

GINGERBREAD HOUSE CONSTRUCTION

If you are not using preformed gingerbread house pans, the walls and room of the house must be custom cut. Use the templates in these instructions or make a model of your own using light cardboard. Tape the model together to make sure the joints meet. Now cut the cardboard house apart into its separate sections. These will be your templates for cutting the gingerbread dough.

Day 1 Mix the dough.

Day 2 Prepare and roll out the dough. Lay each section template on top and cut out the piece. Transfer to baking sheet. Do as many pieces as will fit without touching on each baking sheet. Bake on ungreased cookie sheet at 375 degrees for 15-17 minutes or until brown.

As soon as the gingerbread is done, remove from oven and put template over each cooked piece. If dough has spread during cooking, trim with a sharp knife. Work as quickly as possible. The cooked gingerbread hardens in about 10-15 minutes. Your finished pieces should match their template. Cool pieces on racks. Store overnight in a cool, dry place to further harden.

Day 3 Prepare Royal Icing and follow the directions for assembling the house. When the icing has "set" firmly, the house can be decorated.

NOTE: Gingerbread houses can be made well ahead of the date if stored in a dry place.

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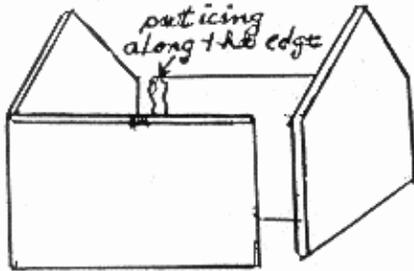
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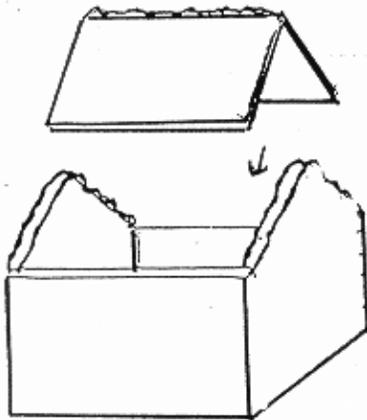
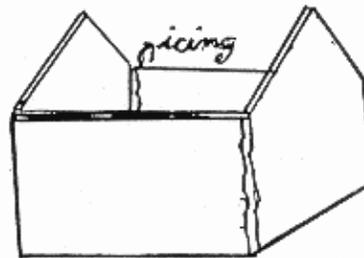
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ASSEMBLING YOUR GINGERBREAD HOUSE



- 1.) Take one front/back piece and one side piece. Be sure the decorative sides are facing out. Put a ribbon of icing on the edge of the front piece. Slowly "squeeze" the side piece into icing on the front piece forming an "L." Hold for a few minutes until icing "bonds." Now do the same thing with the back piece and the other side.

2. Take your two "L" shaped walls and apply a ribbon of icing on the remaining ends of both side pieces. Slowly "squeeze" the "L" shaped walls together to form a 4-wall foundation. Hold for a few minutes until icing hardens. For extra strength, run a thick ribbon of icing along all the joints on the inside of the house.



3. Next, squeeze a ribbon of icing around the top perimeter of the house. Place roof pieces in position making contact with each side and gently "squeeze" into the icing creating a bond with the four foundation walls. Run a thick strip of icing down the center of the roof where the two pieces meet.

Angle one piece with a knife for a tighter fit