How To Make

A Christmas Cookie Jar Cake

Gingerbread men are a traditional favourite at Christmas, so we love this alternative Christmas cake design of a cookie jar, decorated with freshly baked gingerbread cookies. Our ‘cookies’ have in fact been made using sugarpaste, but you can choose whether to do the same or alternatively bake real gingerbread cookies.

Let’s Get Started

To prepare the cake, trim the tops of the cakes to level them if necessary, then stack with vanilla frosting between the layers. Smear a layer of frosting over the top of the cake and around the sides. Chill the cake until firm.

Step 1.

Knead some golden brown Sattina sugarpaste to soften it, then work in some white sugarpaste to lighten the colour. Roll out on a surface lightly dusted with icing sugar to about 5mm (1/16in) thick. Dampen the top of the cake drum by brushing over some cooled boiled water using a pastry brush and lift sugarpaste over it and rub it smooth using an icing smoother.

Place the bark impression mat on top and rub over it with the smoother to add a wood-grain effect to the board. Use the blade end of the blade and shell modelling tool to mark the planks of wood. Dilute some caramel/ivory edible paste colouring with water and paint over the board so the colour runs into the grain. Leave to dry then spray with Shell and Shine varnish to add a sheen.
Step 2.
Add a little sugarcel to the trimmings of light brown Sattina left from covering the board and knead it in well. Dust the inside of the silicone gingerbread mould with cornflour and tap out any excess.

Press some of the sugarpaste into one of the cavities of the mould, pressing it down well then trim the top level using a palette knife, taking care not to cut into the silicone mould. Turn the mould over and press out the sugar shape. Make one of each girl and boy gingerbread figures and two of the hearts. Leave the shapes to dry on a board lined with baking parchment.

Step 3.
Place the stacked cake on the 7 inch hardboard card and brush a little water over the top and sides of the cake with the pastry brush.

Knead the true red sugarpaste to soften it, then roll it out on a surface lightly dusted with icing sugar. Lift the sugarpaste over the cake and press it down on the top then against the sides, easing out any fullness so there aren’t any pleats or folds in the sugarpaste. Trim away the excess sugarpaste around the base. Rub the surface smooth using an icing smoother. Re-trim around the base if necessary.

Step 4.
To make the main body of the rolling pin, knead some sugarcel into a piece of white sugarpaste and then roll it into a column shape, cutting the ends off straight.

Add some sugarcel to a small amount of the true red sugarpaste and shape the two handles for both ends of the rolling pin, and cut two discs using a round cutter.

Knead some sugarcel into the dove grey sugarpaste then roll it out into a long strip, and cut out a band using the ribbon cutter. Place this strip around the heart shape cutter, trimming the ends and then lift out the cutter. Leave all these shapes to dry.

Step 5.
Knead some of the bottle green sugarpaste to soften it and then roll it out on a surface lightly dusted with icing sugar.

Cut out a circle to fit the top of the cake by cutting either around the cake tin or around a plate which is the same diameter as the cake.

Dampen the top of the cake using a slightly wet paintbrush then stick the green disc on top. Rub the top with an icing smoother to remove any finger marks.
Step 6.

Roll out a long strip of bottle green sugarpaste and use the ribbon cutter to cut a strip about 2.5-3cm wide.

Paint a line of water on the red sugarpaste around the top of the cake. Roll up the green strip of sugarpaste and press it in place at the top of the cake, unrolling it as you go around the cake to give a band around the top of the cake, trimming the ends to give a neat join at the back of the cake.

Step 7.

Roll out some of the white sugarpaste fairly thinly on a surface lightly dusted with icing sugar or cornflour and use the alphabet plunger cutters to cut the letters for the ‘cookies’ inscription.

Brush a little edible glue onto the back of the letters and stick them in place.

Step 8.

Roll out some more white sugarpaste and use the snowflake cutters to cut out shapes and brush a little edible glue on the back to stick onto the front of the cake.

Take care not to use too much glue or it will run down the sides of the cake and leave shiny marks.

Step 9.

Fit a piping bag with the no.2 piping tube and fill with some of the white royal icing. Pipe details on the girl and boy ‘gingerbread’ figures. Mix the white dusting colour with some rejuvenator spirit and paint the detail on the ‘gingerbread’ hearts.

Paint the heart shape cutter with silver edible glitter paint, adding a little rejuvenator spirit to it if necessary to thin it. Leave all the pieces to dry/set.

Finishing Touches

To assemble the cake, spray the main cake with the shell and shine spray and leave it to dry. Secure the red ribbon around its base, using double sided sticky tape. Place the cake on the covered cake drum. Assemble the rolling pin (shown in the main picture), using royal icing to glue the round ends and the handles on.

Pipe some royal icing to one side of the white central piece and adhere it to the cake. Use royal icing to stick the two hearts in place. Position the girl and boy ‘gingerbread’ figures, placing a small amount of the leftover sugarpaste behind them to offer added support. Dust over a little edible sparkling deco powder to look like a dusting of flour over the rolling pin. Use a very small amount of royal icing to glue the heart cutter in place, so the royal icing isn’t showing. Secure a ribbon around the edge of the cake drum using double sided sticky tape.