GINGERBREAD DECORATING KIT - House Assembly Instructions

It is possible for the gingerbread house to be made and constructed in one full day, however, if this is your first time, we suggest taking your time and making it over two days. We recommend you visit our website for detailed pictures and videos of assembling the house. These visual guides combined with these written instructions, will provide an easy method to follow.

Suggested Timeline

Day 1 - Morning - Bake & Decorate

- Make and bake all the required gingerbread pieces, including roof tiles, windows and doors.
- Bake similar sized pieces on the same baking tray so they cook at the same rate. Cool completely before decorating.
- Make a batch of Royal Icing and place 1/3 into a piping bag. Cover the remainder to prevent drying out.
- Pipe decorative lines onto the roof tiles, windows and doors and decorate with sprinkles. Allow to dry (approx. 2 hours).

Day 1 - Afternoon & Evening - Assemble Walls

- Attach decorated doors and windows (not the roof) to the walls using royal icing. Allow to dry.
- Assemble the front and back to the side walls using royal icing. We have written the steps to give you a neat finish with minimal icing glue being seen.
 - o If needed, use a zester grater to straighten walls or create a bevelled edge for the roof to ensure a neat fit.
 - o Take 1 Front/Back shape, laying it flat, and pipe icing along the vertical sides (not the roof). Stand the piece upright, using a can or similar, to hold it in place.
 - o Take 1 Side Wall shape and attach the long side to the left-hand side piped icing.
 - o Take the remaining piece of the Side Wall shape and attach the long side to the right-hand side piped icing. Use another can to hold this side in place.
 - o Pipe a strip of icing along each of the exposed side edges of the left- and right-hand wall.
 - o Take the remaining Piece of the Front/Back shape and move it into position to attach to the piped icing.
 - o Set aside for 2-3 hours to allow the icing to set firm. This will give your house stability before you attach the roof.

Day 2 - Morning - Attach Roof

- Attach Roof using royal icing
 - o Pipe a strip of icing along all exposed roof and side wall edges and attach the two roof pieces.
 - o Support the pieces until the icing begins to firm. For best results, leave to set and harden overnight, if time permits.

Day 2 - Afternoon - Add Fine Details

- Use the remaining icing to pipe any additional fine details you wish to decorate on the house.
- Use a fine sieve to dust your finished Gingerbread House with Snow Sugar.

Store any unused Royal Icing in an airtight container in the fridge for up to 3 days.

GINGERBREAD DECORATING KIT - Additional Projects

Please head to our website for instructions on the alternative projects shown and additional helpful templates that can be download.