Step 1: Make Maid of Gingerbread's Construction Gingerbread

This recipe makes enough for a small-medium 3D gingerbread build, or around 30–40 2D biscuits.

Ingredients

- 200g light soft brown sugar
- 40g black treacle
- 40g golden syrup
- 40g mixed ground spices (e.g. ginger, cinnamon, nutmeg etc.)
- 75ml water
- 250g unsalted butter, cubed
- 550g plain flour, plus a little extra for dusting!
- 1 tsp table salt

Method

1. Put the sugar, treacle syrup, spices and water into a medium saucepan and mix gently over a medium heat until all the sugar has dissolved and the mixture is hot, but not boiling – you might need an adult's help with this!
2. Turn the heat off and gradually add the cubes of butter, stirring until they dissolve into the hot mixture.
3. Pour mixture into a stand mixer (or large mixing bowl).
4. Mix on a low speed (or stir with a wooden spoon) while gradually adding the flour and salt until it comes together to form a dough.
5. Wrap the warm dough in cling film and place in the fridge for around 20 minutes until slightly firm.
6. After it has chilled, preheat the oven at 180 C or 160 C for a fan oven.

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7. Cut a piece of parchment paper to fit your baking tray – you may need to use a few baking trays or bake them in batches. Roll out the dough directly onto the parchment paper until around 1cm thick.

8. Print and cut out the templates. Place each template on top of the gingerbread and gently cut around the template using a knife.

9. Gently slide the parchment paper onto your baking tray. Bake the gingerbread for 12-15 minutes, until slightly darker around the edge. Leave to cool completely on the trays. Now you’re ready to start decorating!

Notes/substitutions

- *Light soft brown sugar* – dark brown or muscovado is also fine
- *Treacle/syrup* – if you don’t have both, just use 80g of whichever one you do have
- *Spices* – if you prefer to just use ground ginger that also works well
British Museum treasure box

treasure box  
top & base x 2

treasure box  
sides x 4
British Museum treasure box

- Aztec serpent
- Rosetta Stone
- Amphora
- Gayer-Anderson cat

treasure box plaque x1
Step 2: Make Maid of Gingerbread's Construction Icing

Ingredients
6 tsp meringue powder*
9 tbsp water*
1 tsp piping gel
750g icing sugar, sifted
*or 2 egg whites in place of the meringue powder and water

Method
1. Mix the meringue powder and water (or the egg whites) on a slow speed in a stand mixer (or in a large mixing bowl with a spatula) until evenly combined.

2. Gradually add the sifted icing sugar until the mix becomes fairly stiff and smooth. You're aiming for the consistency of toothpaste – when you lift up the spatula the icing should stay where it is.

3. If needed, add a little water or a little more icing sugar to adjust until you have the correct consistency. N.B. if you’re adding water do it in very small (1 tsp at a time) as it doesn't take much to loosen the mixture.

4. Once you have a thick, smooth icing, scrape it into a large bowl and immediately cover with cling film (pressing the film down to touch the whole surface of the icing – this stops any air getting to it and drying it out) until ready to use.

Notes/substitutions

- Piping gel – totally non-essential so just leave out if you don't have any. But if you think you'll get really into piping icing decoration it’s a handy addition to invest in.

- Icing sugar – instead of the above recipe you could use Tate & Lyle's Royal Icing Mix and water (just follow the instructions on the box).
Step 3: Decorate the gingerbread treasure box

You'll need to make the dough, bake the biscuits using the templates, and whip up a batch of royal icing before starting the video, which explains how to decorate the biscuits and assemble your magical treasure box.

Essential equipment

- Piping bags. These can be disposable, compostable, fabric or handmade using greaseproof paper. You'll also need icing tips.
- Decorations, such as silver or coloured edible balls and sprinkles.

Click the image below to watch a gingerbread expert show you how to construct and decorate your gingerbread treasure box. We can't wait to see your creations!
Other non-essential equipment

- A cake board (8”). A large plate or chopping board to assemble the box on will also work well
- Fondant icing and cornflour
- Toothpick or cocktail stick
- Food colouring. The video uses turquoise, black and brown gel colours but you can get creative!
- Lustre dust and rejuvenating spirit