

Gingerbread Class Displays

Class prizes: this year there will be two class prizes:

£300 towards class trips for the overall best display

£150 towards class trips for the class with the highest percentage of returned houses.
(teachers and TA's efforts are not included in the total!)

For each class there will be winners in the following categories:

Category 1: Unaided child – no assistance from family/adults

Winner & runners up: Best in class

Winner & runners up: Best representative of class theme

Category 2: Child and family - assistance from adults

Winner & runners up: Best in class

Winner & runners up: Best representative of class theme

In addition if any family member wishes to enter their own design, please do so, we know how competitive you all are!

Gingerbread Houses

Tips for success

(after receiving a slightly wonky flat pack enthusiastically presented by your little baker)

1. If the gingerbread pieces feel too soft, pop them on a baking tray and into a hot oven for a few minutes to crisp up, then leave to cool.
2. If there are no straight edges and there is no way the house will stand up, then (adults only) use a sharp knife and a ruler to trim off the wiggly edges, or fill gaps with icing.
3. Royal icing takes a while to dry, so leave plenty of time to assemble your house.
4. Do not try to whole house together at once – let each join dry first.
5. Alternatively make toffee/caramel to stick your house together – works very quickly but be very careful as very hot!
6. You may find it easier to decorate before putting together – again make sure it is completely dry before assembling.
7. Use bottles/cans or anything else to support pieces whilst drying
8. If all else fails – log cabins, construction sites and ruins are all acceptable!
9. If you want to add to your house or change the design, then the gingerbread recipe is attached.
10. Try and get all the family involved and have fun

We would love to see your pictures and videos of the houses being created – for the really creative, perhaps an older sibling? How about using an app like **Smovie** or **Flipbook** or **My StopAction** to make a stop motion animation. Upload to our Facebook page **Gingerbread Go'** or email to SJSAhoveton@gmail.com, Tweet #gingerbreadvillages

Please bring your completed house into school on Friday 2nd December – the teachers will be arranging their class villages after school.

Recipes

Gingerbread

Makes enough for 1 house

350g plain flour
1 tsp baking powder
1-2 tsp ground ginger
100 g butter or margarine
175g soft brown sugar
90g (90ml) golden syrup
1 egg

Mix flour, baking powder and ginger.

Rub in butter until mixture resembles breadcrumbs

Add sugar and mix

Add egg and golden syrup and mix until mixture comes together. Form into a ball and knead lightly.

Roll out on well floured surface to approx 5 mm thick and cut out shapes

Bake at 170C for approx 12-15 mins depending on size and thickness

Cool on a rack

Royal icing

Makes enough to stick together 1 house and decorate.

450g sifted Icing Sugar
3 large Egg whites
½ teaspoon cream of tartar

Place all ingredients in a mixing bowl and combine. Turn the mixer to high and beat until thick enough to hold a peak and very white.

Keep in a bowl covered with cling film touching the surface or a damp cloth. Royal icing dries out quickly so keep covered while assembling the house.

Should keep in the fridge for up to a week.