

Material List:

Halloween Haunted House

- Mixing bowl
- Paper towels
- Spoon
- Spatula
- Whisk (or standing or handheld mixer)
- Water
- Tablespoon measure
- Scissors
- Plastic wrap or tupperware container
- Rubber band or chip clip
- Cookie tray (for easy decorating + clean-up)

Halloween Haunted House Instructions

Step 1: Make the "glue" aka. royal icing

Place the royal icing mix and black food dye into a bowl. Add 1 tablespoon of water at a time until desired textured is reached (approx. 2-3 tbsp/ bag). Mix with a standing mixer or whisk + spatula until icing is smooth. Add additional water, a teaspoon at a time, as necessary to reach the desired consistency if needed.

Helpful hint: You want stiff royal icing consistency to hold the decorations gingerbread house in place. Add just enough water for your icing to mix until smooth.



Step 2: Prep your piping bag.

Cut the tip of your piping bag. Fill the bag with royal icing. Secure your piping bag with a rubber band, kitchen clip or twist tie.

If you have extra icing, place it in an air tight container and store it in the fridge.

Helpful hint: keep the piping bag tip covered in a damp towel so the royal icing doesn't crust at the end causing a plug.



Step 3: Get creative.

Decorate the walls and roof pieces prior to assembly. This allows for max creativity with your desired gingerbread house design! Attach candy and decorate with sprinkles. To decorate with sprinkles: pipe your desired design in icing cover with sprinkles and gently press them into the icing. Tap off the excess into a bowl.



Step 4: Wait for the decorations to dry.

Here's the hard part as it requires a bit of patience. Allow these decorated pieces to sit and air dry for approximately 30 minutes. This gives the royal icing time to dry and harden into place.



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Gingerbread House Instructions

Step 5: House construction begins!

Begin by assembling the base pieces first. Using a generous amount of royal icing, connect the side panels to the inside of the front and back panels. Allow this base to set and dry for 5-10 minutes.

**Helpful hint: hold each piece firmly in place for 10-30 seconds before moving on to the next piece. You could also use a can or heavy glass cup to hold the base panels in place.*



Step 6: Raise the roof!

Once you have allowed your base to set, apply the roof panels with a generous amount of royal icing. When attaching them, firmly hold the panels in place for a minute. If you notice them slipping when you remove your hands, gently slide them back into place, and again, hold for a minute or two.



Step 7: Finishing touches

Pipe a line of royal icing along the roof seam and apply additional candy. Add any finishing touches to your house!



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