



Gingerbread Wreath

Ingredients

2 qty light gingerbread dough (see recipe below)
2 qty royal icing (see recipe below)
1 quantity of Caramel Glue (see recipe below)
blue food colouring
10g edible silver balls

You will need:

star cutters approx 4cm, 6cm and 8cm
small paint brush
dinner plate (25cm)
bread plate/side plate (15cm)

Method

1. Make 2 batches of gingerbread Dough and rest in the fridge.
2. Make 2 quantities of Royal Icing - soft peak icing and flood icing as per recipe below and set aside.
3. Preheat the oven to 160 degrees celsius (140 degrees fan.)
4. Line 4 large baking trays with silicone/baking paper.
5. Roll out gingerbread dough on top of the baking paper. Roll out to 5mm thick.
6. Use a large dinner plate and place upside down on top of the dough and cut a circle shape around it.
7. Use a small side plate on top of that circle to cut another smaller circle inside it. Ideally you need the ring of the wreath to be about 6-8cm wide.
8. Roll out the rest of the gingerbread dough and cut various sized star shapes - approx 25 biscuits. Place wreath and stars in the freezer for 10minutes until hard.
9. Bake the wreath and the stars for 12-15minutes until golden brown. Ensure they are well baked so they don't collapse. Leave to cool completely.
10. Using your soft peak icing, split the quantity into 2 equal portions and colour one portion a very pale blue (1-2 drops only of blue food colouring). Leave the other portion white.
11. Use a super small fine piping tip and pipe the outline of the stars in white soft peak icing on 1/2 the star biscuits. Pipe some of the biscuits without the outline with white soft peak icing in various shapes, i.e. dots, or arrow lines of choice
12. With left over blue soft peak icing add water to turn it into 'flood icing' (see Royal Icing recipe) and do the same with the white soft peak icing. Be sure to save a small amount of white soft peak icing for decoration later.
13. Spoon the blue flood icing into the biscuits with the outline. Use the back of the spoon to ensure the flood icing covers the whole interior of the biscuit. Repeat with the white flood icing.
14. Prepare the Caramel Glue (see recipe below).

15. Arrange the largest stars on the ring and once happy with the placing brush the backs of the stars with the caramel glue and stick to the circle. Repeat with the remaining stars. Leave to set. Use a pizza palate holder or large spatula to carefully place on a cake board and wrap with cellophane to give as a gift or place on the Christmas Dessert Table.
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Gingerbread Dough

makes 1kg

Ingredients

140g golden syrup (or light molasses)
200g brown sugar (light)
200g unsalted butter
zest of 1 lemon
2 tsp ground cinnamon
4 tsp ground ginger
1/2 tsp ground nutmeg
1/4 tsp ground cloves
1 tsp bicarbonate of soda
1 teaspoon salt
500g plain flour
1 egg (55g)

Method

1. Combine the golden syrup or molasses, sugar, butter, lemon zest and spices into a large saucepan and melt over low/medium heat, stirring frequently until sugar has dissolved.
 2. Increase the heat and bring to boiling point. Remove from the heat and using a hand whisk beat in the bicarbonate of soda until combined. The mixture will froth up.
Leave mixture to cool for 15minutes.
 3. Sift flour and salt together then fold 1/2 into the mixture very lightly, then the other half using a wooden spoon or a stand mixer (paddle attachment).
 4. Beat in the egg with a wooden spoon or stand mixer until just combined.
DO NOT OVER MIX THE BATTER -MIX UNTIL JUST COMBINED.
 5. **NOTE: Dough will be very sticky - DO NOT ADD FLOUR.**
 6. Scrape out of the bowl onto a clean bench surface and knead until just smooth.
 7. Wrap in cling film and chill in the fridge for 1 hour.
 8. Ready to use for rolling out biscuit shapes or creative Gingerbread Houses and Christmas themed shapes.
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Royal Icing

makes 300g

Ingredients

250g icing sugar
1 lightly beaten egg white
1/2 tsp lemon juice
1 tsp water

Method

1. Sift the icing sugar into a bowl. Add the sifted icing sugar, lemon juice and beaten egg white to an electric mixer.
2. Whisk on low speed for 2-3minutes until mixture is smooth but not wet and stiff peaks form. It should be spreadable and dense and hold stiff peaks. If it looks dry and crumbly add a touch of water. If it looks runny and glossy add a little extra sifted icing sugar.
3. **Stiff Peak Icing**
This consistency is good to use for sticking decorations onto gingerbread shapes and sticking together gingerbread houses.
Transfer to a clean bowl and cover with a wet towel to prevent drying out.
Note: can be prepared in advance and stored in an airtight container with cling film on the surface of the icing for up to 1 week.
4. **Soft Peak Icing - used for piping lines, borders and decorating cookies and houses.**
Add a little water a drop at a time to get a soft peak consistency that holds a soft peak shape but does not spread on its own.
5. **Flood Icing - used for filling in outlined areas of biscuits - i.e. run consistency**
Add a teaspoon of water at a time to stiff peak icing until you have a thick but runny icing that smooths out on its own within 15 seconds, but not so runny that it runs off the edge of your biscuit.



Caramel Glue

Ingredients

200g caster sugar

60g water

Method

1. Place sugar and water into a large shallow fry pan over medium heat.
2. DO NOT STIR. Bring to 160 degrees celsius or a honey golden brown colour.
3. You may swirl the pan to even out the colour. Leave to cool for a minute or two until it thickens to the consistency of honey.
4. If the syrup hardens, place back over very low heat until the correct consistency is reached.
5. Use to glue stars onto the wreath once all stars have been piped and are ready to assemble.

