

GINGERBREAD *Masterclass* COOKBOOK

Gingerbread Star Trees

*Gingerbread
House*



Gingerbread

Rocky Road

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One of the joys of Christmas is having seasonal treats like gingerbread at hand to give out as edible gifts or just to enjoy with the kids or grandkids.

Making gingerbread from scratch is so easy and fun to make with the kids at the start of the school holidays. Armed with our Gingerbread Masterclass Cookbook you'll enjoy making this traditional treat and its new twists.

Start with the tried and tested Basic Gingerbread recipe. From there, break it up to make the super-simple Gingerbread Rocky Road, which we guarantee you'll be sneaking bites of when the kids are in bed.

If you're looking for a festive table centrepiece, guests will have stars in their eyes when they see your Gingerbread Star Christmas Trees. Decorated in Hundreds and Thousands to make them feel like they've been sprinkled with rainbow snow.

The real show-stopper, however, is the Gingerbread House. This is something the whole family can enjoy decorating. Simply print out the templates to help you on your way, then have fun putting your own stamp on the house with the decorations.

Enjoy!





GRAB THE *Star Ingredient*

Salted butter is a versatile cooking staple. Made with just two ingredients, Australian cream and salt, pure and natural salted butter enhances the unique spicy and sweet flavour of gingerbread.



Learn more about cooking with Western Star Butter
westernstarbutter.com.au




Star Tip
Kitchenware stores
and dollar shops
stock a range of
festive cutters.



BASIC GINGERBREAD



Prep 15 mins (plus 1 hour chilling) | **Cook** 15 mins
Makes 600 g gingerbread | **Difficulty** Easy

INGREDIENTS

- 125 g Western Star Original Salted Butter, chopped
- $\frac{1}{3}$ cup (75 g) firmly packed brown sugar
- $\frac{1}{3}$ cup (80 mL) golden syrup
- 1 egg
- $2\frac{1}{2}$ cups (375 g) plain flour
- 1 tablespoon ground ginger
- 2 teaspoons cinnamon
- $\frac{1}{4}$ teaspoon ground cloves
- 1 teaspoon bicarbonate of soda

METHOD

1. Melt butter, brown sugar and golden syrup together in a saucepan, stirring until smooth. Cool slightly.
2. Whisk the egg and butter mixture in a large bowl. Sift the flour, spices and bicarbonate of soda over the butter mixture and mix until combined into a smooth dough. Flatten into a disc shape, cover with plastic wrap and refrigerate for 1 hour or until just firm.
3. Preheat oven to 180°C / 160°C fan-forced. Line two baking trays with baking paper. Divide dough in half. Roll each half between sheets of baking paper until 5mm thick. Place on baking trays and bake for 10-12 minutes.

NOTES

- If you want to make gingerbread men or other Christmas shapes, simply use a cookie cutter to cut out shapes from gingerbread dough prior to baking.



GINGERBREAD HOUSE



Prep 2 hours (plus 1 hour chilling and setting time) | **Cook** 15 mins

Serves 10-12 | **Difficulty** Easy

INGREDIENTS

GINGERBREAD

- 1 x quantity of Basic Gingerbread (see recipe p 6), made to end of Step 2

ROYAL ICING

- 4 egg whites
- 8 cups pure icing sugar, sifted

DECORATIONS

- Red candy-covered chocolates
- 2 red sour straps

- 6 pretzels
- 1 red edible decorating star
- 2 candy canes
- 6 Strawberry-flavoured liquorice twists
- Desiccated coconut, to decorate board
- Icing sugar, to dust





GINGERBREAD HOUSE



Prep 2 hours (plus 1 hour chilling and setting time) | **Cook** 15 mins

Serves 10-12 | **Difficulty** Easy

TEMPLATES

1. Download paper templates for gingerbread house and cut out each piece: two 13 cm x 18 cm rectangles for the roof, two 10 cm x 15 cm rectangles for the side walls, and two 10 cm x 18 cm rectangles for the front and back walls. Trim corners of front and back walls to make two 10 cm gables. Cut the door shape.

METHOD

2. Preheat oven to 180°C / 160°C fan-forced. Roll out chilled gingerbread dough, in several batches, between sheets of baking paper until 5mm thick. Use templates to cut shapes from dough. Carefully transfer shapes to baking paper lined baking trays. Bake for 10-12 minutes. Stand on trays for 5 minutes before transferring to wire racks to cool.
3. Meanwhile, make royal icing. Beat egg whites until foamy, then gradually beat in icing sugar until piping consistency.
4. Spoon some icing into a piping bag fitted with a small star-shaped nozzle. Pipe a lattice pattern onto the roof pieces. Decorate with the red candy-covered chocolates. Allow to set.
5. To make the pretzel stain-glass windows, cut out pieces of the red sour straps to fit the pretzel shape. Assemble and attach one each of these using royal icing onto the front and back walls and two each onto the side walls. Allow to set.
6. Using royal icing, attach the door onto the front wall beneath the pretzel window. Add the edible red heart, securing with a dab of royal icing. And pipe a little royal icing over the top of the door to resemble fallen snow.
7. Once the individual pieces have dried, it's time to put it all together. Assemble the house on wooden board, securing roof and walls together with the royal icing. Use royal icing to attach the candy cane and the liquorice twists on either side of the front of the house.
8. Finish decorating the eaves with royal icing to look like fallen snow. Dust the board around the house with desiccated coconut and the entire house with icing sugar.

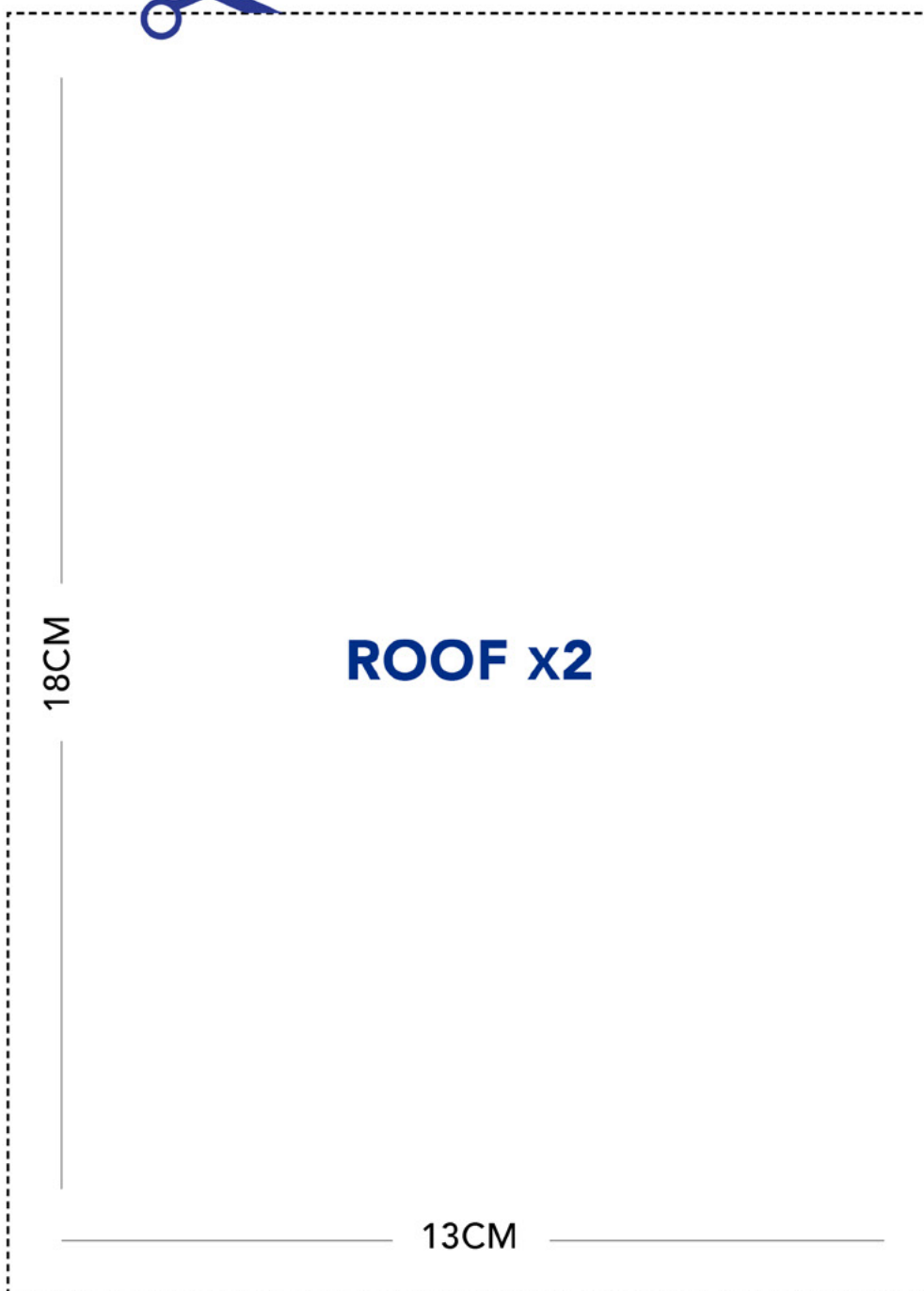
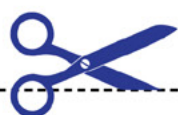
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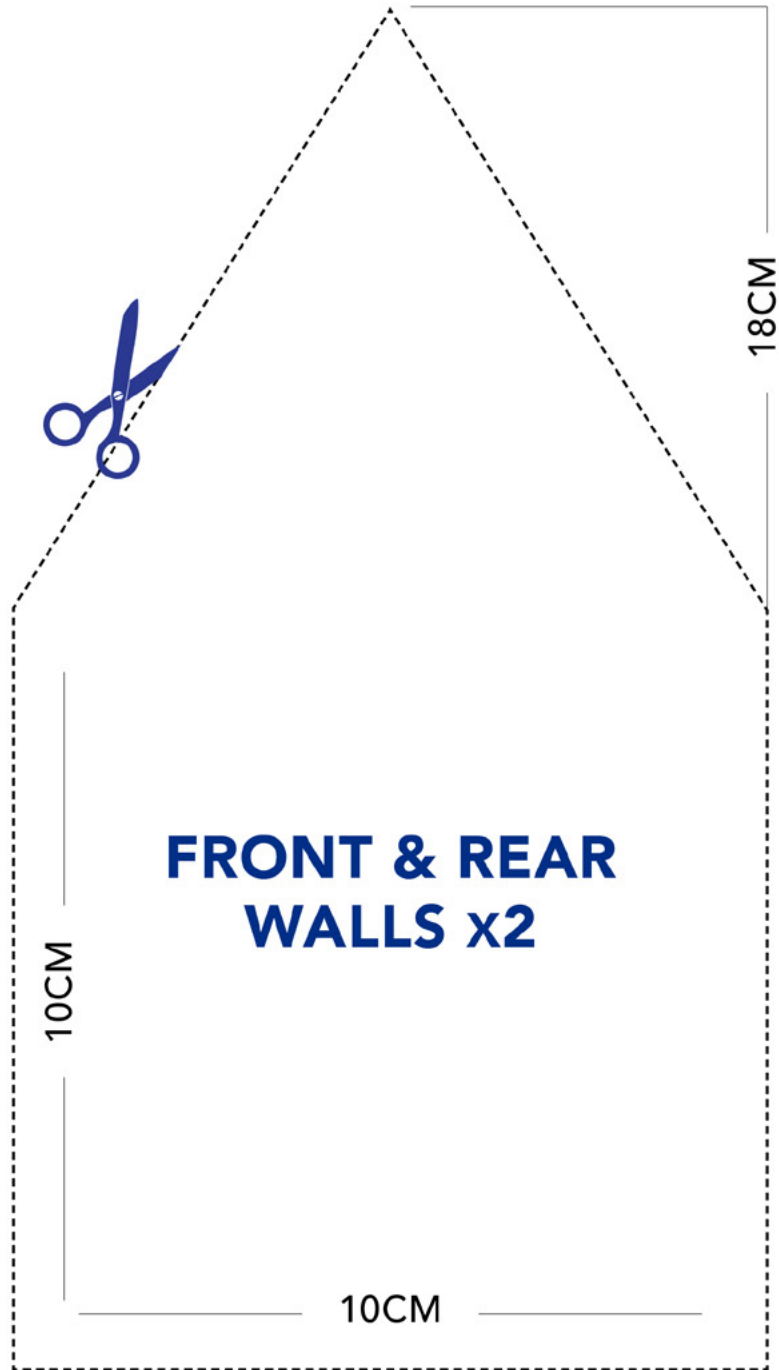
- You need the icing quite thick when attaching and assembling the house, but if it's too thick when adding final decorations, you can thin it with a little water.
- The house can be assembled up to 5 days ahead, keep covered in a cool dry place.

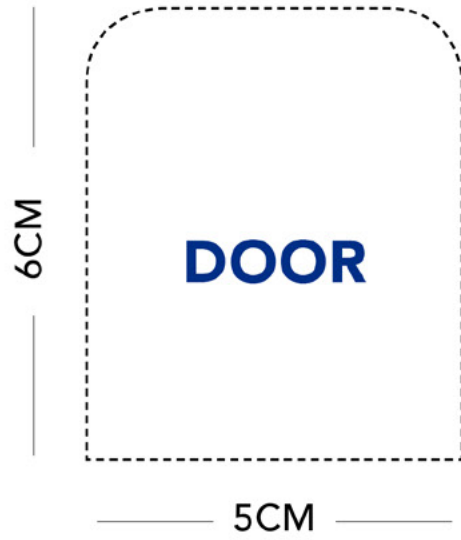


GINGERBREAD HOUSE TEMPLATES

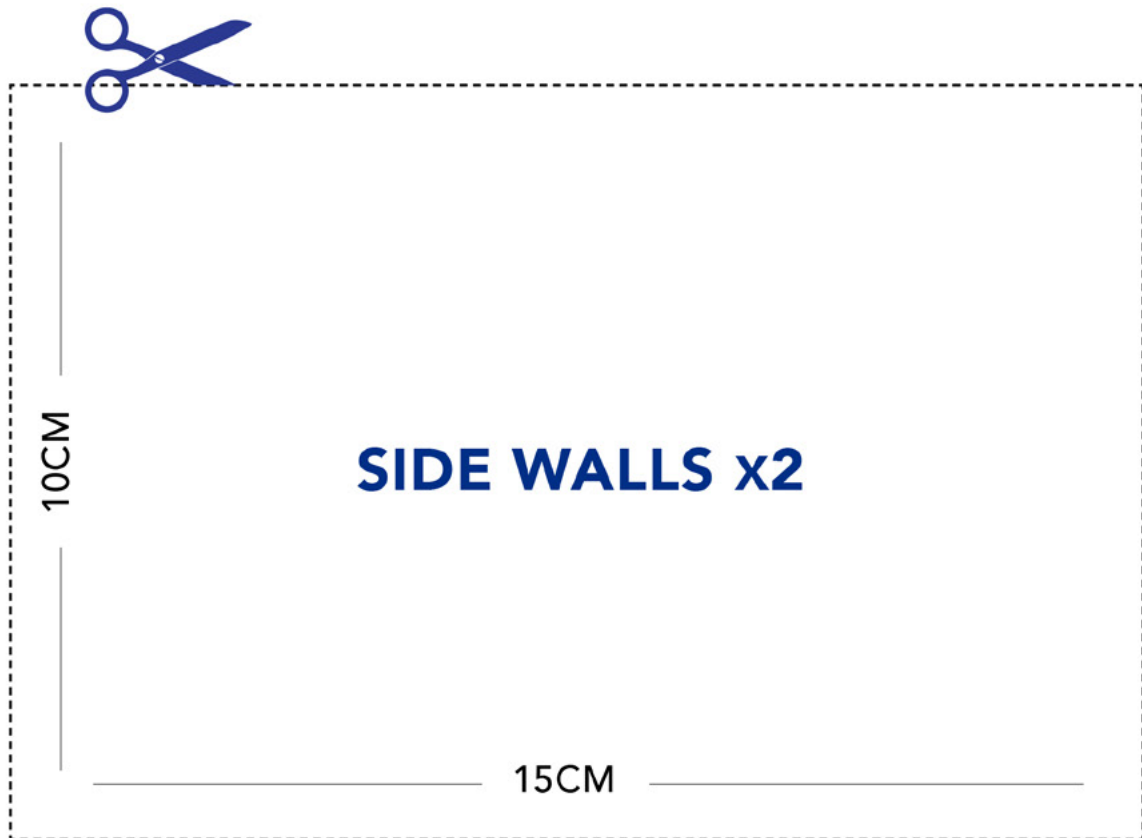
Cut out each piece and bake to form your gingerbread house.







Rounded corners on door optional



GINGERBREAD STAR TREES



Prep 1 hour (plus 1 hour chilling time) | **Cook** 15 mins

Makes 4 | **Difficulty** Easy

INGREDIENTS

GINGERBREAD

- 1 x quantity of Basic Gingerbread (see recipe p 6), made to end of Step 2

TOOLS

- Star cutter set to include: 4 cm, 6 cm, 7 cm, 8 cm and 9 cm cutters

ROYAL ICING

- 4 egg whites
- 8 cups pure icing sugar, sifted

DECORATIONS

- Hundreds and Thousands
- Red ready-to-roll fondant



 **Step-by-step
RECIPE VIDEO
CLICK HERE**



GINGERBREAD STAR TREES



Prep 1 hour (plus 1 hour chilling time) | **Cook** 15 mins

Makes 4 | **Difficulty** Easy

METHOD

1. Divide chilled gingerbread dough in half. Roll each half between sheets of baking paper until 5 mm thick.
2. Preheat oven to 180°C / 160°C fan forced. Line baking trays with baking paper.
3. Using the cookie cutters, cut eight stars for each cutter size (4 cm, 6 cm, 7 cm, 8 cm, 9 cm stars) from dough. You will have 40 stars in total. Cut out an extra four x 4 cm stars to use to top the tree. Transfer stars to prepared trays. You will need to re-roll the dough several times to get the correct number of stars. Bake stars for 10-12 minutes. Cool on trays.
4. Meanwhile, make royal icing. Beat egg white until foamy then gradually beat in icing sugar until smooth and spreadable.
5. Reserve 4 of the 4 cm stars and set aside. For the remaining stars, working with one star at a time, spread with royal icing and dip into a bowl containing hundreds and thousands. Set aside to set.
6. While the iced stars are setting, roll out the fondant to 1 cm thick. Using the 4 cm star cutter, cut out 4 fondant stars. Attach them to the reserved 4 cm gingerbread stars with a little royal icing. Set aside.
7. Assemble trees by joining each star offsetting slightly with another same-sized star. Continue stacking with the stars grading from the largest at the bottom reducing in star size as you stack until you have 4 trees.
8. Top each tree with the red fondant stars standing upright. If you have any royal icing remaining, add a little bit of the icing to the tips of some of the stars to look like snow dripping off the tree.

NOTES

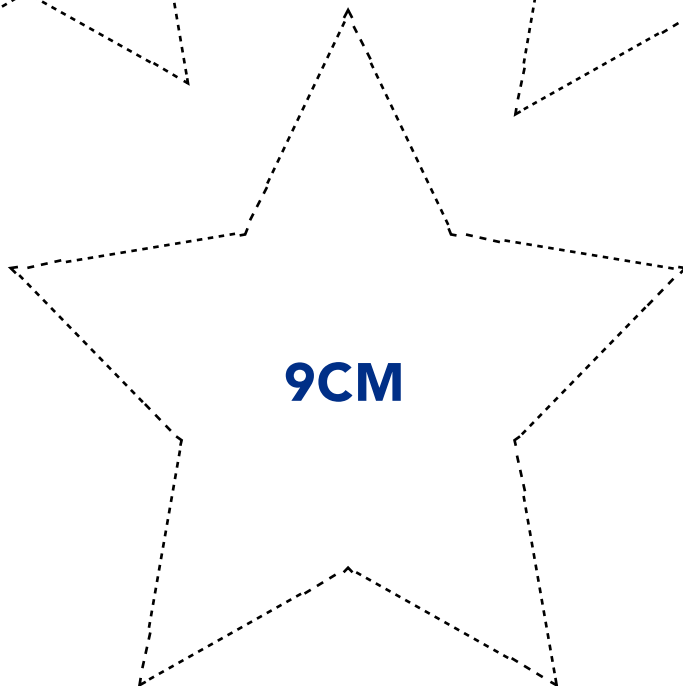
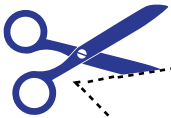
- This is based on a standard star cutter set available from most good kitchenware stores.

TIP

- If you feel like your stars aren't going to hold or are leaning dramatically, dab a little royal icing to the base of each star to help it stick.



STAR TREE TEMPLATES






Star Tip
The rocky road will keep in an airtight container for up to 5 days.



Step-by-step
RECIPE VIDEO
CLICK HERE



GINGERBREAD ROCKY ROAD



Prep 40 mins (2 hours chilling) | **Cook** 20 mins
Makes 20 | **Difficulty** Easy

INGREDIENTS

GINGERBREAD

- 1 x quantity of baked Basic Gingerbread (see recipe p 6)

ROCK ROAD

- $\frac{2}{3}$ cup shredded coconut, toasted
- 280 g packet pink and white marshmallows, halved
- 190 g packet raspberry lollies, halved
- 700 g good-quality dark chocolate, chopped
- 40 g Western Star Original Salted Butter, chopped

METHOD

1. Grease a 3 cm-deep, 20 cm x 30 cm (base) slice pan and line base and sides with baking paper, extending 3 cm over long sides.
2. Break 350 g (approx. 2 cups) of the cooked gingerbread into bite-sized pieces. Combine broken up gingerbread, coconut, marshmallows and lollies in a large bowl.
3. Cut small triangles, about 6 cm high, from the remaining gingerbread and set aside.
4. Place chocolate and butter in a heatproof bowl over a saucepan of simmering water (make sure the base of the bowl doesn't touch the water). Stir until chocolate has melted. Remove bowl from the pan.
5. Pour melted chocolate over the gingerbread mixture. Using a spatula, mix until combined. Spread gingerbread mixture into prepared pan. Carefully press the gingerbread triangles upright into the mixture, adding a little extra of the melted dark chocolate mixture to cement the triangles into place if needed. Refrigerate for 1 hour or until set. Cut rocky road into pieces. Serve.



Star BAKING TIPS

MAKE-AHEAD MAGIC

Get ahead before the silly season hits. You can make the Basic Gingerbread dough up to the end of Step 2, but instead of refrigerating, keep dough in the freezer for up to 3 months.

TAKE TIME TO CHILL

It's important to keep the dough chilled so that it's firm enough to roll out and cut. If you're working with one portion of gingerbread dough, make sure the remaining dough is wrapped and kept refrigerated.

JUST ADD WATER

When putting your gingerbread house together, the icing should be smooth but thick. If you want it slightly thinner for adding the final decorating touches to the house, just thin with a little water.

KEEP-SAKE

Baked, un-iced gingerbread will keep in an airtight container for up to a week. If any moisture is present the gingerbread will soften.

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