

# Gingerbread Santa Claus

By Chef Jörg Amsler

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A Tutorial by By Chef Jörg Amsler

## Gingerbread Santa Claus

### Materials Needed:

- Gingerbread dough
- Rolling pin
- Knife
- Pizza cutter
- Round cookie cutters
- Colored fondant
- Cardboard for templates
- Paper cone for piping
- Powdered sugar and egg white for royal icing
- White nonpareils



### Step 1:

Create templates of Santa's body and goodie bag. Roll out gingerbread to 1/4 inch thick. Patch and cut out the large triangle for Santa's body, goodie bag, shoes and hat (pom pom).



### Step 2:

Place all individual pieces on a sheet pan and bake at 325 degrees until firm to touch and a nice amber brown color.



### Step 3:

Let all the individual pieces cool completely and make sure they all fit together.



### Step 4:

Roll out red fondant and use the same template to cut out the large triangle to resemble Santa's coat.





#### Step 5:

Brush gingerbread with a bit of diluted corn syrup and place the fondant triangle on it. Cut out a circle about 1/4 of the way down from the top to later place his face in it.



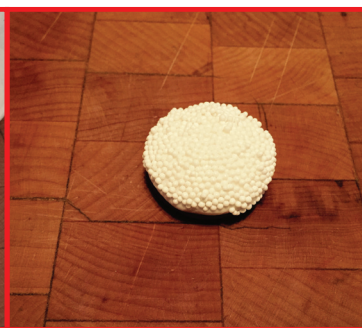
#### Step 6:

Roll out some light pink fondant and cut out a circle with the same size cookie cutter you just used on Santa's coat to place into the cut out circle. With modeling tools, create a face by indenting the eyes and shaping a nose.



#### Step 7:

Create the pom pom by covering the gingerbread circle with white fondant, slightly wet it and dip it in white nonpareils.



#### Step 8:

Cover the goodie bag with fondant by mixing red and a small amount of black to create a reddish brown color. Brush gingerbread bag with corn syrup and place rolled out fondant over it.



#### Step 9:

Place the bag on Santa and create the boots the same way.



#### Step 10:

Create the mittens with two equal red fondant pieces, starting off by shaping two circles to sculpt the two mittens and making a small cut for the thumb.



#### Step 11:

Place the two mittens on Santa's coat so it looks like he is holding his big goodie bag. Then place two small white fondant pieces, slightly wet and dipped in white nonpareils, along side it to resemble a fur seam.



**Step 12:**

Repeat the same step to create a red coat border and white fur seam along the bottom of his coat and over his boots.

**Step 13:**

Create the face and beard by whipping up royal icing and placing it in a paper cone. Place a small pink ball of fondant for his mouth and hand pipe the beard and mustache out of royal icing. Fill in eye sockets, as well, and pipe a small dark chocolate center in the eye.

**Step 14:**

Create some final touches by adding some string around the bag and some silver pearls for the extra bling bling.

**Step 15:**

Let everything dry for a bit and enjoy your Santa Claus. You can present him laying down or standing up, leaning against something.



Jörg Amsler is a renowned pastry chef and former owner of Truly Jörg's Patisserie who has made numerous appearances on Food Network Challenge. Jörg has worked in every type of culinary environment nationally and abroad from restaurants, cruise ships, hotels, resorts, supermarkets, retail, airline and catering. Currently he travels internationally teaching cake artistry and offering consultation to new businesses.