Material List:

Gingerbread House

- ☐ Scissors
- ☐ Tall cup
- ☐ Rubberband
- ☐ Cookie tray (for easy decorating + clean-up)

Gingerbread House Instructions

Step 1: Prepare your piping bag

Place piping bag inside a cup and fold the top of the bag down (about halfway) to create a cuff. Cut the icing pouch open and squeeze the icing into the piping bag

.Once filled, un-cuff the piping bag. Twist the end of the piping bag and secure with a rubber band.

Cut ¼ inch off the tip of the piping bag. Then massage the icing down so it flows through the open tip.

Step 2: Get creative.

Option 1: Decorate the walls and roof pieces prior to assembly (that's my favorite way!)

This allows for max creativity with your desired gingerbread house design!

Make sure to separate your chimney before decoration.

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.

Option 2: You can also skip ahead and construct your gingerbread house first and decorate after.

Gingerbread House Instructions

Step 3: Wait for the decorations to dry.

Allow these decorated pieces to sit and air dry for approximately 10-20 minutes. This gives the royal icing time to dry and harden into place.

Step 4: House construction begins!

Line the four canals of the base tray with icing.

Using a icing to connect the side panels to the inside of the front and back panels. Let dry for 10 min.

Step 5: 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.

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Gingerbread House Instructions

Step 6: Finishing touches

Pipe a line of royal icing along the roof seam, attach your chimney and apply additional candy. Add candy to the base and make any finishing touches to your house.