



RUDDING
PARK

HOW TO

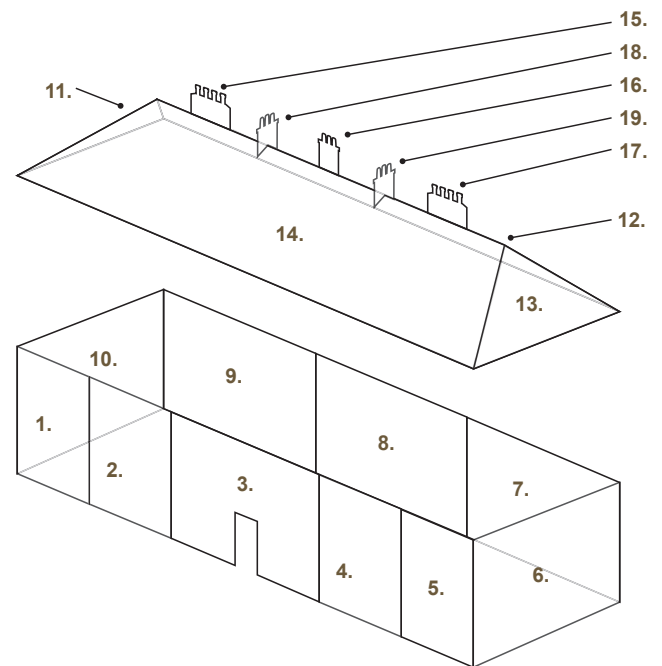
Make Your Own Gingerbread Rudding Park

For the gingerbread

750g unsalted butter
600g dark muscovado sugar
21 tbsp golden syrup
1.8kg plain flour
6 tsp bicarbonate of soda
12 tsp ground ginger

For the icing

3 egg whites
750g icing sugar



Heat oven to 200°C / fan 180°C / gas 6. Melt the butter, sugar and syrup in a pan. Mix the flour, bicarbonate of soda and ground ginger into a large bowl, then stir in the butter mixture to make a stiff dough. Leave the dough to cool for around 30 minutes, then knead for 5 minutes. This should help the dough to become smooth and even coloured.

Place a sheet of baking paper on your work surface, place a quarter of the dough onto it and put another sheet of baking paper over the top. Roll the dough to half a centimetre thick between the sheets of paper (the paper helps to stop the dough from sticking to the rolling pin without using flour). Cut out the pieces from the template, then slide the gingerbread, still on its baking paper, onto a baking sheet. Repeat with remaining dough, re-rolling the trimmings, until you have all 19 pieces.

Bake for 12 mins or until firm and just a little darker at the edges. While the pieces are still hot, trim around the templates again to give clean, sharp edges. Leave to cool completely.

Put the egg whites in a large bowl, sift in the icing sugar, then stir to make a thick, smooth icing. Spoon into a piping bag with a fine nozzle.

Pipe on the windows and any other details you like using the placement examples on the template for reference.

To assemble the house, starting with the first piece pipe a thick line of icing on the edge of one wall, attaching it to the next piece in order, following the diagram above. Leave the walls to dry for at least two hours before attaching on the roof, and finally the chimneys. A final dusting of icing sugar will give your house a wintery festive feel.

Your gingerbread house will be edible for about a week but will last a lot longer.

