



# Ministry of Defence

## Air Publication

25-12-2021-(X-MAS)-STEM

SECRET RECIPE AND DESIGN

# Gingerbread Typhoon Equipment Assembly

## Support Authority General Orders

Sponsored for use in the United Kingdom Ministry of Defence,

Defence Aviation Environment by

Defence Equipment and Support - Air Commodities Delivery Team

### CONDITIONS OF RELEASE

This information is released by the RAF STEM team for fun purposes only.

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## General Orders

Equipment list at the start of baking instructions.

## Illustrated Parts Catalogue

In blueprint at pages 4 and 5 of the document. These can be used as a template to draw your own or to cut out and use.

## Warnings

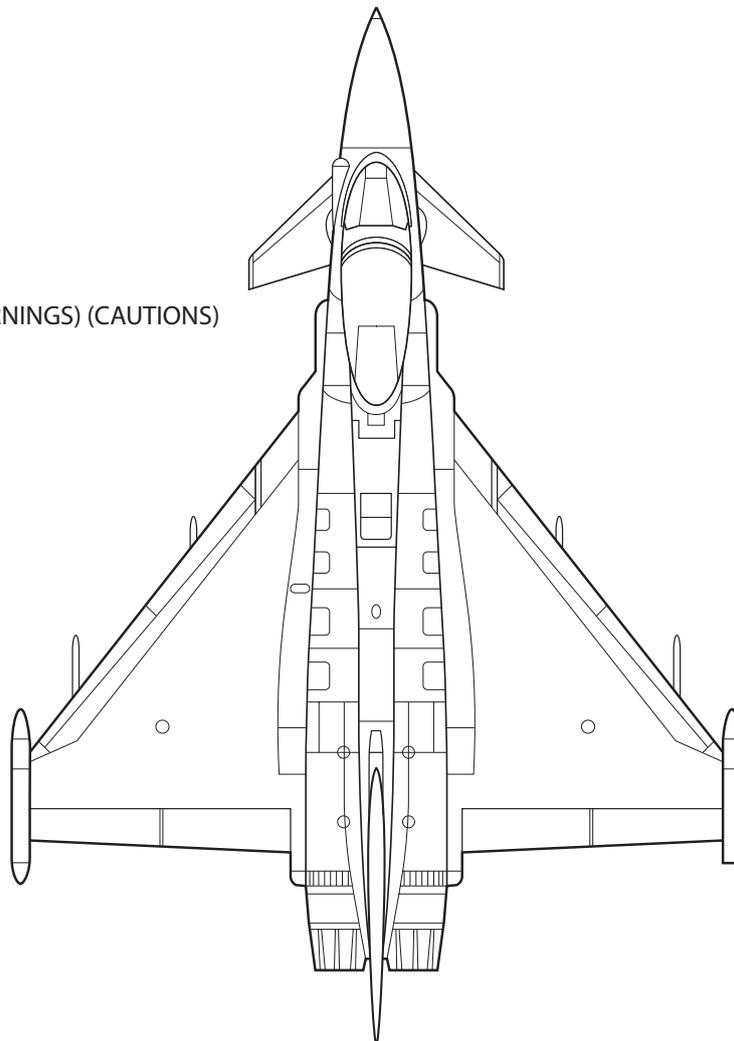
Hot sugar can cause serious injury. Please ask an adult to help you when melting sugar.

Melting chocolate on a stove means there will be boiling water and a hot stove. Please ask an adult to help you when melting chocolate.

Cutting the gingerbread requires a sharp knife. Please ask an adult to assist/ supervise you when cutting the gingerbread.

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2. Preparation
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## General

**Difficulty:** Needs skill.

**Hands-on Time:** About 3 hours

**Baking Time:** 30 mins

**Serves:** 4

### For the gingerbread:

75g light muscovado sugar

30g golden syrup

25ml of juice from an orange

95g unsalted butter, diced

225g plain flour (plus extra for dusting)

2 tbsp ground ginger

¼ tsp salt

50g Chocolate

### Equipment:

Shape templates (see Preparation)

3 baking sheets

Sharp knife

Scissors

Biro

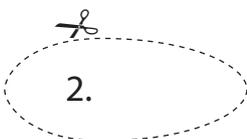
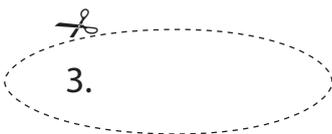
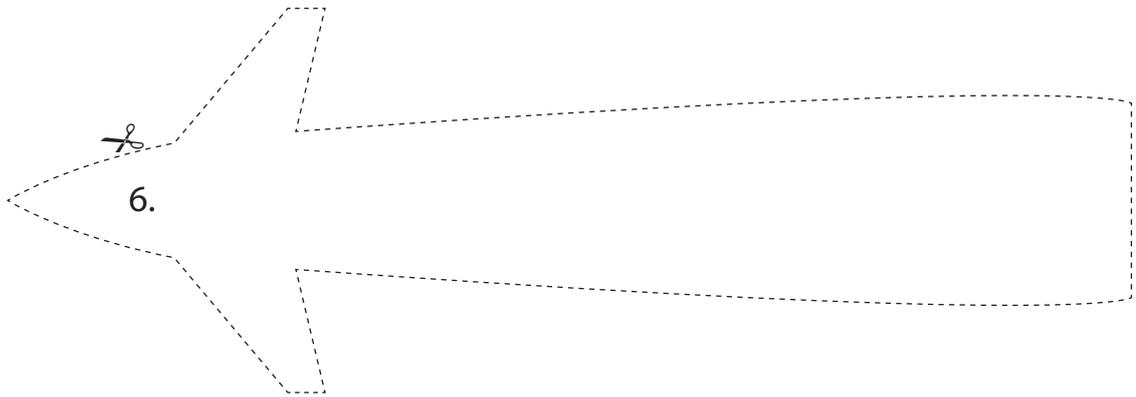
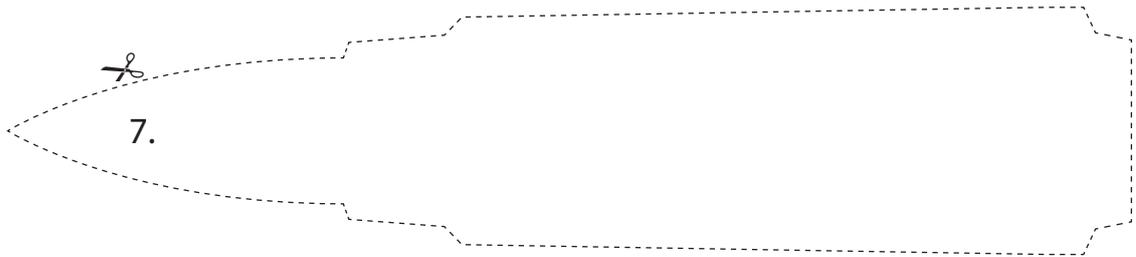
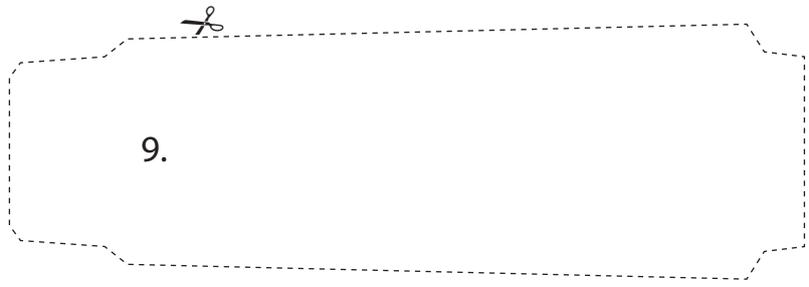
Baking parchment/ paper

Cake board or large plate

Saucepan

Rolling pin

Clingfilm

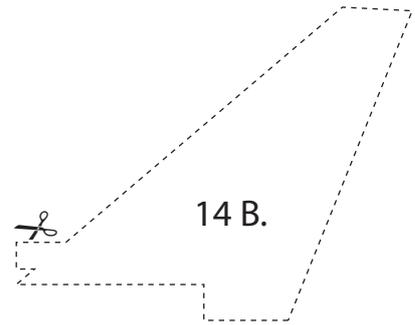
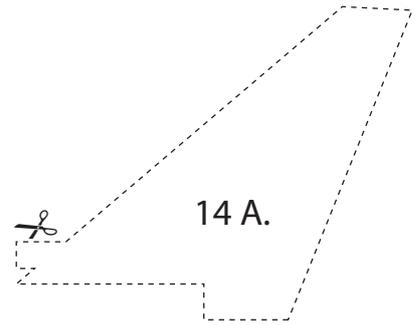
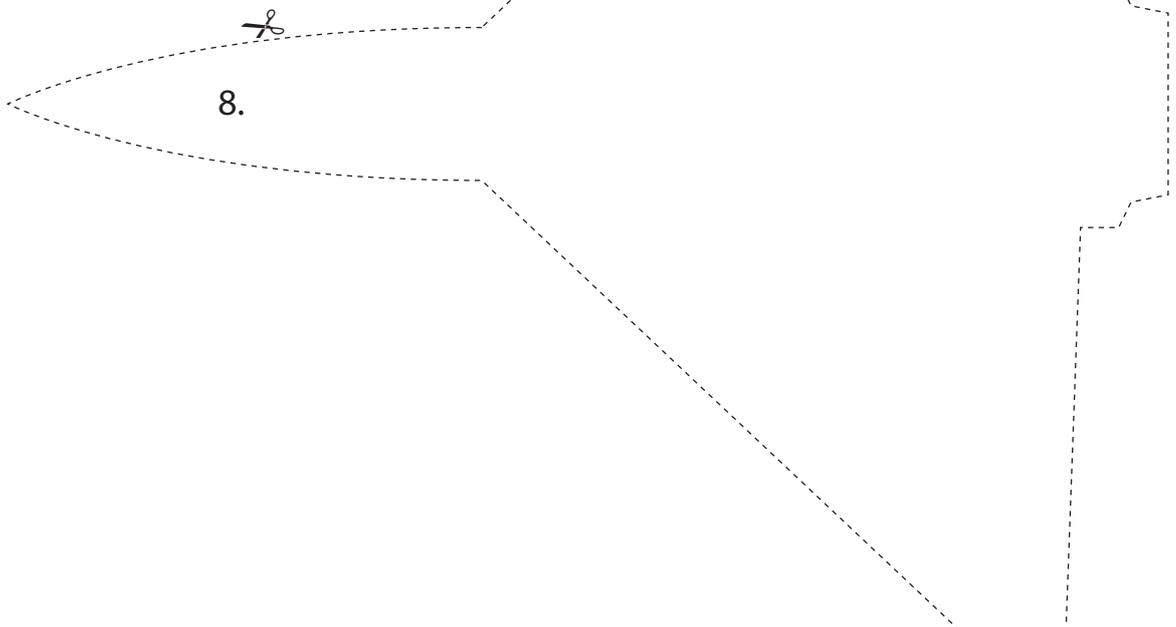
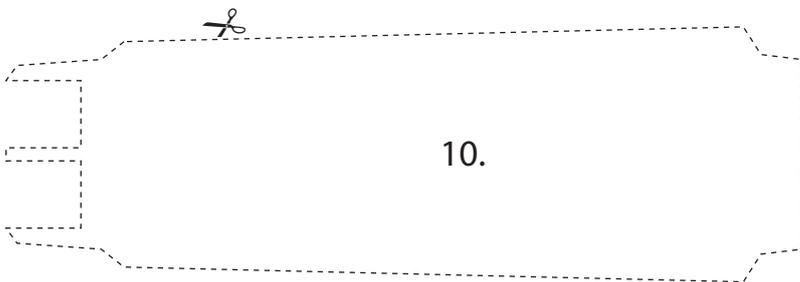
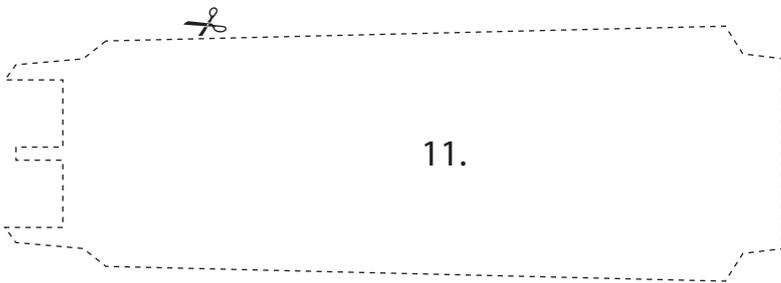
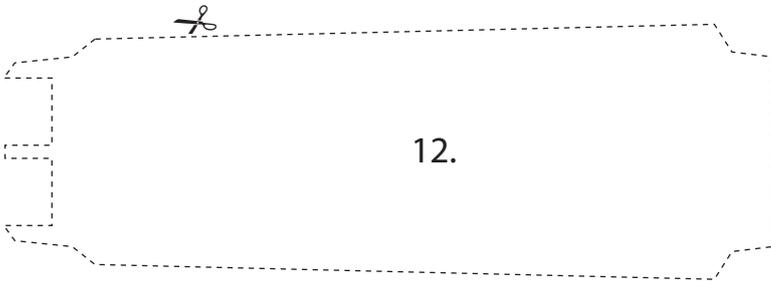
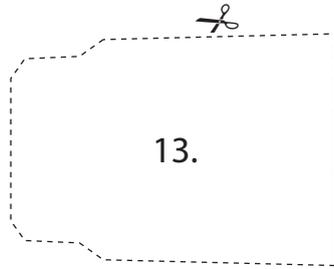


### Prepare as follows:

Using the templates, a biro and a sheet of greaseproof parchment, trace each of the shapes accurately onto the greaseproof parchment. Using the scissors cut out the greaseproof parchment template shapes. Put all templates to the side while making the gingerbread mix.

You should have 15 cut out shapes in total.

Prepare your baking sheets by lining them with more greaseproof parchment.



## Baking:

### Step 1

**WARNING:** Please ask an adult to help you with this step.

Heat the sugar, golden syrup and orange juice in a large pan over a low heat, until all the sugar crystals have melted (about 5 minutes). Remove from the heat and stir in the butter until melted. Sift the flour, ginger and salt into the wet ingredients, then stir to combine. Bring the mixture together with your hands and knead it to a dough.

### Step 2

Divide the warm dough into 3 equal pieces and refrigerate for 30 minutes until firm.

### Step 3

Once the gingerbread has cooled, transfer the pieces to a lightly floured work surface, roll out and cut out the gingerbread pieces using the templates, re-rolling the trimmings as necessary. Carefully transfer the cut pieces of gingerbread onto the baking sheets making sure they are spaced out over the baking sheets. Keep all the small pieces together on one tray.

### Step 4

Chill the gingerbread pieces for 1 hour (this will prevent them spreading during baking).

### Step 5

Heat the oven to 180°C/160°C fan/350°F/Gas 4.

### Step 6

Bake the small pieces of gingerbread for 10 minutes, or until golden brown and firm. Slide onto a wire rack to cool.

### Step 7

Bake the large gingerbread pieces for 15 minutes, check if they are firm and golden. They can be baked for a further 3–5 minutes if required. Remove from the oven and leave on the baking sheets until cold. If the gingerbread has spread during baking, either trim around the pieces with a sharp knife while still hot, or allow to cool completely and then gently shave the uneven edges with a fine grater.

## Assembling:

### Step 1

To assemble, start by melting the chocolate in the microwave in short bursts to avoid burning it. Equally the chocolate can be melted by heating a pan of hot water on the hob then placing the chocolate in a separate bowl inside the pan and stirring constantly until melted. Place a small dot of chocolate in the cake board/ large plate and stick piece 13 to it. Add more chocolate to the top of piece one trying to smooth an even layer of chocolate over it, then place piece 12 on top. Continue this pattern of spreading chocolate and adding the next piece until piece 1 is at the top.

### Step 2

For pieces 14A and 14B add chocolate between them to sandwich them together. This should take 15 mins at room temperature to set. Once these and the rest of the Typhoon has set, the thicker combined no.14 pieces can be placed on the back of the Typhoon and stood upright to make the tail. Use as much chocolate as you need to fill in the gap underneath. It should be able to stand up by itself after a few seconds and be set after 15 mins.

### Step 3

You have now completed your masterpiece! Decorate how you would like or leave it plain.

## Testing:

Time to try your creation. You can either take your Typhoon apart level by level or you can smash it and eat all the delicious pieces.

## Cleaning:

Washing-Up Instructions. Refer to authorised adult in the household.

