

gingerbread-house-heaven.com

Basic House Template

We hope you enjoy using this gingerbread template! We sure had fun creating it! Use the recipes at <http://www.gingerbread-house.heaven.com> for gingerbread and icing, and make sure to send us photos of your finished product! Here's all you need to know to build your unique gingerbread creation:

General Instructions:

- It's a good idea to cut all copies of your template out of card stock paper and tape it together to see the finished product before you begin working with your gingerbread. This ensures you understand where everything will go and helps you find a base (usually a cake board or wood covered in foil) that's an adequate size. You can even disassemble and use the same template pieces to cut your gingerbread.
- Any lines that are gray are optional. For instance, windows and doors can be cut as we've shown them OR feel free to design your own shaped windows and doors. Some people even prefer to build the house without any cut outs and then "draw on" windows and doors later out of icing and candy.
- Frequently, we include 2 (or more) template pieces butted up next to each other. This just saves you time with cutting. These ARE separate pieces. The exception, of course, is lines that are gray and say "Optional" nearby. For these, you may choose to cut on the gray lines or not.
- Patience is the key to successful gingerbread houses! Give yourself ample time to allow the pieces to dry after every step or two when assembling. This will help prevent collapses and give your house the best possible structural integrity.

Variations/Decisions:

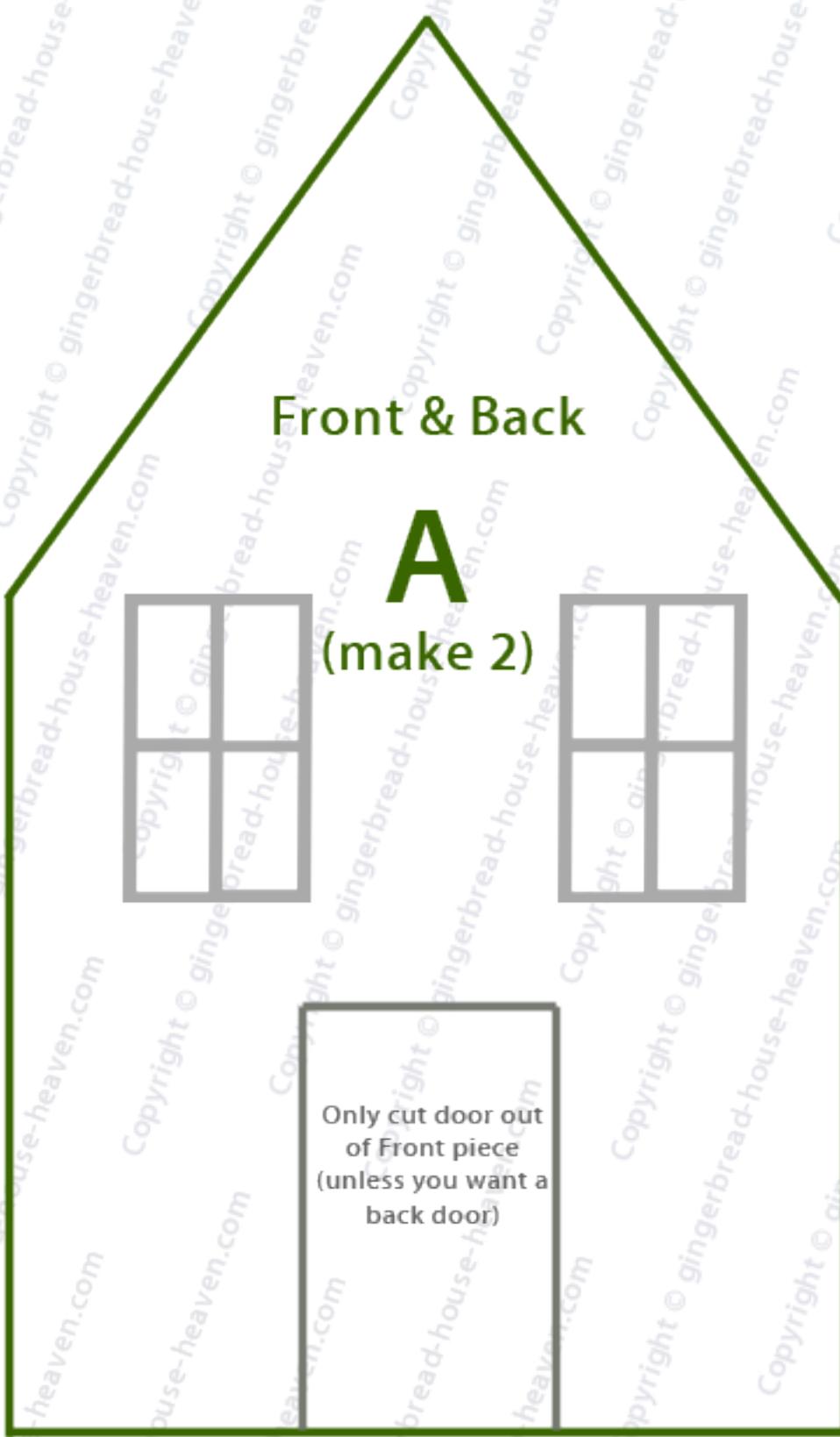
- You may choose to shrink these template pieces to make a smaller house if you wish.
- The resulting house can vary dramatically by changing the shape and location of the windows and doors. Make it a narrow one story or a wider two storied house. Check out the example photos on the last page. Put the door on one of the side walls for a completely different style house. OR don't cut out any doors and windows at all and add them later with candies and icing.
- This house can also be embellished with porches, chimneys, landscaping,... to make it unique to you.
- Go to <http://www.gingerbread-house-heaven.com> for ideas of course!

Dimensions:

- 6'' W x 9'' D x 9'' H inches

How much gingerbread and icing to make for this template:

- Our estimate is that you will need 1 batch of each.



Front & Back

A

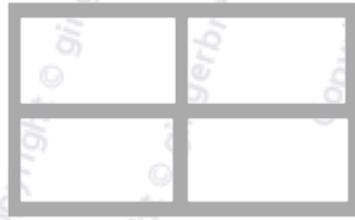
(make 2)

Only cut door out
of front piece
(unless you want a
back door)

Side Walls

B

(make 2)



Roof



(make 2)

Assembly Instructions

House Structure:

1. Lie the 2 Front & Back (A) pieces and the 2 Side Wall (B) pieces, pretty sides down, so that their bottoms form a square in the center of your gingerbread base/board (or wherever you want your house to stand.) Make sure your front door is facing front!
2. Pipe a thick bead of icing around the square on your board where the pieces will stand when upright.
3. Stand the pieces up and pipe a thick bead of icing down each connecting joint. Allow to dry completely. *Tip:* This step is easiest with an assistant. If alone, you can do two pieces at a time rather than all four. Use cans or jars to support the pieces. It can also be helpful to tie a ribbon, thin rope, or even velcro around a structure to hold it together while the icing dries.

Attach Roof to House:

1. Once house structure has dried completely, pipe icing very thickly along the top of each edge of the house structure. Work as quickly as you can.
2. Place the Roof (C) pieces on top of the house structure.
3. Pipe icing along the top seam between the 2 roof pieces.
4. Allow roof to dry completely. It can help quite a bit to find cans or other sturdy objects to support the weight of the roof pieces as they dry.
5. Decorate!

Some photos and ideas for inspiration (Note: These were NOT all made using this template. We'll add those photos as we get them):

