Gingerbread

Materials

Stable

- Gingerbread (or Honeybread) Slab
- Display plate or tray

Holy Family figures

- Packet of Premixed Hard Icing
- Liquid food colouring
- Icing sugar for dusting

Optional Extras

- Marshmellows for sheep.
- Licorice for fencing.
- Other lollies/candy to decorate.

Basic Gingerbread

- 1. Preheat oven to 180°C.
- Beat 125g softened butter and 1/2 cup brown sugar until pale and creamy. Add 1/2 cup golden syrup and 1 egg and mix well.
- Sift 2 1/2 cups flour with 1tsp bicarbonate of soda. Stir into mixture with 1tsp ground ginger and 1tsp allspice.
- 4. Kneed the dough on a floured surface until smooth. Wrap in plastic and refrigerate for 20mins.
- 5. Roll dough into a rectangle shape about 1 cm thick.
- 6. Bake on a greased cookie tray for 10 minutes or until golden.

Assembly

- Step 1. Make an 'A Frame' stable: Cut the gingerbread slab into two equal squares. Shave off the gingerbread to make a bevelled edge along the side that will form the apex of the 'A Frame'. If desired, bevel the edges that make contact with the tray.
- **Step 2.** Make three icing 'snakes' and use these to 'cement' the two squares to the tray and each other at the apex as shown.
- **Step 3.** Colour some icing yellow and mould a star. Attach it to the top of the (A) Frame.
- **Step 4.** Colour portions of icing as desired (green, blue, brown, etc). Use these to make figures for the Nativity scene.
- Mary Make a 1 cm ball of white icing for the head. Using two shades of blue icing shape a kneeling body with clasped hands (light blue) and veil (dark blue). Add some hands (white).
- Joseph Make a 1 cm ball of white icing for the head. Using two shades of green icing shape the body and arms (light green) and headdress (dark green). Add some hands (white) and insert a twig or toothpic for the staff.
- Jesus Make the manger with some brown icing shaped like a trough. Create some needles of straw using yellow icing and place in the trough. Create the baby using a small ball of white icing for the head and a larger one for the body.
- **Step 5.** To finish, lightly dust the Nativity with sifted icing sugar to create a snow effect.



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