



## Gingerbread house cake

Craving that cozy winter feeling of a gingerbread village, but not in the mood to spend hours building a gingerbread house? Then this Gingerbread Village Cake is just what you need! Simply bake a few small houses from gingerbread dough, add a touch of royal icing, and stick them around the sides of your cake. In no time, you'll have a charming little gingerbread village that looks amazing and tastes delicious. Perfect for the holidays or a cozy winter baking day!

## Boodschappenlijstje



FunCakes Mix for Gingerbread 500g

F11140  
€3.99



FunCakes Mix for Sponge Cake Deluxe 500g

F10100  
€3.96



FunCakes Mix for Enchanted Cream® 200g

F11205  
€3.19



FunCakes Mix for Royal Icing 450g

F10140  
€3.96



FunCakes Bake Release Spray 200ml

F54100  
€4.99



FunCakes Flavour Paste Lebkuchen (Gingerbread) 100g

F56350  
€7.69



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733  
€3.85



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.79



Wilton Extra Deep Round Cake Pan Ø20x10cm

129001703  
€11.99



Wilton Deegroller Wide Glide 50cm

02-0-0197  
€28.19



Wilton Decorating Tip Round #003

02-0-0154  
€1.65



Wilton Decorating Tip Open Star #018

02-0-0215  
€1.65



Wilton Dusting Brush set/2

02-0-0205  
€8.45



Wilton Cake Leveler 25cm

02-0-0129  
€4.15



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



Wilton Comfort Grip Spatula Curved 22,5cm

03-3133  
€5.95

## Ingredients

- 500 g FunCakes Mix for Gingerbread
- 250 g FunCakes Mix for Sponge Cake Deluxe
- 150 g FunCakes Mix for Enchanted Cream®
- 225 g FunCakes Mix voor Royal Icing
- FunCakes Flavour Paste Lebkuchen
- FunCakes Bake Release Spray
- 200 ml milk
- 115 ml water
- 60 g unsalted butter
- 5 eggs (approx. 250 g)

## Necessities

- FunCakes Decorating Bags
- Patisse Parchment Paper
- Wilton Extra Deep Rond Baking Pan Ø 20 x 10 cm
- Wilton Wide Glide Rolling Pin 50 cm
- Wilton Decorating Tip #003 Round
- Wilton Decorating Tip #018
- Wilton Dusting Brush Set/2
- Wilton Cake Leveler 25 cm
- Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- Wilton Comfort Grip Spatula Angled 22,5 cm
- Prints of Amsterdam houses

### Step 1: Make the gingerbread dough

Prepare 500 g FunCakes Mix for Gingerbread as indicated on the packaging. Preheat the oven to 180°C (convection oven 160°C) and line a baking tray with parchment paper. Roll out the dough on a floured work surface to about 2-3 mm thickness.

Don't have cutters in the shape of Amsterdam houses? Print some templates on paper, cut them out, and use them as a stencil. Cut the houses out of the dough with a sharp knife, place them on the baking tray, and bake for 10-13 minutes until golden brown. Let the cookies cool flat on the counter.

### Step 2: Bake the cake base

Prepare 250 g FunCakes Mix for Biscuit Deluxe according to the instructions on the packaging. Grease a baking pan with baking spray, pour in the batter, and bake in the preheated oven for about 30-35 minutes until lightly browned. Let the cake cool completely on a wire rack.

### Step 3: Make the royal icing

Prepare 225 g FunCakes Mix for Royal Icing as directed. Fill two piping bags fitted with Wilton tips #003 and #018 with the icing. Decorate the baked houses with fine lines, dots, and snowy details. Leave them to air dry. Use a small brush and some royal icing to add snow to the rooftops if desired.

#### **Step 4: Make the filling**

Prepare 75 g FunCakes Mix for Enchanted Cream® as indicated and flavor it with FunCakes Gingerbread Flavour Paste. Slice the biscuit twice horizontally using a cake leveler and fill the layers with the cream. Also cover the outside of the cake with a thin layer.

#### **Step 5: Finish the cake**

Prepare another 75 g FunCakes Mix for Enchanted Cream® and coat the entire cake until it's completely covered. Tap the cream gently with a spatula to create a playful, snowy texture.

Finally, press the decorated gingerbread houses carefully against the sides of the cake. And there you have it: your very own Gingerbread Village Cake: a cozy, spiced, and festive showstopper for winter and the holidays!

This recipe was made possible by FunCakes.