Continued

## Method

In a large bowl whisk your egg white using an electric hand mixer, until you have soft peaks. Add the icing sugar and lemon juice and continue to whisk for 6-8 minutes until you have stiff peaks. You want a firm pipeable consistency, so if you need to add a teaspoon of water. Fill a piping bag with the icing a snip a small tip off the end.

Now time to build your gingerbread house. Begin by attaching your walls together. It may be helpful to prop the walls up with a couple of mugs or even a square cake tin. Pipe plenty of icing on the edges to make sure they stick, and don't worry about getting a bit messy, you can cover it up when decorating. Once your walls are upright, stick the roof pieces on top. Allow the gingerbread house to dry before decorating. Keep the icing in an airtight container whilst waiting to decorate.

Once the gingerbread house has dried, it's time to start decorating. You can pipe windows, doors and decorations onto the sides of your gingerbread house, sticking colourful sweets and candy canes as you go. Cover the top of the roof in icing for a super snowy effect.

