

GINGERBREAD CAROUSEL

What should I say? Gingerbread cookies and gingerbread cakes are inextricably linked to this festive season. It is also one of the most popular desserts at my home. We have been baking them for many years in the same way and according to our favorite and proven recipes. In recent years, it has become very popular to make various gingerbread villages, gingerbread house cakes, etc. It's beautiful and I haven't escaped this trend either. But I decided to try something a little different, and this idea (and the carousel) came about last year as part of one of the challenges on IG.

Since I have loved carousels since I was a child, I knew right away that I wanted to make a gingerbread carousel. The recipe is not complicated at all, but I had a bit of a hard time putting it together. I would have done some things differently today, but it was great for the first try :D. So, you can be inspired by the recipe and create a similar carousel or maybe you will be inspired to create something else 😊.

I recommend spreading the recipe over at least 2 days, especially the gingerbread dough must rest for at least one day. You can then decorate on the same day when you bake the carousel body.

Day 1 and 2

INGREDIENTS GINGERBREAD COOKIES

700 g all-purpose flour
240 g butter
400 g liquid honey
160 g powdered sugar
2 eggs
30 g ground cinnamon
15 g ground ginger
15 g ground cloves
a pinch of ground allspice
6 g baking soda

All-purpose flour for sprinkling when rolling
hard paper, pencil, scissors - for templates for houses according to your imagination

INSTRUCTIONS

1. Melt the butter in a medium saucepan over medium heat, then remove from the heat and stir in all the spices, sugar, and honey. Mix everything well into a thicker mixture and let it cool until the mixture is lukewarm.
2. Sift the flour and baking soda into the bowl of the food processor. Add the cooled butter mixture and eggs. Use the kneading hook to make a smooth and compact dough. The dough will not be completely stiff and will be a little sticky, but it will be compact. We try not to add too much flour so that the dough does not lose its lightness. Shape the dough into a ball, wrap it and let it rest in the cold for at least 12 hours.
3. The dough will remain soft, there is no need to leave it to loosen before processing.
4. Preheat the oven to 175 °C. Line the trays with a baking mat or paper.
5. Knead the dough gently before processing. Divide the dough into parts and roll each part on a floured rolling pin to a thickness of approx. 4-5 mm. Using a knife, cut out different shapes from the dough to decorate the perimeter of the carousel, horses and the roof of the carousel.
6. To facilitate the work, create templates from hard paper. I used squares for the perimeter of the carousel and for the roof of the carousel I created triangles (6 in total), where one side is shaped into an arch.
7. For the gingerbread houses on the roof, I recommend you create first a paper template on which the gingerbread triangles will be placed, so that you can plan the size of the triangles. I cut out a circle from the cardboard (I don't mention the size, because it will vary according to the size of the body mold used), which we will shape into a cone to have a base for the roof, on which we will stick the gingerbread.
8. Transfer carefully the cut shapes to the baking sheet.
9. Bake in the middle of the oven for 10-12 minutes or until the edges of the gingerbread begin to brown. If the gingerbread is thinner, the baking time will be shorter. Remove from the oven and let cool.

ROYAL ICING

1 egg white
200 – 250 g powder sugar
ca. 1 tsp lemon juice

1. Sift the powdered sugar 2 to 3 times so that there are no crumbs in it.
2. Mix 1 egg white and about 3 spoons of sifted sugar in a bowl and mix with a wooden spoon until smooth. Add 1 tablespoon of strained lemon juice and gradually add sugar. Keep stirring until a smooth frosting is formed. The glaze should slowly run off the

wooden spoon. If it is thin, add a little sugar, otherwise dilute with lemon juice drop by drop.

3. Fill the icing into a bag, cut off a small tip and decorate according to your imagination. Finally, sugar a little more powdered sugar, for a snowy impression.

Day 2

INGREDIENTS CAKE

CAKE

(Diameter 18 cm)

280 g all-purpose flour

220 g cane sugar

2 tsp baking powder

2 tsp gingerbread spice

2 eggs

250 ml milk

150 ml oil

butter for grease the mold

coarse flour to pour out the mold

CREAM

250 g mascarpone

60 – 100 ml whipped cream

2 tbsp powdered sugar

cranberry jam

Tip: the cake can be sprinkled with the remaining meringue
stronger (e.g., bamboo) straws 4 - 6 (I do not recommend using paper straws - they absorb moisture, and the carousel could collapse)
hard paper to create a base for the roof
glue

INSTRUCTIONS

CAKE

1. In the bowl of a food processor, beat eggs with sugar until fluffy.
2. Sift the flour with baking powder and spices into the second bowl and carefully add to the egg mixture. Add oil and gradually add milk to make a more liquid batter.
3. Grease a cake mold (with a removable bottom) with butter and sprinkle with coarse flour. Bake in an oven preheated to 175 °C for 35-45 minutes (I recommend baking on the bottom rack, baking time may vary depending on the size and height of the mold). Test the cake with a skewer - if no batter remains on the skewer after removing it, the cake is done.
4. Remove out the oven, let cool in the mold for 10-15 minutes. Then turn it upside down and let it cool completely.

CREAM

1. In the bowl of a food processor, beat the cold mascarpone with 2 tablespoons of powdered sugar for about 10 seconds.
2. Add cold whipped cream and beat until smooth.

FINISHING

1. Cut the cake lengthwise into 2 parts, spread with jam and part of the cream.
2. If you have any leftover meringues, chop them into larger pieces, they will be beautifully crunchy.
3. Fold the second part of the cake and cover with the remaining part of the cream.
4. Decorate with gingerbreads around the perimeter.
5. Attach the horses to the straws at different heights (the height of the cake is counted - for better stability, it is good that the straws are stuck all the way to the bottom) - attach them using egg white icing.
6. Attach the gingerbreads to the roof on the prepared paper template - using egg white icing.
7. Place carefully the roof on the straws - here I would recommend gluing the paper part to the straws with glue to ensure stability.
8. At the end, you can powder with a little sugar.
9. Sprinkle the body with horses with crumbled meringue.