

# Gingerbread Snow Globes

## BAKE + DECORATE



### INGREDIENTS + MATERIALS

- 500g Roberts Edible Craft Gingerbread Mix
- Butter, Water & Golden Syrup
- Roberts Edible Craft Thickness Guides.
- Rolling pin & Baking Paper
- 8cm Cookie cutter
- Royal Icing White & Colours
- White Sprinkles
- Piping bags and nozzles
- Cake Dowel or Lollypop Stick

Recipe will make approximately 10 Snow Globes



### METHOD

1. Prepare your gingerbread dough according to the instructions on our pack.
2. Roll out the dough between two sheets of baking paper. Aim for a minimum of 6mm thickness to support the channel you will create.
3. Cut out circles, using a 8cm round cookie cutter.  
Working in pairs, cut 2 cm off one side of one circle (the dome) and for its pair (the base), create a 1 cm channel indent through the middle of the circle. You can use a lollypop stick or cake dowel to do this. (Image 4).
4. Bake your pieces after this step and allow to cool prior to decorating.
5. Prepare your royal icing and place into piping bags. One for outlining, flooding and your colours.
6. Outline your snow domes & bases. Allow to completely dry. (Image 5).
7. Pipe a generous layer of royal icing to cover the top edge of you snow domes and dip into a bowl of sprinkles. (Image 6).
8. Fill in the outlined areas with the flooding icing, adding more sprinkles for a snowy effect. Then pipe on your coloured royal icing decorations as the last step and allow to dry. (Image 7).
9. To assemble, pipe a generous line of royal icing into the channel on your base piece, & stand your dome piece upright into it. Hold until the icing sets and it can stay upright on its own. Allow to fully dry.

