

Chapter 1 : Easy Graham Cracker Gingerbread Houses - Our Best Bites

The joy is really in the making, of the coming together to work on all the steps that are required to build a gingerbread house from scratch. The following are instructions I used with a gingerbread house making endeavor with a young friend.

Sara Wells Every winter we get emails from people in search of the perfect gingerbread house recipe. What I do love, is making little graham cracker houses. One of the things that makes our gingerbread house tradition easier is that I prohibit my children from actually assembling the houses. One important note is that you might find to make this even easier, you can skip the icing and hot glue those houses together. Just putting that out there. You can make it with raw egg whites, but I prefer powder. You can also get it on Amazon. This makes it so your frosting will glue like cement. The second thing is Cake Circles. These are totally unnecessary- you can obviously make little gingerbread houses on a sturdy paper plate or a piece of cardboard covered in foil. They come in lots of sizes, circles or squares, and even silver-coated with scalloped edges if you want to get fancy. Makes it easy and uniform! You can find these near that meringue powder in all the same places. Since this frosting is thick, I recommend using a pastry bag as opposed to a ziplock with the end cut off, which can easily burst and split again, you can grab a pack of several disposable ones with that Wilton stuff if you need a few. To assemble the houses, start with two sides like this: Some people like to glue their crackers to a mini milk carton, but I just free form them. I frost the entire outside of the next side and finish the base. Then assemble the roof like in the photo below. So I just use my finger and wipe off excess around all of the joints, and then the houses can sit and dry like this. Part of the fun of making gingerbread houses is eating half of the candy during the process. Try not to be jealous that my kids are obviously creative geniuses. In all seriousness I was actually surprised and impressed at the creativity they all exhibited. This one made a clock from a peppermint and licorice whips, and I loved the little door knobs on the door! This one added a porch, and another kiddo even created a little candy dog. This one is mine and I have to say, I find making houses out of candy quite therapeutic! Hopefully this post makes the process a little simpler for someone out there so you can enjoy a fun afternoon activity at home before Christmas. Tag me on Instagram so I can see your creations!

Chapter 2 : Gingerbread Houses and No-Bake Cookie Cottages | Martha Stewart

Spray clear lacquer on your gingerbread houses to extend their lives. Of course, doing this will make the houses inedible. Store the houses in a cool, dry place, and cover them nightly with a clean trash bag. Skip gummy candy when you decorate your gingerbread house. The surface oils make the candy stick poorly to the royal icing.

Since regular graham crackers have a different shape, I wanted to show you how to build a regular graham cracker gingerbread house, too! We had a great time. As usual, Grandma outdid herself with the food, and we all overstuffing ourselves! The little ones built the traditional gingerbread houses on Friday. We built one gluten free house and six graham cracker houses. There are many ways to build a house with graham crackers. I know kids often make them out of milk cartons at school. I think this method is even easier! First, you need to know what shapes to cut. Be sure to check here to see how to cut graham crackers without breaking them. Cut them according to the image below. In order for the roof to fit, be sure that you trim the side pieces slightly. They must be a little bit shorter than half the cracker. They are so much cuter this way, though! Now, hurry up and go cut your graham crackers. Check out this video to see how to quickly assemble your house. No royal icing necessary! How easy is that? When I did this last weekend, I had six houses ready to decorate in just a few minutes. The part that takes the longest is cutting the crackers. What do you think? Will you make gingerbread houses this year? Do you go the easy route and use graham crackers, or do you make the gingerbread yourself? I tried it once. The houses were beautiful, but it took forever!!!! And, I burned one batch, which means it took even longer! Thanks for stopping by today. Check out more great projects for Christmas by clicking on the images below.

Chapter 3 : NPR Choice page

Instructions for Gingerbread House Assembly Find a clean, flat, sturdy piece of cardboard, foam core, or wooden board that measures about inch square. Straighten all edges of gingerbread pieces by trimming on a cutting board using a serrated knife or microplane and a ruler.

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Chapter 4 : How To Make A Christmas Gingerbread House | Allrecipes

Make it look pretty. Use a piping bag of royal icing to decorate your house however you like. If you intend to eat it, remember that the more icing you add now, the better the cookie will taste later.

Use this step by step tutorial to learn how to make gingerbread house for Christmas. Recipe for hard gingerbread cookies and royal icing included. Today, I am sharing a tutorial on how to make gingerbread house. A few years ago, my mom and I played around with a few ingredients and we came up with the recipe for these gingerbread cookies. We were very disappointed with the result. The house looks so cute! I want to live in it! And a house is never complete until there is a fence surrounding it. My favorite feature of this house was the candy-covered roof! Honest to God, assembling the gingerbread house was much harder than I had anticipated and time-consuming as well! How do you guys assemble your gingerbread houses? Bring out your baked gingerbread cookies, royal icing and a cake board. Something I realized later was that it is best to use a thick cake board because the house can get pretty heavy with all the candy decorations. Pour a line of icing on the cake board and place one of your side walls on top of it. To support the wall, place something heavy like mugs on either sides. Pour another line of icing on the cake board and place your back wall on it. Adjust the positioning of the mug to support this wall. Also pour some icing between the two walls for extra support. Pour a line of icing on your cake board and place your front wall on top of it. Support this wall with something heavy too. Your walls are almost positioned! Pour a line of royal icing on the cake board and place your final wall on top of it. Support the wall with another mug. The house is starting to take shape! And pour some icing between the four walls too. Let the icing on these walls dry for an hour or two before putting up the roof. I felt that this made the walls secure enough to hold the weight of the roof. Time to put the roof! Pour a line of icing along the top of the walls. Gently, place one of your roof panels on top of the icing. Support it with books and other things. It would be a nice surprise for people. Do the same for the second roof panel and then, pour some icing in the joint between the two roof panels. This is what the house looked like the next day. See how it is standing on its own! I was happy beyond belief. My first gingerbread house assembly was a success!. I swear this was the best step in the gingerbread house mission! First, I went out and bought candies. I got licorice and fruit drops. They were colorful and make the house look pretty. For the windows and also the door, I used square shaped cookies and just piped details using royal icing. I pasted them onto the walls using royal icing too. One thing I realized was using a massive amount of icing to stick something would just make it slide. So, it is best to use a few drops of icing. I really wanted to make a fence around the house. My initial plan was to use pretzels to make them but I forgot to buy them at the store. They were not standing upright and kept falling over. It was so annoying! For the roof, I used candy drops. I also used licorice for the borders of the roof. I felt that it gave it a very refined look. I stuck everything in place using royal icing. I am sure you can use royal icing for this snowy effect but I felt this was easier.

Chapter 5 : How to build a gingerbread house in 5 simple steps | Simple Bites

Cut out the following paper patterns for the gingerbread house template: Two rectangles, 3 by 5 inches, to make the front and back of the house. Two rectangles, 3 by 5 1/2 inches for the roof.

You might like to set the house at an angle instead of straight on. Start by laying the panels down on the base with the four corners touching, as though the house was flattened from the inside out. That forms a rectangle where the house will stand when the panels are put together. Trace the rectangle with a line of royal icing. This helps the panels meet at right angles when you "glue" them together, and provides extra stability. Stand up a side panel in the line of royal icing you traced along its base. Stand up the back panel in the line of royal icing you traced along its base, so the back panel and the side panel meet and are held together by icing. Hold in place until the icing firms up. Attach the second side panel to the back panel as in step 4, and support it until it firms up. Use cans and cartons to support the panels until they dry completely; overnight is ideal, but depending on temperature and humidity, your royal icing might dry faster. Let the house dry completely before decorating—a minimum of 4 hours, preferably overnight. Decorate Have a plan for decorating. Think about how you want your house to look and what candy should go where. Save time and make accessory items ahead of time: Apply candy decorations by putting a small dab of icing to the underside of the candy and hold it in place until set. Use extra dough scraps for decorative cut-outs. Keep the tip of your pastry bag covered with a damp cloth in between decorating to prevent hardening. Use tweezers to adhere small items to the house. You may need super glue to adhere top-heavy items, like lamp posts. Helpful Tips Allow a weekend to complete the house. Read all instructions before you begin: Allow the baked gingerbread to cool thoroughly before assembling. Make royal icing ahead of time and keep covered with plastic wrap touching the surface of the icing at all times to prevent it from drying out. Adjust the consistency of the icing by adding more egg whites if the icing is too dry or more powdered sugar if it is too wet. It should be thick and stiff. Trouble-Shooting Icing is too stiff. Add a bit of water, one teaspoon at a time, mixing thoroughly until the icing loosens up a bit. Icing is too loose. Add a bit more powdered sugar. And remember, perfection is overrated. Cover at night to seal out moisture and dust; lightly drape a clean trash bag over the house and base. Gingerbread houses can last up to a year, if you choose not to eat them. Spray with a clear lacquer for maximum protection. You Might Also Like Get tips for baking gingerbread. Who says gingerbread houses are just for Christmas? Halloween is a perfect time for a gingerbread house, too. Just ask Hansel and Gretel. And when Christmas comes around, simply redecorate your gingerbread house for the holidays with plenty of white icing and brightly colored candies. Get more tips, tricks, and awesome food finds right here. About Allrecipes Staff Your friends in the kitchen with expert answers to all your burning food questions.

Chapter 6 : How To Make a Gingerbread House in 9 Steps | Shutterfly

Gingerbread is the classic house-building cookie for two reasons: it's delicious and it's sturdy. You wouldn't want to use a dough that's too soft or crumbly, otherwise, the house wouldn't be able to support itself.

Chapter 7 : Best Gingerbread House recipes | Food Network UK

To the modern cook, making a gingerbread house may seem nearly as daunting as building a real house. But, like dyeing Easter eggs, it's a rewarding, hands-on way to connect to holiday traditions of the past.

Chapter 8 : Make a Gingerbread House | ABCya!

Bring some Christmas magic to your home with a classic holiday tradition—gingerbread houses! The edible establishments made out of graham crackers or gingerbread are fun to decorate with an assortment of colorful candies and make a fun presentation on your holiday table.

Chapter 9 : How to Build a Gingerbread House Recipe - Snapguide

These gingerbread houses are so charming, you'll want them to last all season long. Sweet details such as piped icicles, boughs of greenery, and a cinnamon-stick woodpile lend realistic charm to a Swedish-style gingerbread cottage.