

# GINGERBREAD HOUSE

You will need:

- 1 bag **Little Bay Baking Gingerbread Cookie Mix**
- 1 empty ½ gallon milk/ juice paper carton
- Tape
- Scissors
- Confectioner's sugar
- Powdered egg whites
- 1 pint size zip lock bag (for frosting house)
- Parchment paper
- Assorted gluten free candies for decoration



1. Trace pattern pieces onto a piece of the parchment paper. Cut out pattern pieces.

2. The day before you want to assemble your house – Prepare dough according to package directions and chill thoroughly. Divide dough into two sections. Roll each of the two dough sections to 1/8" thickness between two pieces of parchment paper. Remove top piece of parchment paper. Using pattern pieces cut out 2 roof sections, two short side panels, and two tall side panels (front and back of house). If making door and windows from gingerbread cut those out now. Be sure to leave ½" of space between your cut out pieces. Leaving dough on the parchment paper, slide onto cookie sheets and chill in freezer for 5 minutes before removing the dough between the cut out house pieces. Bake cut out pieces 8 to 9 minutes at 375 degrees. Cool thoroughly before trying to remove from parchment paper. Place cooled pieces on rack to dry overnight. You want the pieces to be firm before assembling your house to reduce cracking. Use the extra scraps to reroll and make gingerbread cookies to add to your winter scene. Gingerbread boys and girls, dogs, cats, reindeer . . . . .

3. Making the Base for your house

Take ½ gallon milk/juice paper carton and cut off strip on top of carton that holds the two sides together. Cut away the round plastic pour spout if your carton has one. Tape top shut to make slanted roof of house and cover the pour spout hole with tape. Trim away bottom of carton so flat sides are 3 ¾ " tall. Place cardboard carton on a platter so you won't have to move it once it is decorated.

4. Prepare royal icing.

Mix 4 cups confectioners sugar, 3 TBS powdered egg whites (also called meringue powder) and 6 TBS water until blended. Beat at high speed 7-10 minutes or until very stiff peaks form. Keep icing covered with plastic wrap when not using. Icing will dry very hard.

5. Assembling your house

Place some of the icing in the zip lock bag. Cut a very tiny piece off one corner of the bag. Pipe a line of frosting around the bottom of your house to anchor it to the platter. You will also use this to pipe icing decorations on house and cookies. Candies will be held on the house (and cut out cookies) using the royal icing as glue.

"Glue" gingerbread sections to carton using royal icing

Using knife carefully spread 1/8" layer of icing on back side of one of the short side pieces. Push gently against side of house. Repeat with other short side piece. Repeat for back and front pieces of house. Frost back of roof sections last and place on slanted section of carton. Roof should have a slight overhang. Let sections set while frosting cookies you will use to decorate your winter scene. Any gaps between gingerbread house sections will be covered with frosting and candies as you decorate your house.

Using icing, stick door and windows onto house. (You may have to hold the windows in place for a few minutes while they set or place small object to prop up window while it dries. We used one of the little boxes the candy decorations came in.)

Decorate the house using candies and imagination. Lean gingerbread boys and girls against house or place in pile of frosting "snow" in the front yard of your house.

