

## **Small Gingerbread House - Steps**

***Note: Hot glue can be used instead of royal icing to glue the Graham crackers together***

***Meringue powder is another option for making royal icing***

### **Royal Icing**

#### **Ingredients:**

- 3 cups powdered sugar
- 2 egg whites
- ¼ tsp cream of tartar

#### **Instructions:**

1. In a large bowl, whisk the egg whites with an electric mixer until frothy.
  2. Add the powdered sugar & cream of tartar.
  3. Whisk for 7-9 minutes until the volume has increased and it holds stiff peaks.
  4. Using a spatula, scoop the icing into a prepared piping bag or bags. *(Use disposable bags & a small to medium round piping tip)*
  5. Push the piping tip to the bottom of the bag *(Omit this step if you choose not to use a piping tip.)*
  6. Snip the corner of the bag until the end of the tip is exposed or simply snip to make a small opening
  7. Fold over the edges of the bag to make filling it easier. *(Using a tall glass makes this step easier.)*
  8. Once full of icing, twist the top of the bag to push the icing down towards the tip or opening. *(Optional: Secure the twisted top with an elastic band.)* e. Start decorating by gently twisting & squeezing the bag
  9. Store any unused icing in a sealed container or bag.
- NOTE: Warm the icing by gently massaging the bag with your hands. This helps the icing flow.

## **Constructing a Graham Cracker Gingerbread House**

***Note: Work quickly when constructing these houses. Royal icing sets***

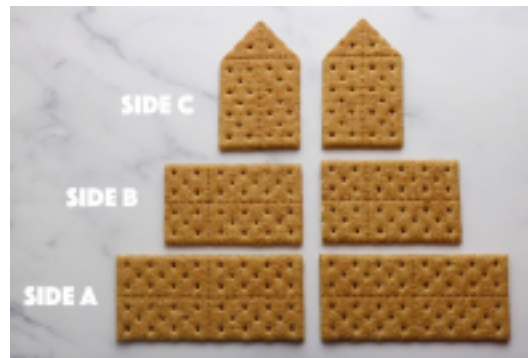
#### ***fast!* Supplies:**

- Graham crackers
- Royal icing or hot glue
- Plastic knife
- Assorted candies & decorating food items *(see list)*
- Cardboard/cake board/paper plate for base

#### **Instructions:**

***Note: Hot glue can be used instead of royal icing***

1. Use 6 Graham cracker sheets to build one house.



See diagram above:

**Side A** - these 2 crackers will remain whole and form the roof.

**Side B** - these 2 crackers will form the sides of the house. Using a serrated knife, gently cut halfway between the middle & end of each 'B' cracker. (*Half a cracker can also be used for a smaller house. Adjust the length of the roof and sides if making a smaller house.*)

**Side C** - these crackers will make the front and back of the house. Repeat the cuts made for 'B' and then make diagonal cuts to form peaks. (Use the diagram above as a guide.)

2. Set a piece of sturdy cardboard on your work surface. Apply icing/hot glue to the long edge of one of the B crackers and press gently but firmly into the cardboard until it stands up by itself.

3. Apply icing/hot glue to the side and bottom edges of a C piece and attach it to the B piece while pressing it down into the cardboard.



4. Apply icing/hot glue to the long edge of the other B cracker and press gently but firmly into the icing/hot glue on the C piece and into the cardboard until it sets.

5. Apply icing/hot glue to the side and bottom edges of the other C piece and attach it to both B pieces while pressing it down into the cardboard.



6. Apply icing/hot glue to the diagonal edges of the C pieces and attach both A pieces. Run a line of icing/hot glue along the rooftop to cement the two A pieces.
7. Allow the icing to harden for at least 6 hours or overnight. (Hot glue will bond immediately.)



8. **Decorate:** Using candy/food suggestions from the list below, be creative and decorate your house. Attach candy etc. with royal icing. Decorate the base board as well. Remember that the icing hardens quickly, so be sure to decorate small sections at a time.

### **Candy/Food Decorating Suggestions:**

**Roof Ideas: Other Ideas:** (walkways, snowmen, log piles, etc.)

Necco wafers	String licorice
Nonpareils	Candy Canes
Andes Mints	Red Hots
Shredded Wheat	Silver Balls
M&Ms	Smarties
Skittles	Mini Marshmallows
Peppermints	Sprinkles
Gumdrops	Jimmies
Tootsie Rolls	

### **Window Ideas:**

TeddyGrahams	LifeSavers	Nerds
Pretzel Sticks	Peppermints	Starburst
Peppermints		

### **DoorIdeas:**

Gum  
Pretzel Sticks