

Feeling creative? Make your own gingerbread house with these recipes and instructions.

There is something delightful about creating a gingerbread house. With panels of gingerbread, candy rooftops and doorways, icing lining the edges, these delectable creations are nothing short of edible art.

Gingerbread House Construction Tips.

1. Decide on shape and style of house.
2. Make templates for all sides and roof of house (cardboard, posterboard).
3. Decide on the materials you plan to use.
4. Roll out gingerbread to approximately ¼ inch thick.
5. Decide on a style of window (examples: poured sugar, chocolate candies)
6. Do all decorating on side of house before assembly.
7. Make Royal Icing. Keep covered.
8. Assemble your house. You will need cans and little boxes to help support your house while the Royal Icing dries.
9. Decide on material for the roof (keep weight in mind).
10. When sides and front are dry and sturdy, assemble the roof.
11. Cover with a little powdered sugar for a snowy look (optional).
12. Add Christmas trees or people, animals, little ponds, snow banks, etc.
13. Have fun!

Gingerbread recipe:

2 cups molasses or honey
1 cup vegetable oil
1 ¼ cups sugar
3 large eggs
8 cups flour
2 tablespoons ground allspice
1 ½ tablespoons ground ginger
1 tablespoon baking powder

MIX INGREDIENTS TOGETHER. DOUGH WILL BE EASIER TO HANDLE IF YOU CHILL IT OVERNIGHT. ROLL DOUGH ON COOKIE SHEET AND CUT OUT PATTERNS, REMOVING ANY EXTRA DOUGH.

BAKE AT 350 degrees FOR 15 MINUTES

Royal Icing recipe

1 lb. powdered sugar
2 egg whites
1 tsp white vinegar (optional: only if hard icing is desired)

Marzipan recipe

2 lbs almond paste
½ cup light corn syrup
2 lbs sifted powdered sugar

Pastillage recipe

Heat together until dissolved: 1 oz. gelatin and 8 oz water. **Add:** 5 lbs confectioner's sugar.
Keep covered with wet towel.