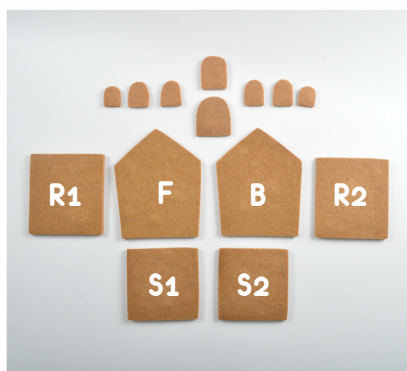




Roberts  
EDIBLE CRAFT

# Gingerbread House

## HOW TO ASSEMBLE



Gather all your baked  
Gingerbread house pieces.



Use a grater/zester to smooth  
any edges



Plan where to put your windows  
and doors.



Make the royal icing by  
following the instructions.



Prepare your piping bags by  
cutting the tips off.



Place the nozzle into the end of the  
piping bag and fold down the top.



Place into a tall cup or mug.



Use a spoon to transfer the icing  
into the piping bags.



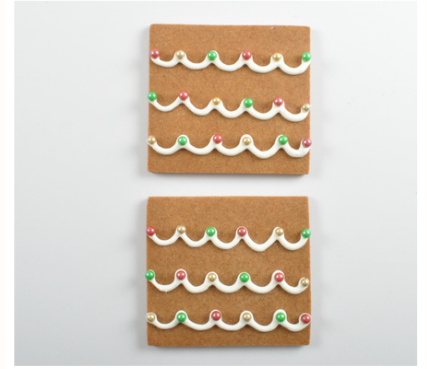
Large - for snow and walls.  
Small - smaller decorations.



Gather your roof pieces, doors, windows and sprinkles.



Pipe decorative lines on R1 + R2. Be sure to add your sprinkles and pearls quickly.



Allow to completely harden for 1- 2 hrs.



Next outline your windows.



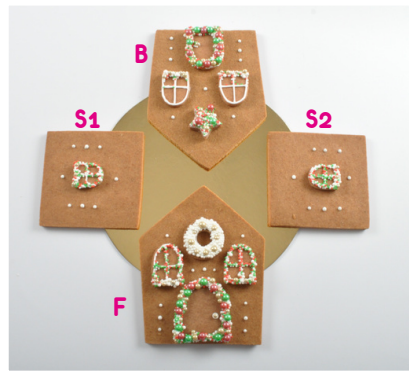
Add some sprinkles.



Also do the doors and allow to harden 1- 2 hours before next step.



Attach your doors and windows to F, B, S1 and S2 with royal icing on the back.



Gather your cake board or plate.



Find 2-3 heavy objects (cans, jars, cups etc.) to hold your walls up.



Pipe along the front edge of S1, attach to the back left hand side of F.



Repeat for S2 on the right hand side.



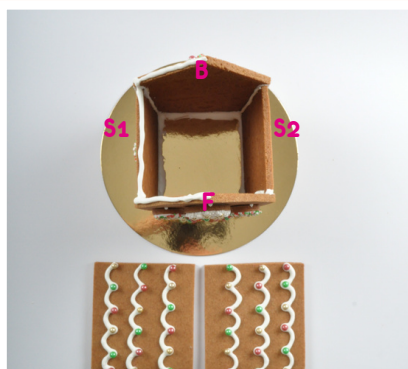
Pipe along the back edge of S1 and S2, attach to B.

# Gingerbread House

ASSEMBLY PAGE 3.



Gather two more smaller heavy objects to hold your roof in place.



Pipe along all exposed edges on the left of F, B and S1.



Attach R1 and hold in place. Pipe icing on the remainder edges on the right.



Attach R2 and hold in place.



Pipe the snow by using an up and down motion along the roof edges

