

How to Make Gingerbread Buildings



Photo of Carrot Cake Café by BM3 Architecture

Make your own delicious and edible treats which are inspired by the buildings you see around you. Follow this step-by-step guide to make your own beautiful buildings at any time of the year- just try not to eat an entire city in one go!

This is what you'll need

Ingredients

- 125g plain flour
- 40g margarine
- 2 tbs golden syrup
- 1 tsp ginger powder
- ¼ tsp cinnamon powder
- Things to decorate with: marshmallows, icing pens, icing sugar, dried fruit, chocolate buttons- whatever you have in your cupboard!

Kitchen Equipment

- Scales
- Big bowl
- Rolling pin
- Wooden spoon
- Blunt knife, tea spoon and table spoon
- Greased baking tray
- Clean surface to roll out on
- Oven



Photo edited by Michael Duckworth

Recognise this building? Why not google the RIBA Headquarters!

Something to consider

The recipe provided is perfect for a few normal sized biscuit buildings. However, if you want to make a tall skyscraper, or have a go at turning it into something 3D, you may want to increase the amount of ingredients used.

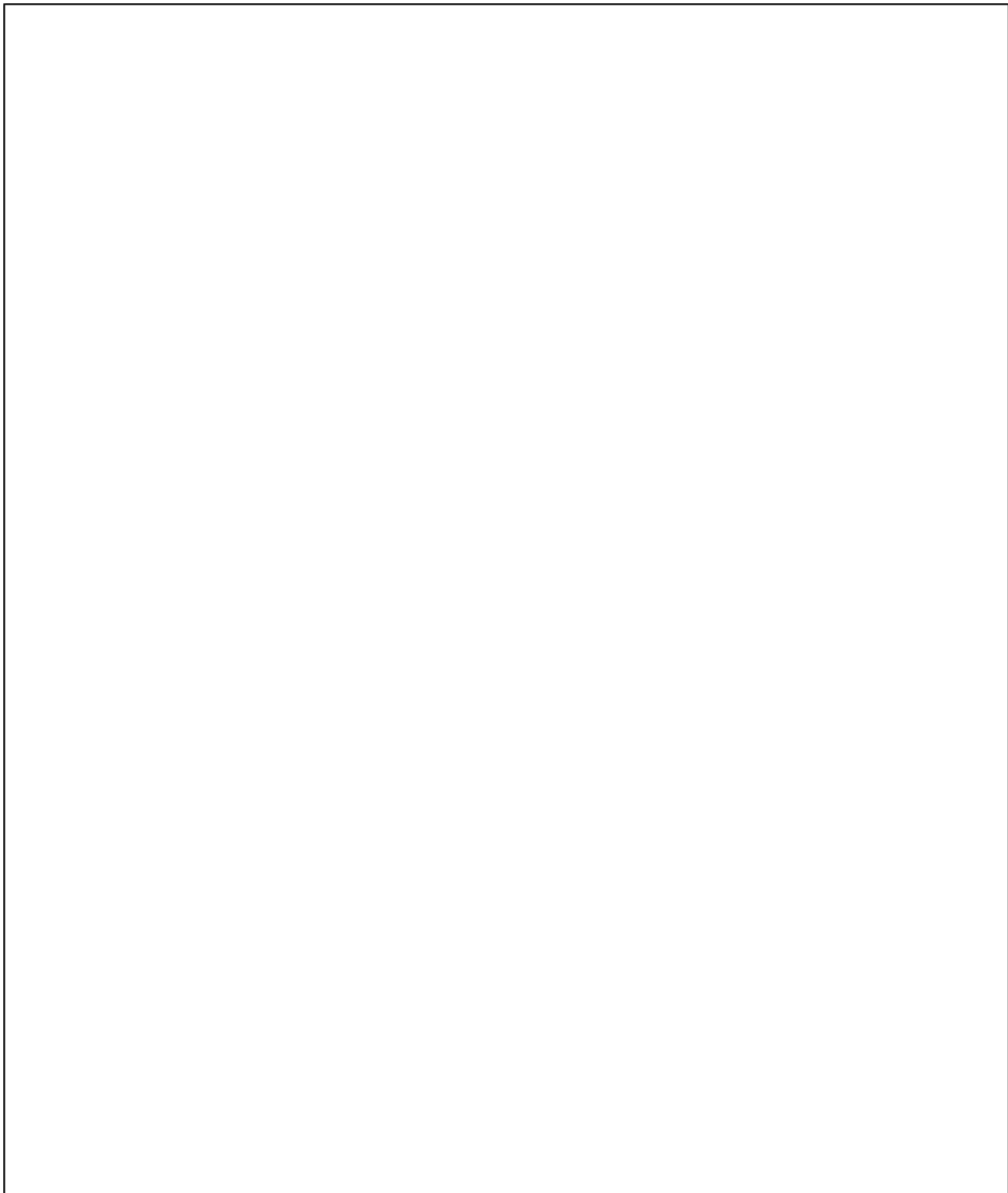
How much of each ingredient would you need if you wanted to double the recipe?

Plan your Design!

Like all good architects you need to design what your edible building will look like before you make it. In the space below can you draw the building you would like to make and label what your different features will be made out of e.g. raisins, marshmallows, smarties.

You will need to think about;

- What is the function of my building? (A house, shop, library, school)
- What is the main shape of my building, and do I need to bake separate shapes to stick onto my building?
- How will I stick things on/together - icing sugar, icing pens or liquid glucose are good if you have them, or you can spread melted chocolate on!



Get making, this is how



1. Preheat your oven to 180°C (350°F) and get all your ingredients prepared & measured.



2. Add the plain flour, ginger powder and cinnamon to a large bowl and stir.



3. Add the margarine to the mix and rub it into the dry ingredients using your fingers until it looks like breadcrumbs.



4. Add the golden syrup and stir together until it forms a stiff dough which can be shaped into a ball.



5. Sprinkle some flour onto the surface, and using a rolling pin, roll the dough until it is about 5mm thick.



6. Using either cookie cutters or a table knife, cut out the shape of your building and any features you need.



7. Place the shaped dough onto a greased baking tray or use parchment paper to ensure it won't stick to the tray. Place in the oven and cook for 10 mins.

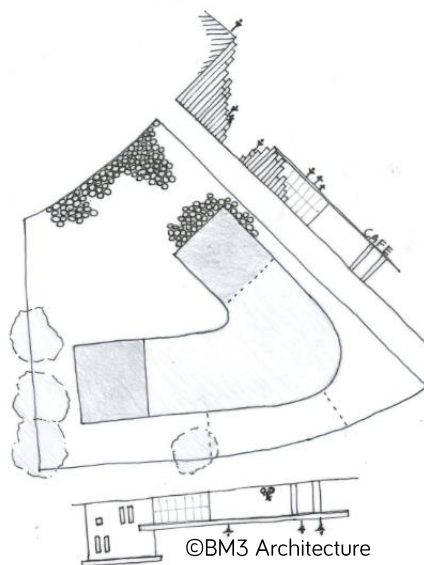
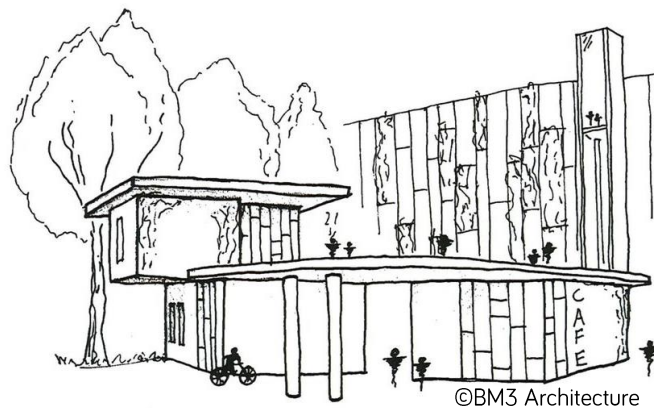


8. Remove and allow to cool for at least 20 minutes before decorating!

Find some inspiration

In 2019 [BM3 Architecture](#) took part in the [Gingerbread City Exhibition](#). Just like you, they went through the process of designing, baking and decorating to create a beautiful gingerbread café (the tasty looking building on the front page!). They have very kindly sent us some pictures of their designs and final product to inspire you with your own creations. If you are up for a challenge why not have a go at making a free-standing 3D biscuit building like them! Or try making a building which uses many different shapes and angles as they did!

Planning



Making



End Product



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