



Let's bake  
**Bing's  
Gingerbread  
Street!**



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These Bing gingerbread houses have been created for your Bingster to enjoy (by viewing or eating depending on your choice of dough). Templates are for personal use only, not for re-sale or distribution.





- If you'd like to create houses without boiled sweet windows and doors, skip instructions 6 and 9 and use icing to create windows and doors instead!







# Instructions

We made Bing's street from construction grade gingerbread, which is not suitable for eating. If you wish to eat your gingerbread then use an edible dough recipe and adjust the icing recipe as shown below.

## Equipment and preparation

### You will need:

- One quantity of Gingerbread dough
- One quantity of icing, stiff paste
- Piping bag with a basket weave icing nozzle and
- Small round fine icing nozzle
- Templates of the gingerbread house design, available on the downloadable pdf
- Sharp knife for cutting around templates
- Baking parchment
- Baking sheets to put the gingerbread on and a knife to cut out shapes
- Clear boiled sweets for the windows
- Wire cooling rack

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### The dough:

There are so many recipes out there we think it would be best for you to choose. If you wish to DISPLAY your gingerbread houses for more than a couple of hours then we recommend that you search for a structural gingerbread house dough recipe (sometimes called 'construction grade gingerbread') but please remember this isn't edible. If you wish to EAT your gingerbread houses then use a standard gingerbread recipe but please note they go soggy quite quickly.

### The icing (display version):

- 1 large egg white
- 250g royal icing sugar

### Icing (edible version):

- 300g royal icing sugar
- 2 dessert spoons of water (add gradually until right consistency achieved)



## Method

1. Preheat the oven to the temperature suggested in your recipe.
2. Make the dough based on the recipe you have chosen.
3. Cut out a piece of baking parchment to the size of your baking tray and place on your work surface.
4. Roll out a portion of the dough on top of the baking parchment as this will make it easier to move the house shapes without them stretching. The dough should be slightly thicker than a pound coin.



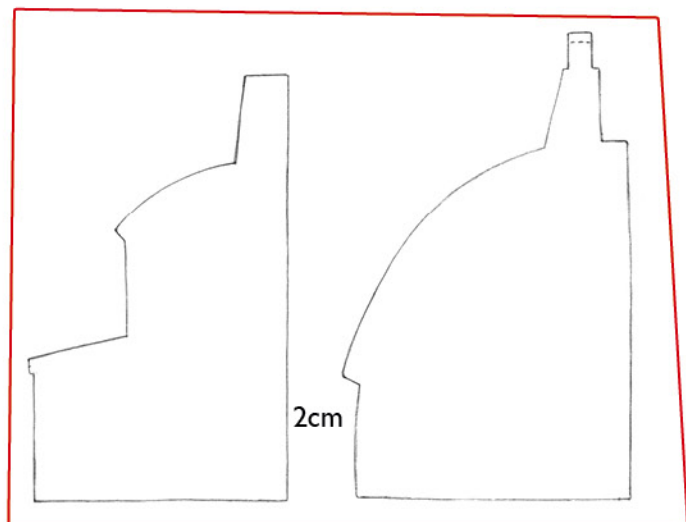
5. Place the house templates on top of the dough (see above) and use a sharp knife to cut round them (see opposite) using the outside heavy dark line as a guide.



6. Cut window and door openings using the window and door outlines as a guide.



7. Cut two triangular pieces per house. You will use these to prop the houses up with when you display them.
8. Lift the baking parchment and transfer the house shapes onto the baking trays. Leave at least 2cm between each house to allow for spread during cooking.







9. Place one boiled sweet (unwrapped!) into the centre of each window or door opening.



10. Bake for as long as your recipe says using the top and middle shelves of the oven making sure to keep Bingster's hands away as it will be burny hot.
11. Remove from oven and leave on a wire rack to cool thoroughly.

**NB: if you attempt to ice too soon your houses will go soggy! Trust us, we tried it.**







12. Make the icing by putting the egg white into a bowl, sieving in icing sugar and stirring to make a thick paste. Transfer into the piping bag using the basketweave nozzle for the roof lines and the fine round nozzle for the window, door and railing decorations.
13. Carefully pipe around the windows, door and chimney using the templates and photographs to guide you.







14. Using a spoonful of icing, 'glue' the triangular pieces to the back of the houses to provide support.
15. Place gingerbread houses where you would like to display them and put a tea light behind each one to really make the windows glow.

**NB: never leave lit tea-lights within arms reach of your Bingster or leave them unattended.**





