



Everything You Need to Create Your Own Gingerbread House



First begin with a good foundation. We recommend a piece of plywood covered with aluminum foil. A foundation like this will allow you to move your house without risking it falling apart.

After preparing the dough, cover it with plastic wrap and refrigerate for at least an hour, or until it is no longer sticky. Then with a lightly floured rolling pin, roll the dough to 3/16" or 1/8" thickness. To cut the dough, it is best to use templates made of heavy cardboard and a sharp knife or pizza cutter. Make sure you cut all the details into the pieces of dough now as this will be difficult after baking.

Once the pieces have baked, let them cool completely before assembling your house. Apply a generous amount of glue icing using a pastry bag to one of the edges of the joints and let sit for 30 minutes. After the icing has set, press one of the un-iced pieces to the iced edge. They will need to be held together until the icing sets completely. A good way to hold them in place is to stack canned goods around the pieces. A good order to work is to first glue your walls to each other and then onto the base, then add the roof after the walls have completely set.

The decoration of your house is only limited by your imagination and how much candy you have. Here are some decorating ideas:

- Shingle roof with cereal wheat squares, wafer cookies, sliced almonds or small pieces of chewing gum.
- Use colored candies to make a cobblestone walkway.
- Make shutters with sections of graham crackers.
- Sprinkle shredded coconut around house to create snow.
- Mirrors and aluminum foil make excellent streams and skating ponds.
- Fashion chocolate licorice into fences.
- Stack large marshmallows to make snowmen.
- Top a candy cane with a gumdrop to make a street lamp.
- Melt crushed candy for windows.

Please see <http://rotarycharity.org/recipes.htm> for dough and icing recipe.