

Material List:

Gingerbread House

- ☐ Mixing bowl
- ☐ Spatula
- ☐ Water
- ☐ Tablespoon + teaspoon measure
- ☐ Scissors
- ☐ Rubber band or chip clip
- ☐ Cookie tray (for easy decorating + clean-up)



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Gingerbread House Instructions

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

Place the royal icing mix into a bowl. Add 1 tablespoon of water to start. Then add 1 tsp at a time until desired textured is reached (approx. 2-3 tbsp/ bag). Mix with a standing mixer or 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 ¼ inch off 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!

Use icing:

- To repair any cookie breakage
- As paint to draw on your gingerbread house
- As glue to attach candy and sprinkles onto your house.



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Gingerbread House Instructions

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.



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 to the base. Add any finishing touches to your house!



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