

Gingerbread Academy

Techniques of Hungarian Gingerbread

Aniko Vargane Orban
Tunde Dugantsi



Tunde's Creations



Gingerbread Academy
Techniques of Hungarian Gingerbread

by
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Aniko Vargane Orban (left) and Tunde Dugantsi (right). Photo © by Balázs Varga.

Welcome to Gingerbread Academy!

I am a Hungarian gingerbread artist living in the United States. Gingerbread is a living tradition in my native country, and I always wanted to share this treasure with the rest of the world. But I did not have the confidence to do it by myself. I was looking for a partner who does remarkable work and also has experience in teaching this wonderful art. And I found my perfect partner: Aniko Vargane Orban.

Her creations are simply amazing. The origin of her designs is the extremely rich folk art treasure of Hungary; however she is always showing us something new and exciting. She teaches gingerbread classes in Hungary, and she has built a wonderful community of gingerbread artists from her former students. Aniko is not only a great artist, but a fantastic teacher and a real leader.

You can see her work at
www.mezeskalacsajandekok.hu

We teamed up to create this easy to use guide so that you can all learn and enjoy this ancient tradition.

We would like to thank Laura Trombley for all her help in editing this book.

Tunde Dugantsi

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Techniques using flood icing



Flood icing is not a traditional Hungarian technique, however it can be combined with traditional techniques to create exquisite cookies.

The next few pages will cover the following techniques:

- Filling areas with flood icing.
- Leaving open spaces in the flood icing.
- Creating an 'icy' effect.
- Filling areas with different colors.
- Wet on wet technique.

The cookie pictured on the left is a beautiful combination of the first three techniques.



Filling areas with flood icing



Leaving open spaces in the flood icing



Creating an "icy" effect



Filling areas with different colors



Wet on wet technique

Use of construction gingerbread

Construction gingerbread (see recipe on page 9) has many different uses. Because this type of dough has minimal spread, it creates additional design possibilities.

On the next few pages we will show you some possible uses for construction gingerbread:

- Baking with cookie molds.
- Baked-on design elements.
- Gingerbread ceramic.
- Gingerbread house.
- Bowl.
- Braid.

These elements can be nicely combined into bigger projects. Construction gingerbread contains a lot of flour, therefore it is not as enjoyable to eat as the other recipes, but it is definitely a good choice for beautiful keepsakes.



Baking with cookie molds



Baked-on design elements



Gingerbread ceramic



Gingerbread house



Bowl



Braid

The hearts have a marbled wet on wet base color and decoration on top. They all have different borders.



Assembly

You may have to trim the two sides of the side panels. Then place them around the bottom and secure them with a pin first, to see if they make a complete circle. If not, you have to adjust the size of the circle so the pieces close it completely. When they fit, you can glue the pieces with royal icing (just like on the gingerbread house), still using the pins to keep the pieces from moving.

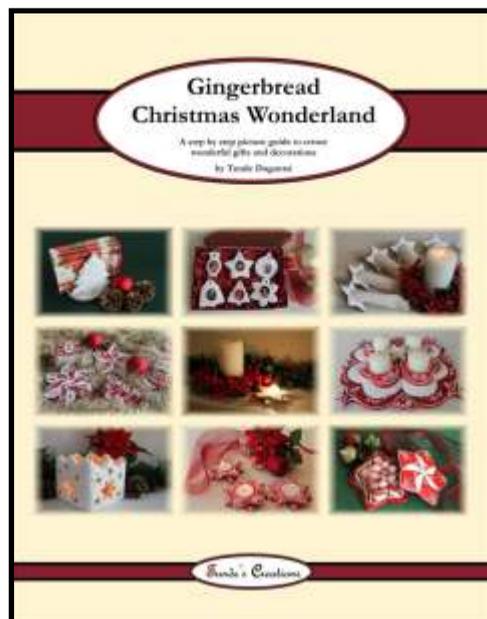


Finishing the bottom

The bottom circle needs only a border. You can make a border that matches the one on the top of the box.



More books in this series



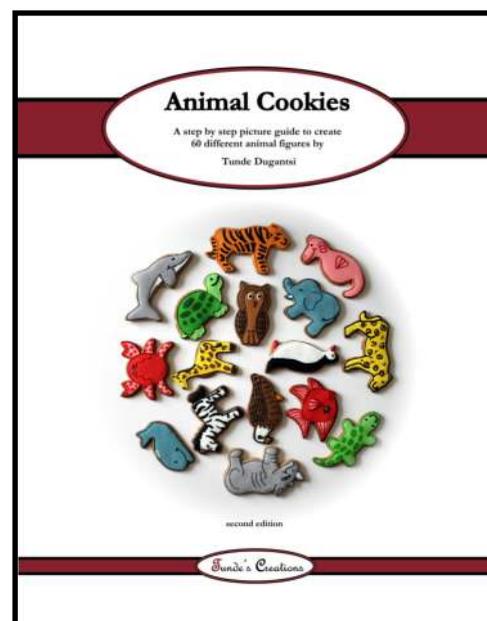
Gingerbread Christmas Wonderland

A step-by-step picture guide to create wonderful gifts and decorations by Tunde Dugantsi.

This book is a great collection of unique Christmas gift ideas and holiday decorations, all made from delicious gingerbread. Anyone can create these little pieces of art following the step-by-step photo illustrated instructions.

Using this book, you can give creative and heartfelt gifts to your loved ones. Everyone will love these gifts, and they can keep them forever if they wish, because gingerbread is made to keep. If they can't store them, then they are great for eating. These gifts have a traditional Christmas spirit, they smell wonderful, and can beautify any table setting (center pieces, napkin rings, and candle holders).

This book has a wonderful variety of Christmas ornaments that are easy to make and look gorgeous. Some of the ornaments can also double as picture frames and can be the perfect gift for family living far away. You can choose from a collection of candle holders, napkin holders, centerpieces, napkin rings, and wreaths to decorate your home. If you are up for a challenge or want to impress someone with your creativity and ingenuity, then you can create a gingerbread house, a little Christmas village or even a one foot tall decorated Christmas tree from scratch.



Animal cookies

A step-by-step picture guide to create 60 different animal figures by Tunde Dugantsi.

This book is a great reference for anyone who would like to decorate animal cookies. Cute animal figures are easier with this how-to book than you can imagine.

The step-by-step instructions are accompanied by photographs of each individual step of the decorating process. Such simple instructions allow these adorable works of art to be made with ease by anyone willing to try.

Each animal is labeled with its degree of difficulty (easy, medium, or hard) so even those with little or no experience can be successful at creating something extremely cute. The simplicity of this book will also appeal to children - offering a wonderful way to spend time with your family.

Just think of all the possibilities for such a book: a great gift for those creative people in your life; a fun activity for kids during summer break from school; birthday party entertainment; holiday cooking fun and so much more! This book can free the creative genius in all of us!

Available at www.amazon.com and your favorite bookseller.

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Aniko Vargane Orban
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gingerbread master classes
cake and cookie decorating classes
cookie decorating book

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