

CakeFlix

The Gingerbread Express Tools & Ingredients

Tools

- Mixer
- No 6 PME star nozzle
- 2 x disposable piping bags
- Baking tray
- Cooling rack
- Grease proof paper
- PME modelling tools
- Large & small rolling pin
- Knife
- Large & small palette knife
- No 6 paintbrush
- Cake smoothers

Ingredients

Gingerbread

- 250g unsalted butter
- 200g dark muscovado sugar
- 7 tbsp golden syrup
- 600g plain flour
- 2 tsp bicarbonate of soda
- 4 tsp ground ginger

Royal Icing

- 1kg white icing sugar
- 3 medium egg whites

Cake

- 1 x 6" square 3" deep

Cake Boards

- 3 x 6" square temporary boards
- 1 x 12" square temporary board
- 2 x 10" cake cards
- 24" x 10" board

Ganache

- 400g dark chocolate

Sugarpaste

- 900g white (Renshaw)
- 50g brown (Renshaw)
- 100g red (Renshaw)
- 50g green (Renshaw)

Progel

- Caramel (Rainbow Dust)
- Brown (Rainbow Dust)
- Chestnut (Rainbow Dust)

Other

- Smarties
- PME holly plunger cutter
- Circle cutters
- Scissors
- Happy Sprinkles by Bunny & Scott