What you need!

- Ready Covered Cake  
  (We Used Sattina True Red Sugarpaste)
- Renshaw White Decor-Ice Flower & Modelling Paste
- Dexam Make & Bake Gingerbread House Cookie Kit
- Cornflour Pouch, Non-Stick Rolling Pin
- Selection of Paste Colours
- PME Set of 3 Star Plunger Cutters
- LVCC Fanciful Flourish Impressions Rolling Pin
- Rainbow Dust Double Ended Jet Black Edible Ink Pen
- Diamond Paste Luxury Royal Icing To Go
- Squires Edible Glue
- Karen Davies Shell Border Mould
- Sattina White Sugarpaste
- Selection of Sprinkles (we used Snowflakes & Candy Canes)
- FPC Sugarcraft Tiny Decorations Mould
- Cocktail Sticks
- Claydough Mr & Mrs Gingerbread

This gingerbread house cutter kit not only makes great cookies but allows you to create a fab Christmas cake topper to complement the cute claydough couple.

Step 1

Dust your work surface and hands using a cornflour pouch and colour about 200g of Renshaw’s Flower & Modelling paste a light brown colour; we used Sugarflair Pastel Brown Paste colouring.

Roll out the icing slightly larger than the cookie cutter keeping it at least 5mm in depth. Press the cutter into the paste and before removing the excess icing, cut out the windows and door.

Lastly, insert two cocktail sticks into the base of the house, leaving a couple of centimetres visible so they may be inserted into the cake. Leave to dry overnight.
For the snow on the roof and chimney, roll out some white flower & modelling paste to about 3mm thick and cut out the gingerbread house again. Before removing the cutter, use a sharp knife or scalpel to cut a wavy line to create the snow cap on the roof and chimney. Remove the cutter and roll over with a textured rolling pin to give a swirly effect on the icing.

While using the white flower & modelling paste, shape a base for the house. Make a sausage shape slightly longer than than the house, flatten slightly with a rolling pin and cut away a section inside, the same width and length of the house.

Colour small amounts of flower & modelling paste brown and green and roll out to about 3mm thick.

Cut out several gingerbread men to go around the cake and repeat with the trees.

To get the swirly effect on the trees, roll over with the LVCC Fanciful Flourish Impressions rolling pin before cutting them out.

Use star plunger cutters to decorate the trees with brightly coloured stars sticking them on with a little edible glue or a dot of royal icing. Leave to dry overnight.

Draw faces on the gingerbread men with a black edible ink pen and add small edible balls for buttons. Mould little bows using coloured sugarpaste, cornflour and the FPC Sugarcraft Tiny Decorations Mould.
When set and dry, decorate the house with coloured cut outs, sprinkles and piping around the windows.

Attach the snowy base to the cake with royal icing and pipe a line of royal icing inside the base before attaching the house. Carefully push the cocktail sticks into the cake using a palette knife to ease the house into the base if it is a little tight.

Attach the Christmas tree and gingerbread man on to the front with royal icing.

Decorate the sides of the cake with the other Christmas trees and gingerbread men and either pipe a shell border around the base or use the Karen Davies Shell Mould to create a sugarpaste border. This is really easy to do!

Dust the mould with cornflour and roll some sugarpaste into a sausage long enough to fill the mould.

Push into the mould, then slice any excess icing away with a palette knife. Turn the mould over to release the shell border and attach to the cake with edible glue.

Dexam Make & Bake Gingerbread House Cookie Kit

Available from www.cakecraftshop.co.uk