What you need!

Christmas Gingerbread House Cake

This colourful sugar gingerbread house makes a great Christmas cake topper. You can design and create your own template or use Fmm's birdhouse cutter set which is a great addition to your cake decorating tool kit as it can be used to make a variety of different cake toppers!

Step 1

Covering the board in white sugarpaste is not essential but it does make the cake stand out. Brush the board with a little cooled, boiled water then dust your work surface with icing sugar and knead and roll out approximately 500g white icing. Lift up and place onto the board, smoothing over with the palm of your hand or a cake smoother then cut off any excess icing around the edge of the board with a small palette knife.

Place the cake separately on a work board then knead approximately 750g red icing and roll out large enough to cover the top and sides of the cake.

Leave overnight to dry then carefully place the cake onto the cake board, attaching with some royal icing. Cut out a plaque in white sugarpaste using the round wavy edge cutter and attach to the centre of the cake with edible glue. Wrap a ribbon around the bottom edge of the cake and secure with edible glue then another length of ribbon around the board edge, adhering it with a glue stick or double sided tape.

For The Cake
- 18cm (7in) round sponge or fruit cake
- 25cm (10in) petal drum cake drum

To Decorate
- 750g Sattina true red sugarpaste
- 500g Sattina white sugarpaste
- Candy cane sprinkles
- Red sugar balls
- Red and black edible ink pens
- Edible glue
- 3-in-1 Sattina modelling paste
- Sattina Ready-To-Use royal icing mix
- Sugarflair Chestnut Brown paste colour

Special Equipment
- Fmm bird house cutter set / Patchwork cutter quilting embosser
- Fmm lower & upper alphabet cutters / Fmm geometric cutter set
- Fmm easy bunting cutters / Fmm hessian rolling pin
- Easy flow smoother tool / Cornflour pouch / Rolling pin
- Fmm straight frill set 1-4 / PME holly plunger cutter
- PME round wavy edge plaque cutter
- Cake Craft World gingerbread man cutter
- Small flat palette knife
- No 2 piping tube and piping bag
- Sparkly red & white gingham ribbon (2 metres)
Step 2

To make the gingerbread house, colour approximately 250g modelling paste light brown then roll out to 3mm thick. Cut out a front and back panel, two side panels and two roof panels then leave to dry overnight, turning once after a couple of hours. Cut out two gingerbread men and leave overnight to dry as well.

Handy hints: Dust your work surface with icing sugar when covering a cake in sugarpaste and cornflour when making decorations to go on the top of your cake.
Use a cake smoother to achieve a professional finish on your sugarpaste cakes - it will really make a difference!

Step 3

This hessian effect bunting is also made using the brown modelling paste. To stop the paste sticking, dust your work top with the cornflour pouch then roll out the paste to around 4mm in thickness.

Now carefully roll over again using the hessian embossed mini rolling pin and cut out the bunting using the Fmm easy bunting cutters which come in three sizes. If you wish to add a Christmas message, cut out some lettering in a different colour using modelling paste and the Fmm alphabet set and attach to the bunting with edible glue. Finally, brush a little edible glue onto each piece of bunting and press into position so that it forms hanging bunting around the sides of the cake.

Step 4

When dry, assemble the 3D gingerbread house on the cake by piping lines of royal icing along the inside edges using a small piping bag with a no. 2 writing tube.

Leave to dry then add doors and windows, cutting out the shapes in modelling paste and attaching with edible glue. Make the snowy roof from a rectangle of white sugarpaste; you can keep it simple, or if you want to make it more decorative, use the Patchwork quilting embosser and the Fmm straight frill cutter to shape the edges.

Decorate with an array of sprinkles, coloured chocolate buttons, icing holly, red berries and add a couple of gingerbread men (use edible ink pens to draw on the faces).

Fantastic Cutter Range

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