

GINGERBREAD STABLE & NATIVITY



This activity takes a bit of patience, skill and adult supervision.

Method:

Melt the butter, sugar and golden syrup in a saucepan. When the sugar has dissolved fully add to the flour, bicarbonate of soda and ginger in a mixing bowl.

Mix well with a wooden spoon. It should all come together in a ball and nothing should be left sticking to the bowl. The dough should feel quite warm so pop it in a plastic bag and place it in a fridge for about 20 minutes.

Once the dough is cool it is ready to roll on a floured work surface until it is the thickness of a pound coin. You will probably need to roll out the dough more than once to get all the pieces made.

Put all the pieces onto a baking tray lined with [baking parchment](#).

Bake in a preheated oven at 190 C/170 C Fan/ Gas Mark 5 for approximately 15 minutes. Keep an eye on the colour of the gingerbread as it can overcook and burn quite easily.

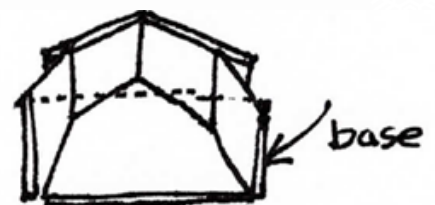
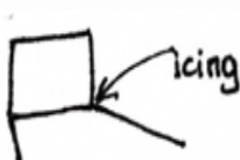
Safely remove from the oven and transfer the pieces to a [cooling rack](#). Do not worry if the pieces appear a little soft they will harden (unless you haven't cooked them long enough).

Now leave the gingerbread to go cold before you start assembling the stable. Take this time to make your royal icing and put it in a [piping bag](#).

Assembling the stable:

First of all you will probably need to trim the edges of each piece of gingerbread for the stable. This will make sticking the pieces together much easier and will also allow you to make sure the pieces all fit well together. (Keep the off-cuts as they will come in useful later).

It is easier to assemble the stable lying down - not you the stable! So begin by placing the back piece of the stable on the work-surface. Then pipe along the perimeter. Take the base section and one of the side walls and align them to the icing on the back wall. When they are standing alone, put the roof onto the sections of the back wall.



First you need some gingerbread dough and icing here are some simple recipes you can use:

Gingerbread dough

- 125g unsalted butter
- 100g light brown sugar
- 3 tablespoons of golden syrup
- 200g plain flour
- 1 teaspoon bicarbonate of soda
- 1 1/2 tablespoons of ground ginger



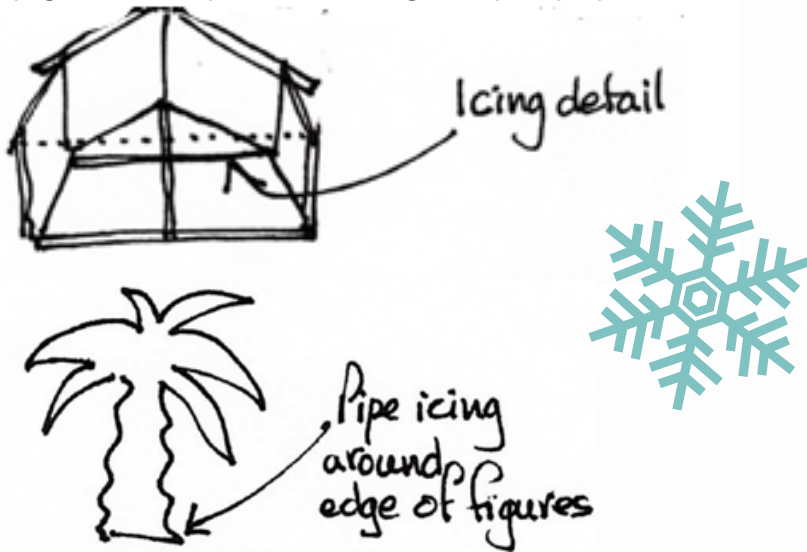
Royal Icing

- 1 large egg white
- 200g icing sugar
- 1 teaspoon or lemon juice



Assembling the stable continued:

You will then need to pipe icing along the roof ridge to fix the roof. The stable is now complete, but DO NOT be tempted to stand the stable upright. It will collapse unless the icing is completely dry. Trust me - I tried!



While the icing is drying ice around the the figure you have made . Set these to one side to dry.

When the stable is completely dry stand it up. Using the piping bag draw on some roof tiles (you could draw a continuous 'W' starting at the top of the roof on each side). When that is done you might like to add some icicles along the roof .

To assemble the manger pipe icing around the base and two sides. Stand the first side up against the base. Now do the same for the other side. When both are standing free, fix the two ends of the manger in the same way. If you like you can draw some beams on the back of the stable wall and some wood panels to the front of the manger. Using some off-cuts to represent straw, stick a line along the longe back of the manger.



While the icing is drying ice around the the figure you have made . Set these to one side to dry.

When the stable is completely dry stand it up. Using the piping bag draw on some roof tiles. (You could draw a continuous 'W' starting at the top of the roof on each side. When that is done you might like to add some icicles along the roof.

Once the icing is completely dry you can start to assemble your nativity scene. To support the figures I used some gingerbread off-cuts which I glues with icing to the base where I wanted these to stand. I then put a dab of icing on the base of each figure and gently pressed them against the base.

Now you are ready for the really fun bit!

Using some extra icing sugar, put a little in a large sieve and 'let it now' all over your assembled nativity scene. Stoop when it looks good to you - do not put too much on or you will cause an avalanche!

If you have any leftover dough you could always make some additional figures like sheep or angels. If you would like to share your finished triumph you can post a picture of it on the [Family Fun Cooking Club Instagram page](#) #SWCarols #familyfuncookingclub



