

Christmas Gingerbread

By Sheri Volbrecht

How to use Royal icing, decorator tips, and your imagination to create edible gingerbread creations.

I like to do arts and
crafts, especially a
Norwegian folk art
painting called
Rosemaling.





So when I saw a cake that
was rosemaled...

➤ I wanted to learn
how to decorate
cakes and
cookies.



Cake made and decorated by Melissa Lusk, Dillon, Colorado,
2011. Photo courtesy of Melissa Lusk.

Where to find information:

- I started to Google decorating ideas.
I also found books about decorating.
- But what I had to do was determine which sources were credible.

➤ Wilton

➤ Youtube

➤ Pinterest

➤ HobbyLobby/Micheal's/Etc.

➤ Books like The Cookie Companion by
Georganne Bell

➤ So I researched and practiced, and I am still
learning.



Consistency is the Key to Royal Icing Techniques

- Thin icing flows off the spoon
- Medium icing makes soft peaks.
The recipe is usually at this consistency.
- Thick icing clings to the spoon and makes stiff peaks.



icing by -oibeone (2005) <http://www.flickr.com/photos/11153172@1000/319-726717/>

Techniques for Royal Icing

➤ Dots- 90 degrees &

➤ pull up

➤ Beads- 45 degrees &

➤ pull to side

➤ Outline- 45 degrees &

➤ pull to side



Tips on Cookies

- Roll and bake cookies
- Mix Icing
- Color icing
- Fill bags
- Holding bags





So what will you be doing?

*Sugar cookies, Gingerbread Houses and
Gingerbread Men*

What to Expect?

- Have Fun
- Learn about Frosting
- Create Treats for yourself and Others
- So, go wash hands and get iPad.

So what will you be doing?

➤ Sugar
Cookies

➤ Wet on wet
royal icing



Sugar Cookies

- First flow in (or flood) your cookie with white icing
- Create a “dam” around the edge of the cookie using medium consistency white icing.
- Then spoon or pipe in thinned flow-in icing spreading the icing to the edges.
- **Immediately** create your design using contrasting colors of medium icing.
- **Immediately** pull a toothpick thru the design dragging the colors while the frosting is still wet.
- Wipe the toothpick after each time your pull thru the colors.
- Put cookies on tray when you are done.



So what will you be doing?

Gingerbread Houses and Men

Gingerbread House Construction

- Keep your house on a plate with your name on it.
- Working with a partner, construct the house using very thick royal icing.
- Check that sides of cookie are smooth and level.
- Spread a heavy line of frosting down the sides and along the bottom.
- Carefully set pieces together. Add roof pieces and hold for five minutes until set.
- Reinforce along top roof line. Let dry if possible.

Gingerbread House Decorations



- Your imagination is the limit with this.
- To create roof details use thin to medium consistency.
- To create snow use thick icing.
- To create icicles use medium consistency and pull the icicle downward letting the frosting break off.
- To create greenery use thick frosting and start at the bottom to build up the tree or shrub.
- The Gingerbread House is yours to take home.

Gingerbread Men

- Use outline techniques to create trims
- Use dots and a toothpick to pull hearts or bows or holly leaves.
- Q tips can be used to remove details.



Expectations

- Have Fun
- Learn about Frosting
- Create Treats for
yourself and Others

Gingerbread Recipe

2/3 cup brown sugar	1 cup butter
2/3 cup molasses.	1 large egg
2 teaspoons cinnamon.	2 teaspoons vanilla
2 teaspoons ginger.	1/4 teaspoon salt
2 teaspoons baking soda.	4 cups flour

Place brown sugar, molasses and spices in large saucepan over medium heat. Bring to boil. Take off heat and add baking soda. Stir in butter.

Add egg, vanilla and salt. Last add flour stirring to combine.

Turn dough out and knead adding flour one tablespoon at a time. Roll out 1/8 inch thick. Cut dough into shapes. Place on baking sheet and bake at 325 degrees until edges are browned, about ten minutes.

Credited to Sweet Creations by Good Cook

Sugar Cookies Recipe

1 cup butter (cream before adding other ingredients)

1 cup brown sugar

1/2 cup white sugar

2 large eggs at room temperature

2 teaspoons vanilla

3/4 teaspoon salt

1/4 teaspoon baking powder\

3 1/2 to 4 1/2 cups flour

Directions on next slide.

Credited to Georganne Bell in

The Cookie Companion

Sugar Cookies continued

Cream butter and sugars well.

Add vanilla and eggs and mix again.

Add salt and baking powder to 3 cups of flour.

Add that to creamed mixture.

Then add additional flour $\frac{1}{2}$ cup at a time until the dough is no longer sticky and holds together.

Cover and chill dough before rolling.

Roll dough between two pieces of parchment paper and place on parchment paper on cooled cookie sheet.

Then bake at 350 degrees for 7-10 minutes depending on how thick the cookie is.

Royal Icing Recipe

3 Tablespoons Meringue Powder (1 oz)

4 cups powdered sugar

6 tablespoons water

Mix all ingredients until icing forms peaks and loses its sheen, about ten minutes. Can add flavoring as part of the water.

Then use the 15 second rule for medium consistency. Drag a knife thru the frosting and it should be smooth again in 15 seconds. Add water or powdered sugar to adjust consistency.

Recipe credited to Wilton Industries