

# Gingerbread NATIVITY



**Give the classic gingerbread house a Christian twist and make it a gingerbread nativity scene, complete with a Star of David and babe in a manger. Superstar mum Katarina Doyle shows you how:**

## **Materials:**

- Large chopping board or cake board for the base
- 2 x quantities of gingerbread dough\*
- 1 x quantity of royal icing\*
- Lollies for decorating
- Nativity figures or fondant and food colouring for making your own.

\* For Recipes and templates, see  
CathFamily or do a web search.

# FUN WITH *Fondant*

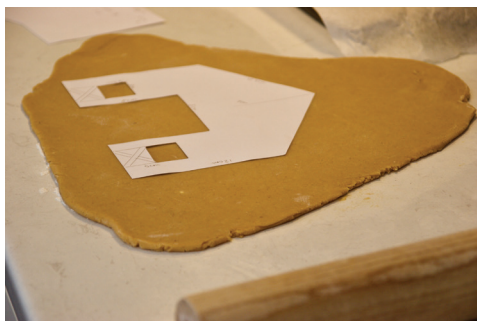
## Katarina's Top tips



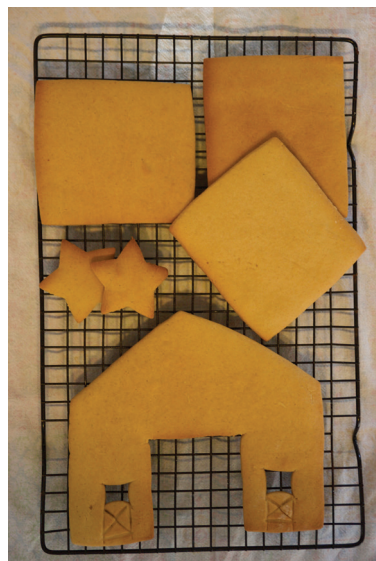
**1** It will be easier to make your barn if you roll the gingerbread roof pieces slightly thinner than the walls.



**3** Be very liberal with the icing when putting the barn together and make sure it's set hard before decorating. For royal icing use four egg whites with 880gm icing sugar.



**2** Use a template (see CathFamily) or draw up your own like I did. Make two of each gingerbread piece in case you break one while constructing the barn.



**4** You can use nativity figures from a toy set or Christmas crib, but I was inspired to make mine with fondant after seeing the modelling clay ones at 'Then she made...' on Pinterest. The trees are spearmint leaves stuck together with icing. The straw is shredded coconut mixed with a tiny bit of yellow food colouring. Tiles on the roof are made with liquorice allsorts.