

# Gingerbread House Competition 2018



November 2018



Dear Parent,

Our annual Gingerbread House Competition will run again this year. Each year the entries become harder to judge but it is clear that the pupils enjoy doing it – last year we enjoyed Gypsy caravans, a fire breathing dragon, castles and many more delights.

As last year we are going to run it alongside our Christmas Fair which is taking place on **Saturday December 1st**. All the entries will be on display and if last years entries are anything to go by it will be well worth a visit.

Gingerbread has been baked in Europe for many centuries and the gingerbread house tradition originally came from Germany, it spread through Sweden and into Norway. The houses are traditionally formed as a one room house or log cabin (sometimes with a light bulb inside!!) and always elaborately decorated with lots of icing and sweets. Some even have gardens with St Nicholas and his little helpers.

Our Christmas competition is for pupils to design and make a Gingerbread house or other structure - they will need to bring it into school on **THURSDAY 29<sup>th</sup> November OR FRIDAY 30<sup>th</sup> NOVEMBER**. Judging will take place during the afternoon of Friday 30<sup>th</sup> November. There will be a variety of awards available. If pupils would like to work together on their design we will award a joint prize.

There are many recipes for the dough and of course it depends on the size of the house you plan to make. We would also suggest that pupils design their house on paper first and make templates to help them cut their dough to size.

This recipe seems to work well (but the amounts given are for 1kg of flour and so you may wish to scale it down).

## THE DOUGH

400 g golden syrup  
200g sugar  
100g butter  
4 eggs  
4 teaspoons ground cinnamon  
1 teaspoon ground cardamom  
1 teaspoon ground white pepper  
Half teaspoon ground ginger  
Half teaspoon ground cloves  
2 teaspoons baking powder  
1kg plain flour

## THE METHOD

1. Melt butter in a saucepan, take off the heat and add the sugar and syrup,
2. When cool add the eggs.
3. Mix the spices and the baking powder into the flour.
4. Mix the flour into the liquid.
5. The dough will be stiff but not sticky.
6. If the dough is sticky add more flour.
7. If not using straight away (roll out on a floured surface and, using your templates, cut out) place in a bag and seal. It will keep in the fridge for up to 3 days. The dough will also freeze for 3 months.
8. When rolling out the dough should be 3-4mm thick. Transfer to a baking sheet lined with parchment paper and bake 200 degrees C, Gas Mark 6 for 10-15 minutes. Only remove from the sheet when the biscuit is cooled.

Please could all entries be clearly labelled with the pupil's **NAME/S AND CLASS**, and brought to the Food Room on either of the dates specified above. Entries can be collected on Monday 3<sup>rd</sup> December or at the end of the school Fair on Saturday 1<sup>st</sup> December. We are looking forward to seeing all the houses - **GOOD LUCK**.

**Ms L Peat and Mrs P Nightingale**  
**Design and Technology Department**



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