

# Gingerbread Nativity



## Materials

### Stable

Gingerbread (or Honeybread) Slab  
Display plate or tray

### Holy Family figures

Packet of Premixed Hard Icing  
Liquid food colouring  
Icing sugar for dusting

### Optional Extras

Marshmallows for sheep.  
Licorice for fencing.  
Other lollies/candy to decorate.

### Basic Gingerbread

1. Preheat oven to 180°C.
2. Beat **125g softened butter** and **1/2 cup brown sugar** until pale and creamy. Add **1/2 cup golden syrup** and **1 egg** and mix well.
3. Sift **2 1/2 cups flour** with **1tsp bicarbonate of soda**. Stir into mixture with **1tsp ground ginger** and **1tsp allspice**.
4. Knead the dough on a floured surface until smooth. Wrap in plastic and refrigerate for 20mins.
5. Roll dough into a rectangle shape about 1 cm thick.
6. Bake on a greased cookie tray for 10 minutes or until golden.

## Assembly

**Step 1.** Make an 'A Frame' stable: Cut the gingerbread slab into two equal squares. Shave off the gingerbread to make a bevelled edge along the side that will form the apex of the 'A Frame'. If desired, bevel the edges that make contact with the tray.

**Step 2.** Make three icing 'snakes' and use these to 'cement' the two squares to the tray and each other at the apex as shown.

**Step 3.** Colour some icing yellow and mould a star. Attach it to the top of the (A) Frame.

**Step 4.** Colour portions of icing as desired (green, blue, brown, etc). Use these to make figures for the Nativity scene.

**Mary** Make a 1 cm ball of white icing for the head. Using two shades of blue icing shape a kneeling body with clasped hands (light blue) and veil (dark blue). Add some hands (white).

**Joseph** Make a 1 cm ball of white icing for the head. Using two shades of green icing shape the body and arms (light green) and headdress (dark green). Add some hands (white) and insert a twig or toothpick for the staff.

**Jesus** Make the manger with some brown icing shaped like a trough. Create some needles of straw using yellow icing and place in the trough. Create the baby using a small ball of white icing for the head and a larger one for the body.

**Step 5.** To finish, lightly dust the Nativity with sifted icing sugar to create a snow effect.



Take a photo and send CathFamily a pic of your masterpiece. The best entries will be posted on the website

[info@cathfamily.org](mailto:info@cathfamily.org)

