

23

Gingerbread

House Designs & Recipes



fave crafts



RECIPE  LION

23 Gingerbread House Designs and Recipes

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Letter from the Editors

Dear Crafters and Culinary Artists:

Gingerbread is a millennia-old European tradition. Ginger originated in Indo-Malaysia, where Greek travelers purchased the spice introduced it to Europe nearly four thousand years ago. It soon became an integral flavoring for a variety of recipes. Later, shaped ginger cakes were meant to symbolize different emotions and provide good luck. Queen Elizabeth I once held a banquet at which she served gingerbread people meant to look like her guests. The first gingerbread houses came from Germany and were featured in fairytales like Hansel and Gretel. They eventually became the Christmas tradition we know and love today.

No holiday craft is so fulfilling as building and decorating your own gingerbread house. The level of craft and architectural design, the dedication, the trial-and-error of personalizing your project, and of course the precious finished product that serves as both exciting snack and adorable decoration—all of these elements come together in a form of creative catharsis. Nothing beats the smile on a child's face when he or she adds decorations to a gingerbread house... except maybe buying too much candy and eating it while you decorate.

This collaborative eCookbook and craft guide will help you design and create the perfect gingerbread house, complete with homemade candy decorations and craft ideas for gifts, home décor and more! Whether you prefer to flaunt your creativity by creating a unique and elaborate mansion, or you prefer to snack on gingerbread cookies, 23 Gingerbread House Designs and Recipes will help you experience that special Christmas spirit.

If you like this collection, you can find more recipes at www.RecipeLion.com and more craft projects, great activities for kids and decorating ideas at www.FaveCrafts.com.

Our eBooks, like all of our craft projects and recipes, are absolutely FREE. Please feel free to share with family and friends and ask them to sign up at our websites for free newsletters from RecipeLion.com and FaveCrafts.com. Happy Holidays!

Sincerely,

The Editors of RecipeLion and FaveCrafts

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By: Karen for Globetrotter Diaries



Take a tour around the world with this beautiful German Gingerbread House, or Lebkuchenhaus. This traditional gingerbread house template makes a picture-perfect holiday decoration and a sweet treat!

RECIPE INGREDIENTS:

Gingerbread dough ingredients:

- 1 ¼ cups packed dark-brown sugar
- ¾ cup unsulfured molasses
- ½ cup (1 stick) unsalted butter
- 1 tablespoon ground cinnamon
- 1 tablespoon ground ginger
- ½ teaspoon coarse salt
- 1 ¼ cups milk
- 1 tablespoon baking powder
- 6 ½ cups all-purpose flour

Royal icing ingredients:

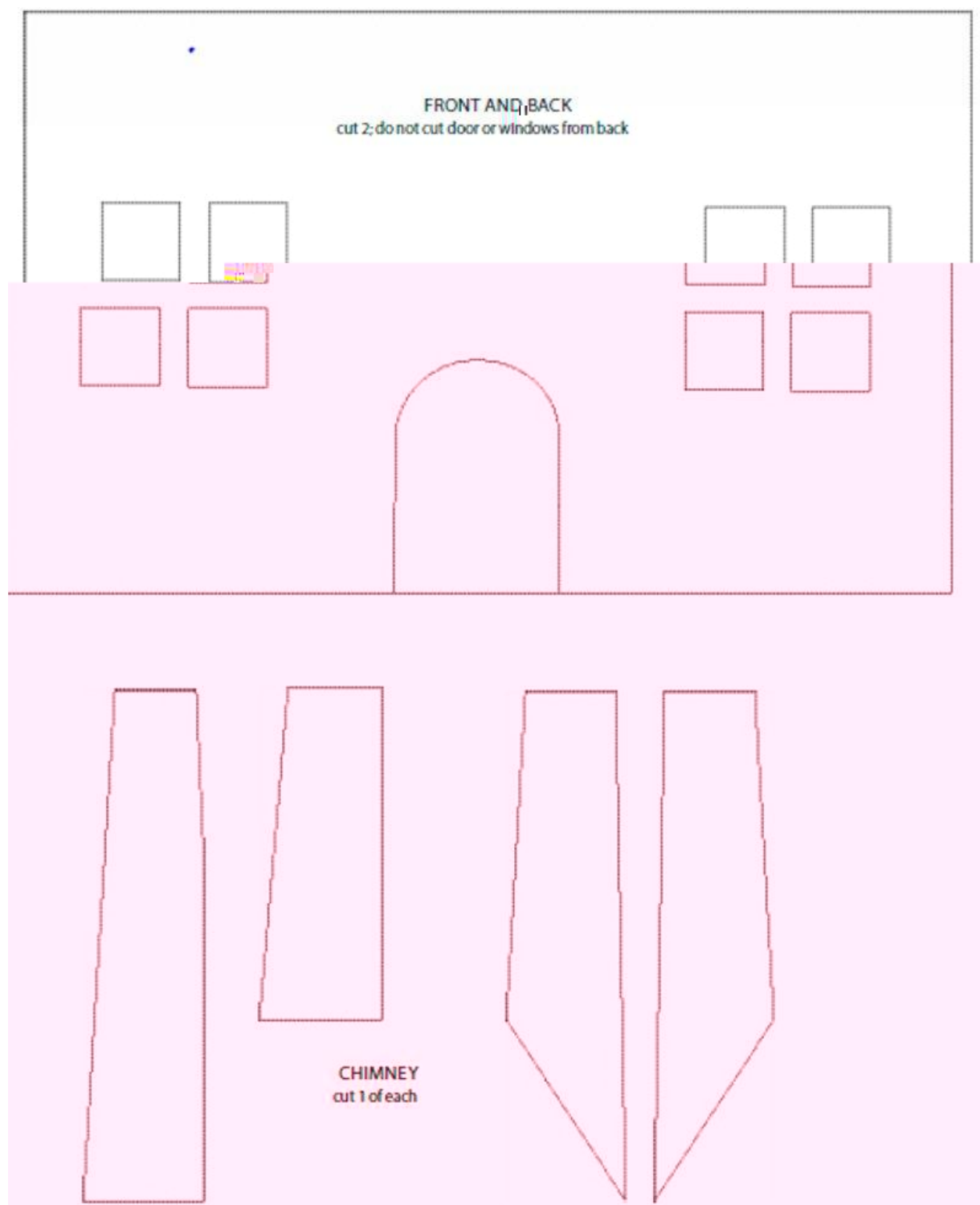
- 2 cup of powdered sugar, sifted
- 1 large egg white

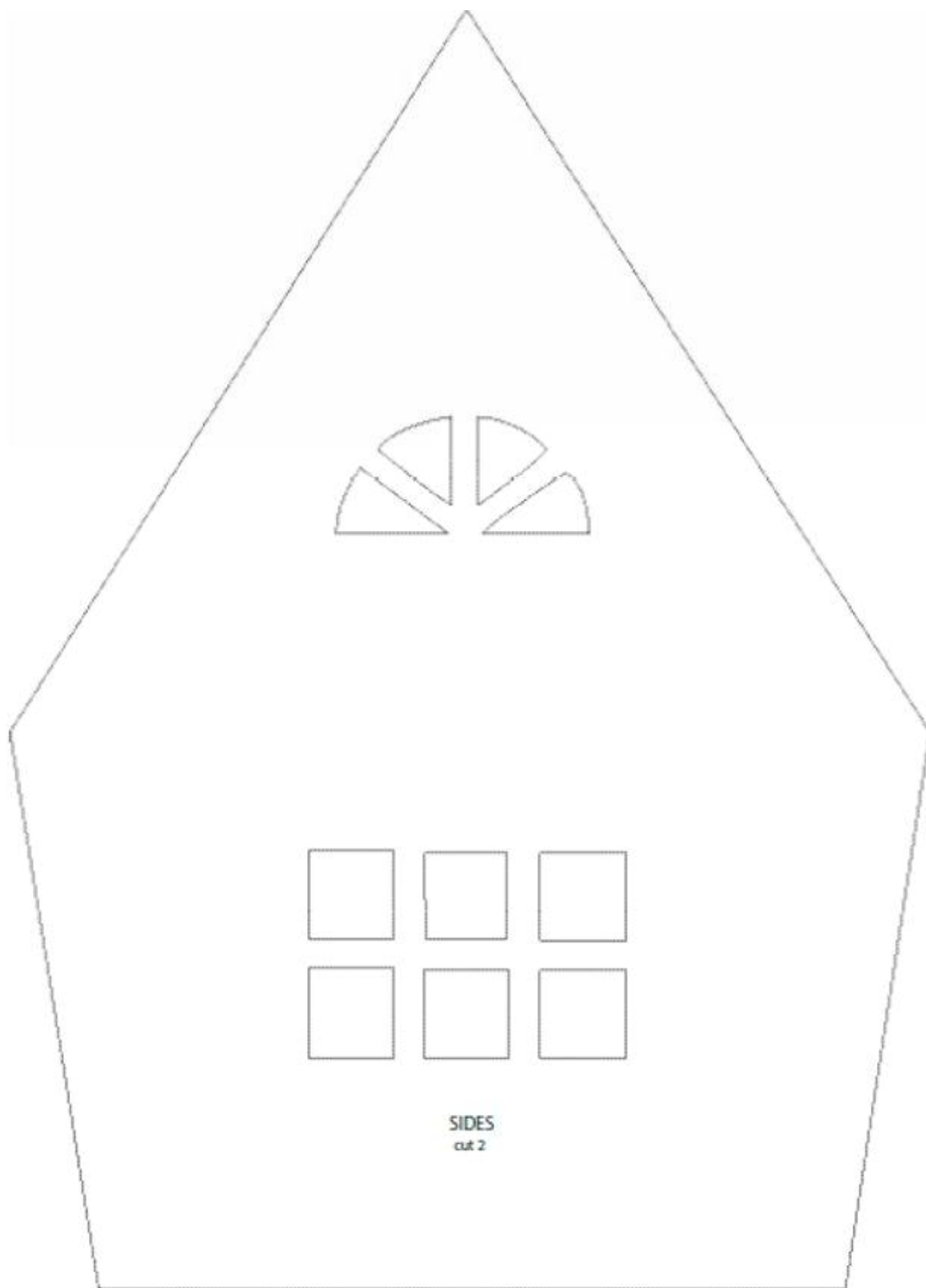
Caramel “mortar” ingredients:

- 1 ½ cups of granulated sugar
- a small squeeze of lemon juice

OTHER MATERIALS:

Stable surface or tray for assembling gingerbread house
Baking supplies (saucepan, mixing bowl, wooden spoon, spatula, etc.)
Pastry bag or ziplock bag
Printable Gingerbread House Template
Scissors
Lightweight cardboard or cardstock for tracing stencils
Paring knife or pizza cutter
Printable template from MarthaStewart.com (See following pages)





Baking and Shaping the Gingerbread:

1. Combine brown sugar, molasses, butter, spices, and salt in a medium saucepan over low heat, stirring with a wooden spoon, until sugar is dissolved, about 10 minutes. Stir in the milk and remove the mixture from the heat.



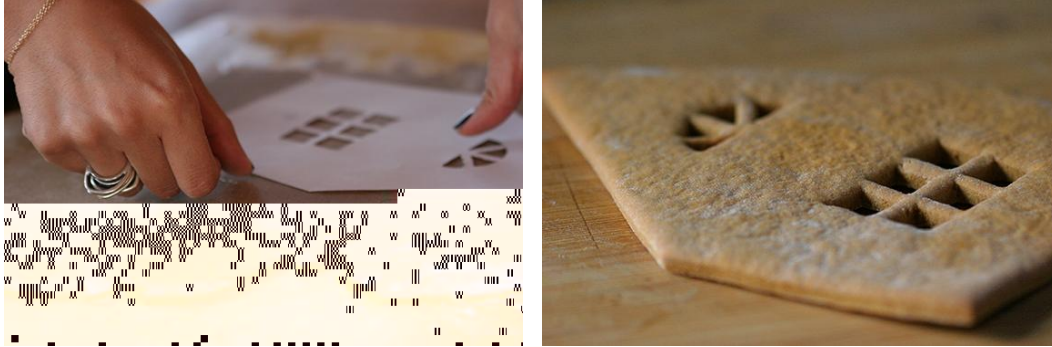
2. Pour the mixture into a large mixing bowl and add the baking powder and flour. With an electric mixer, and beginning on low speed and increasing to medium, beat until well combined. Divide dough in even fourths and shape into disks. Wrap in plastic, and refrigerate overnight. Dough can be frozen up to 1 month and thaw in the refrigerator before using.
3. When you are ready to bake the gingerbread, preheat the oven to 350 degrees F, and roll out each dough disk on a lightly floured surface. The dough will be somewhat tough so you will really have to work to make it thin. Keep rolling in a back and forth motion, turning the disk of dough and flouring the pin and surface in between. Roll until the dough is about 1/8 of an inch thick. If the dough becomes warm from handling place it back into the refrigerator before cutting the stencils to cool the dough.



4. Using the template to trace the shapes and cut the stencils out of lightweight cardboard or cardstock. Lay the stencil on top of the rolled out dough and cut the dough with a

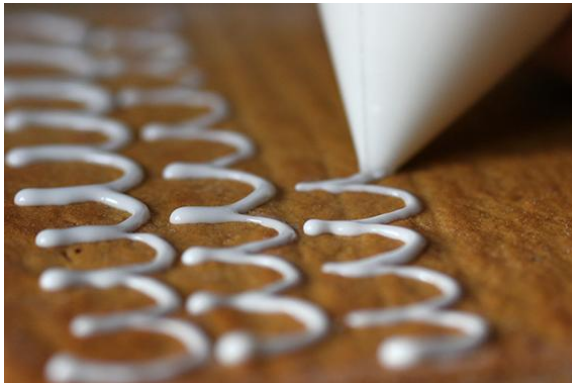
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paring knife or pizza cutter. Place the dough on a parchment lined baking sheet and bake for about 15 minutes or until browned, rotating the sheet halfway. Let it cool completely.



Decorating Your Gingerbread House:

1. Beat the egg whites in a bowl until foamy. Add in the sugar and continue to beat until white and glossy.
2. To decorate your gingerbread, scoop the icing into a pastry bag with a small tip or a large ziplock bag. If using a ziplock bag, push all the icing to one corner and snip the corner at a diagonal creating a very small hole.



3. Start decorating by creating fish-scale U's on the two roofs. Trace the edges of the windows and doors with icing and add whatever additional details you'd like. We've added dots in addition to the lines, but this is the fun part of gingerbread houses, so use your imagination!
4. The icing should dry very hard; wait until it has completely dried before assembling the house.

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Assembling the House with Caramel "Mortar":

1. The caramel acts as the glue that holds your house together. When you are ready to assemble the house, start making the caramel. Because this cools quickly and hardens you can't make this ahead of time.
2. Put the sugar in a saucepan and cook over high heat, stir the mixture until it starts caramelize and turn a deep amber about 10 minutes. Remove off the heat and begin to use immediately.
3. Dip each adjoining side of the walls of the house in caramel and hold together for a few seconds. The caramel will harden holding the pieces together. Once all 4 walls are held together. you can attach the roof by using a spoon or small brush to trace the V-shape and attach the roof pieces.



4. Assemble the chimney together and brush the bottom with caramel and attach to one side of the roof.

Adding the Finishing Touches:

1. Now that your house is assembled you can put on the finishing touches that truly transform this gingerbread house into a winter wonderland. On a nice serving tray that you will be using to display the house, sift a thin layer of powdered sugar to cover so it looks like a pristine layer of fresh snow. Place the house on top of this layer. Add a few pine cones for trees and a couple of cinnamon sticks for wood logs. Dust another fine layer of powdered sugar over everything.
2. To make the icicles, carefully and lightly squeeze a small drip of icing holding the tip close to the roof. As you get it to your desired length, brush the tip onto the edge of the roof and the icing will stick to and hang from the roof.

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3. Use a q-tip or your pinky finger to make little footprints in the “snow.” Add whatever other touches you’d like and you have a beautiful and charming masterpiece!



If desired, personalize your gingerbread house by creating your own stencils or adding candy decorations.

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By: Jessica Farris for FaveCrafts.com



This Classic Christmas Gingerbread House project is so easy to personalize with the shapes and candy of your choice. Create a miniature winter wonderland with this easy homemade gingerbread house.

Lightweight cardboard or card stock
for template (I used old clothing gift
boxes)

Ruler

Scissors

Tape

Structural dough recipe ingredients:

- 2 cups dark corn syrup
- 1 1/2 cups firmly packed light brown sugar
- 1 1/4 cups Crisco
- 9 cups all-purpose flour (plus extra for flouring surfaces)
- 1/2 teaspoon salt

Gallon-sized Ziploc bag

Parchment paper

Pizza cutter

Stable surface for building the house

Royal icing recipe ingredients (The instructions are below in the project.):

- 3 egg whites
- 2 lbs confectioner's sugar
- 1 tsp cream of tartar

Handheld mixer or standing mixer

Icing bags and tips

Assorted candy and decorations (I used the following):

- Stick gum
- Hershey's chocolate bars
- Caramel
- Starburst
- Graham crackers
- Twizzlers (pull-and-peel and regular)
- Licorice squares
- Pretzel sticks
- Skittles or M&Ms
- Sparkly white sugar
- Shredded coconut
- Gum drops
- Fruit slice jellies
- Sugar Babies
- Graham crackers and small square crackers like Cheez-Its

1. Create a template. I pretty much made up my own. If you want a symmetrical house, you'll need one cardboard stencil for each: front and back walls, side walls, and roof pieces. Draw your shapes onto the card stock with a ruler and cut them out. The best way to make sure your template works is to cut out all of the pieces, label them (e.g. write "Wall 1" on the cardboard) and actually tape them together before you begin.



2. Get baking! Here's the recipe I used to make the structural dough (tweaked from a few different recipes):
 - Combine flour and salt in a large bowl.
 - Combine corn syrup, brown sugar, and Crisco in a medium-sized microwaveable bowl.
 - Microwave corn syrup mixture, stirring every minute, until sugar had dissolved and Crisco has melted.

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- Pour corn syrup mixture over the flour mixture.
- You can stir it together to combine it if you wish, but I had a lot of fun squishing it around with my hands until the consistency was smooth. If you're working with kids, they'll love this part; just make sure the mixture is cool enough for them to handle without burning themselves.
- Combine until the consistency is even and the dough pulls away from the sides of the bowl. Add more flour if it's too sticky. At the end, you should be able to mold it like playdough, or put a smiley face in it. It's happy to see you!
- Preheat oven to 350 degrees F.
- Store dough in a gallon-sized plastic bag and set aside.



2. Roll out a large piece of parchment paper and lightly flour the surface. Keep the parchment paper and flour on hand.



3. Pull off about 1/4 of the dough and reseal the bag. With a lightly floured rolling pin, roll the dough to 1/4-inch thickness, smoothing to ensure that there are no air bubbles in the dough. Lightly flour your stencils and lay them on the dough. Use the pizza cutter to slice the shapes according to your template.

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4. Remove the excess dough and transfer the entire sheet of parchment paper to a cookie sheet. Repeat steps 1-2 until your entire template has been cut out. You may wish to make extra pieces in case of breakage, or you may reserve the remaining dough for such emergencies. (I used my extra dough to make dinosaur cut out cookies, because who doesn't like dinosaurs?)



5. Bake the pieces at 350 degrees F for 12-14 minutes or until the dough has hardened and the edges are lightly browned. Allow the pieces to cool completely before using.



6. In the meantime, prepare your surface and supplies.



7. Make the royal icing:

- Combine the egg whites and cream of tartar in a large bowl.
- While beating the mixture in the bowl, gradually add the confectioner's sugar, beating 1-2 minutes at a time, until the icing forms stiff peaks.
- Cover the icing bowl with a damp towel until you are ready to use it.
- Put the icing tip of your choice (preferably a narrow, round tip) into your icing bag, then place the icing bag tip down into a tall glass. Fold the sides of the bag over the edges and use a spatula to fill the bag to the brim of the cup. Pick up the bag by the edges and twist to squeeze the icing toward the tip.



8. To construct the walls, lay one wall on the table and draw a line of icing along each side edge. Hold the adjacent pieces onto the icing until it has hardened enough for the walls to stand on their own. Carefully lift the house into an upright position and add the remaining wall, holding it in place until the icing has hardened. Repeat with roof pieces. Allow the icing to set before decorating.

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9. Now comes the fun part! Go to town with your decorations. Use your own ideas, or try the ones below! I learned from trial and error that it's easier to add the icing to the candy and then place it on the house; otherwise, mistakes are slightly messier.
- Use sticks of gum for shingles, and edge the roof with Twizzlers
 - Construct windows from crackers and licorice strands
 - Create a front porch of crackers with beams of twizzlers, pretzels, or candy canes
 - Create a chimney of Starburst
 - Add bricks to the sides of the walls with red licorice
 - Create a cobblestone path from Sugar Babies and line with gumdrops
 - Add a door of stick gum and an M&M or Skittle doorknob
 - Add Christmas lights out of jellybeans, M&Ms, or skittles
 - Create a woodpile of thick pretzels
 - Surround your house with grated coconut snow topped with sparkly white sugar



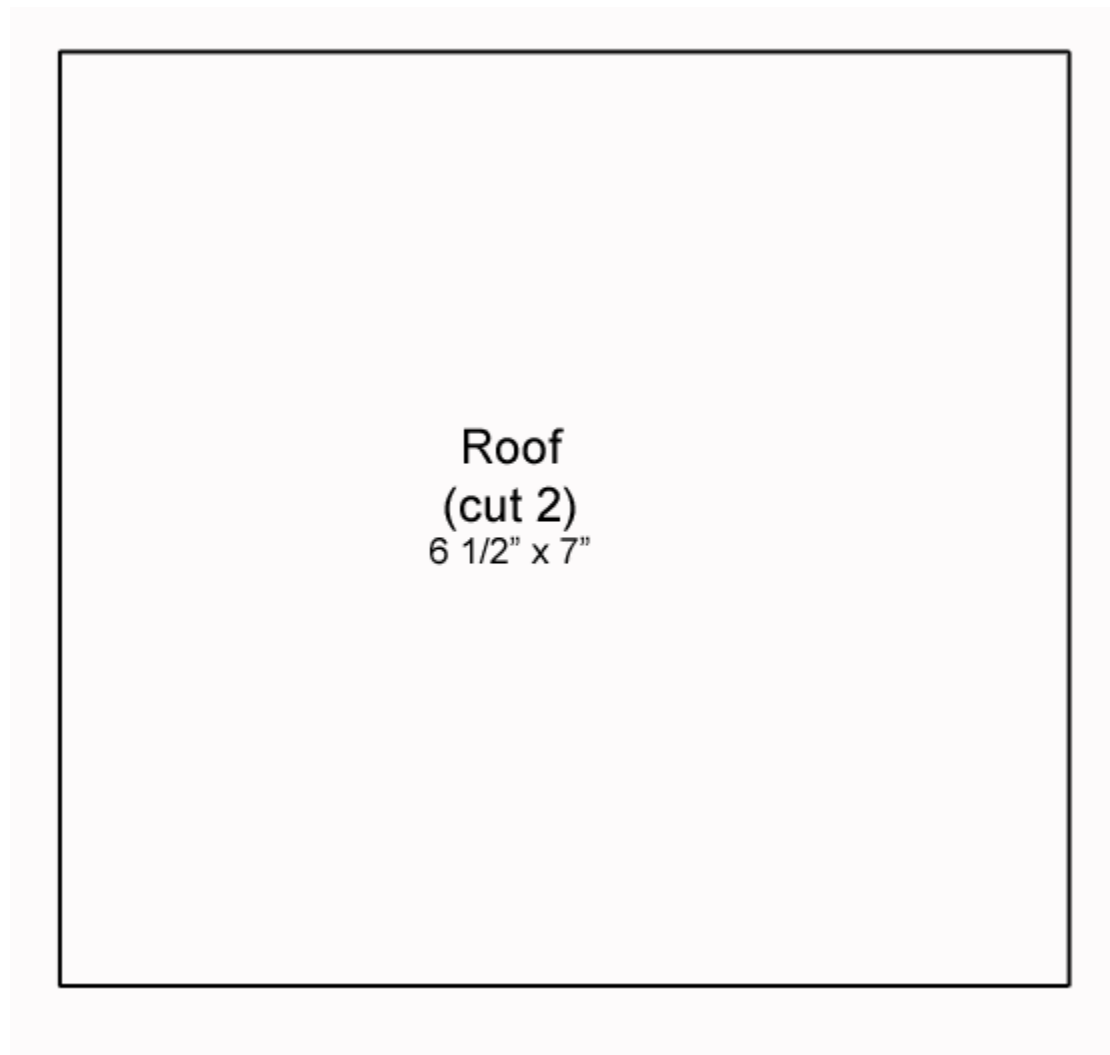
By: Caitlin Kavanaugh for FaveCraftsBlog.com



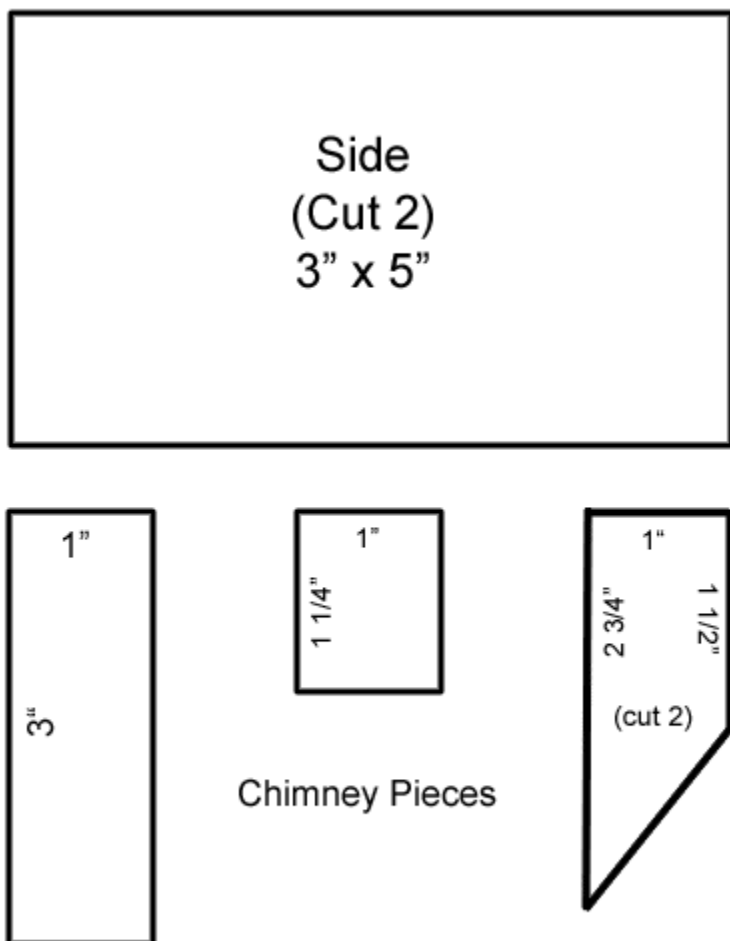
If you've ever wanted to Design Your Own Gingerbread House, this could be the year to do it! Learn how to make a gingerbread house with this fun tutorial. It contains all sorts of gingerbread house hints and tips for every skill level.

- Your favorite gingerbread cookie recipe
- Personalized pattern or the printable patterns on the following pages
- A couple of packs of stick gum (the kind that come in long, flat strips)
- Royal icing recipe
- Fondant (or marzipan) (This is optional; we used ours to make a little snowman.)
- Food coloring. Select as many colors as you'd like to use.
- Small paint/craft brush
- A few strings of licorice
- A pack of Jolly Ranchers or other hard candy for stained glass windows.

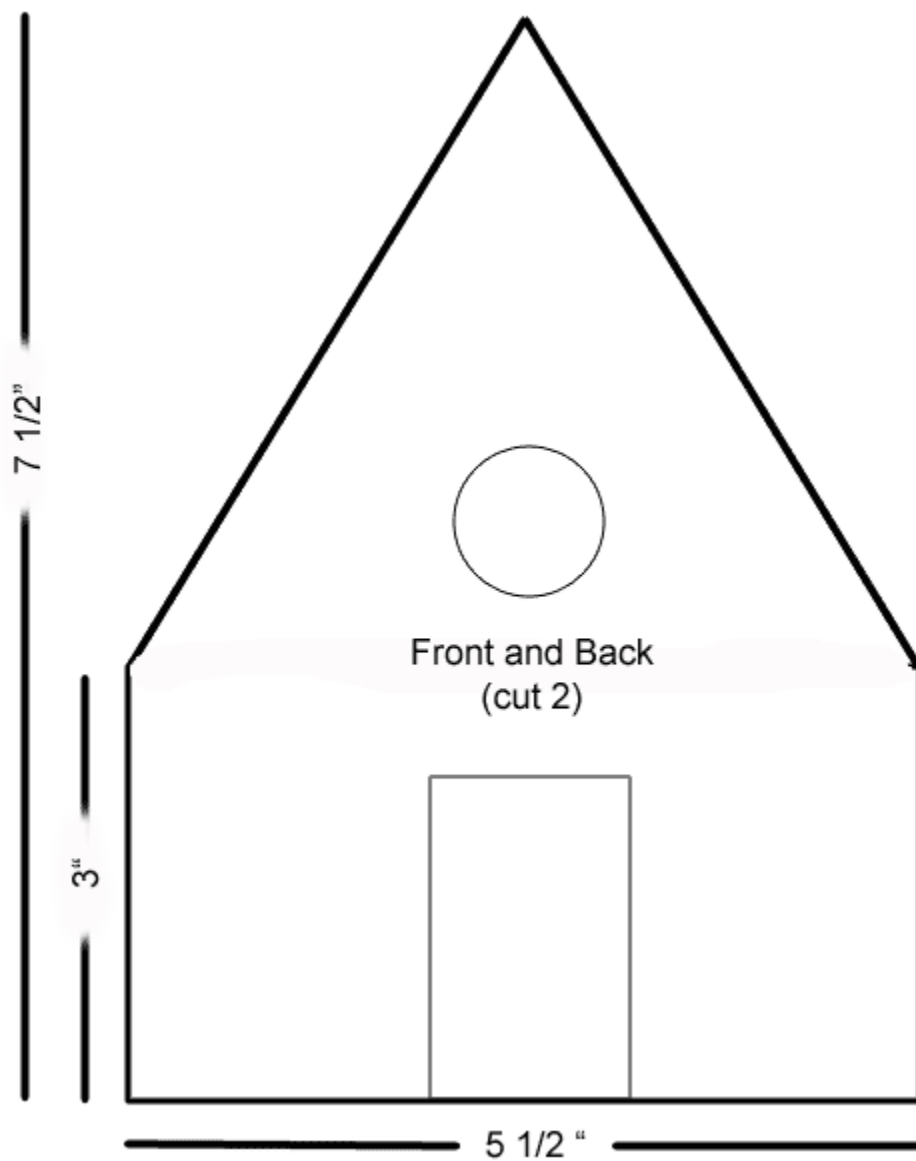
Roof Pattern:



Sides Pattern and Chimney Pattern:



Front and Back Pattern:



1. First things first, you'll want to start making your gingerbread dough. Once you have the dough prepared, roll it out to about 1/4 inch thickness, making sure the dough is as even as possible.
2. Select your pattern. Since this isn't a kit, you can choose to make your house as little or as big as you want. Don't be afraid to make it your own! My husband and I ended up making our own pattern, but there are plenty of templates to choose from, like the one in the materials listed above.
3. Once you have the main portions of your pattern cut out, decide which parts of the house will contain your windows and cut those out too.
4. Place your dough house templates on baking sheets and bake according to your recipe. For the parts of the house with windows, take some hard candy and place them in the middle of the window cut-outs. While baking, the candy will melt to form a window like this:



5. Once your dough is finished baking and your windows have hardened, it's time to start making your icing. You will need to make A LOT. Remember, the icing not only holds your walls and roof together, but you can also use it to make snow (or cover up mistakes in my case).
6. Glue together your gingerbread pieces and assemble your house. Start by taking the main walls of the house and press them together with icing. Be generous with your

icing, you want your house to stick together when you begin decorating.

7. Once the main part of your house is glued together, start assembling your roof. Let the entire house dry for at least an hour.
8. Now comes the fun part – decorating! There isn't a hard fast rule for how to decorate your house. Use peppermint candies, licorice, colored frosting, candy canes – whatever you wish!
9. If you need some inspiration, here's how we used some of our decorations: For the roof we decided to make shingles! This part was super easy and really fun. Just take your pack of gum and break apart each stick into 1/2 inch pieces. Use your icing to tack them down and layer them until your entire roof is covered.



10. For the sides of the house we made a gingerbread flower lattice. Making the flowers was easy. Just use a dab of blue frosting and place a sugar ball cake decoration in the middle. The vines are made from painted pieces of licorice.



11. When you're done decorating, dust the entire house with a little bit of powdered sugar for a snowy effect.



There are two forms of royal icing—one used for just for decorating, the other used as "cement" for gluing your gingerbread house together. Try this cement version and you won't be disappointed.

3 tablespoons meringue powder
3 ½ ounces warm water
1 pound powdered sugar, sifted
½ teaspoon cream of tartar

1. Beat the meringue powder and water together.
2. Stir in sugar and cream of tartar, beat vigorously for 3-4 minutes. This dries rather quickly and very hard, so cover the container with a damp paper towel when you aren't using it.

These little candies are great for creating a brick pathway, roof tiles, or a chimney for your Gingerbread House! If you're looking for inexpensive holiday treat recipes, check out this recipe for Very Vanilla Caramels. This recipe is easy to make, and is a perfect for a party or large family gathering. These delectable little bites are sure to become your new favorite caramel candy recipe for years to come!

4 sticks melted butter
2 pounds brown sugar
 $\frac{3}{4}$ cup light corn syrup
2 cans sweetened condensed milk

1. Combine first three ingredients in large saucepan.
2. Gradually add sweetened condensed milk. Cook, stirring constantly, to 245 degrees F. (Approximately 30 minutes).
3. Add 1-2 teaspoons vanilla. Pour into buttered, waxed paper lined jelly roll pan.
4. Allow to set for 4-5 hours.
5. Tip onto waxed paper.
6. Cut into squares and wrap each in waxed paper.

Glass candy is excellent for melting down or crushing up for stained glass windows on a gingerbread house or church. They can also make great generic decorations! The title of this recipe may be unfamiliar, but it is actually a very simple and easy to make recipe for homemade candy. This Glass Candy recipe is basically the same as hard candy recipes, but sounds so much cooler.

3 cups granulated sugar
⅓ cup white corn syrup 
¼ cup water
1 teaspoon white vinegar
¼ teaspoon cream of tartar
⅓ teaspoon lemon oil
1 teaspoon flavoring oil
food coloring

1. Combine water, sugar, syrup, vinegar, and cream of tartar in a saucepan. Place on high heat until dissolved, stirring slightly. When ingredients are dissolved, place lid on saucepan.
2. Boil for a few minutes before removing lid. Continue boiling, at medium heat until mixture reaches 295 degrees F.
3. Add lemon oil, desired flavoring and food coloring. Stir, only to mix color and flavoring.
4. Pour onto buttered cookie sheet and leave to cool. Break into pieces.



Pretzels make great decorations for your gingerbread house. Use chocolate dipped stick pretzels for lamp posts, columns or fenceposts, and use twisted pretzels dipped in sparkly sugar for outside decorations! This recipe is so simple and easy to make, and the kids will have so much fun creating them. No party should be complete without a recipe for Chocolate Dipped Pretzels, and you can add candy sprinkles or pieces of your favorite candies too!

24 pretzels
7 ounces Hershey's. Milk Chocolate Bar, melted
1 cup semisweet chocolate discs, melted
decorations, * see note

1. Melt chocolate bar and disks in a medium saucepan over low heat.
2. Place pan in hot water to maintain dipping consistency.
3. Dip pretzels, entire or portion, into chocolate; allow excess to drip off.
4. Place on waxed paper.

*If desired, sprinkle dipped portion into crushed candy.

If you loved lollipops as a kid, and wanted to know how to make your own homemade lollipop molds, take a look at this recipe for Super Easy Lollipops, which only require five simple ingredients, and you can add your own flavor you desire. Lollipops make great trick-or-treat candy and are sure to please everyone.

2 cups sugar
1/8 cream of tartar
2/3 cup of water
any desired flavoring
any desired food coloring

1. Combine sugar and cream of tartar with water. Stir until completely dissolved. Boil mixture until it reaches 290 degrees F.
2. Add the amount of flavoring and the amount of coloring you wish. Test by dropping a small amount of the candy into cold water. If it forms immediately then it is ready.
3. Remove from heat and pour into greased molds. When it is partially cooled, add wooden sticks to the center. Let cool off completely.

Once you make this licorice, you can cut it into a myriad of shapes to create window frames, columns, fences, curtains, shutters, windows and more for your gingerbread house. With licorice, the sky is the limit! This classic candy has been around for years, and if you want to learn how to make your own homemade licorice, check out this Simple Licorice recipe, a great snack for anyone at anytime.

2 cups cane sugar
1 ½ cups Karo syrup
1 cup sweetened condensed milk 
1 cup butter
dash of salt
1 tablespoon anise oil or about 2 to 3 Tbsp. anise extract

1. Mix all ingredients and cook at 232 degrees F. Stir constantly. Do not wash sides of pan down.
2. Pour into greased 9-inch x 13-inch pan. Cool in refrigerator.
3. Cut into bite size pieces and wrap in waxed paper.

If you're looking for recipes to make rock candy, you've come to the right place! This Rockin' Rock Candy recipe is so simple to make, and you can choose whatever flavoring or color you'd like. When it comes to your gingerbread house, rock candy is great as icicles, a skating pond, window panes, stained glass, sparkly snow and other decorations!

3 $\frac{3}{4}$ cups sugar
1 $\frac{1}{2}$ cups light corn syrup 
1 cup water
1 teaspoon flavoring oil or 1 Tablespoon flavoring extract
5 to 6 drops food coloring

1. Mix sugar, corn syrup, and water in a large saucepan. Stir over medium heat until sugar dissolves.
2. Boil, without stirring, until temperature reaches 310 degrees F or until drops of syrup form hard brittle threads in cold water. Remove from heat.
3. After boiling has ceased, stir in flavoring and food coloring.
4. Pour onto lightly greased cookie sheet or onto heavy duty aluminum foil sprinkled with confectioners sugar.
5. When cool and hard, break into pieces. Store in airtight containers. Makes 2 $\frac{1}{4}$ pounds.

You can make $\frac{1}{2}$ recipes in several flavors, each a different color. Mix them all together then pack them into baby food jars or small jelly jars to give as Christmas gifts.

If your kids love to play with modeling clay, they will absolutely love this recipe for Edible Modeling Candy. Let the kids have fun and explore their imaginations by creating whimsical shapes out of candy "clay" that they can eat too! This candy is as much fun as play dough, only it is a sweet treat too! Shape it into sleds, snowmen, doors, a chimney, or inhabitants for your gingerbread house.

¼ cup peanut butter, chunky or smooth
½ cup honey
½ cup instant milk, powdered/dry
candy sprinkles
sugar

1. Mix peanut butter, honey, and powdered milk together. If too sticky, add a little bit more milk.
2. Let kids play in it, shaping the dough into shapes.
3. Let them sprinkle the dough with the candied sprinkles or sugar. Let dry.
4. Serve with ice cream 🍦 or let them dunk the shapes into a nice glass of milk.

Making recipes with cinnamon might remind you of the holidays, and if you want to learn how to make hard candy, check out this recipe for Homemade Cinnamon Hard Candy, which will put a fun twist on your usual Jolly Ranchers. On your gingerbread house, this candy makes an excellent red brick chimney, an adorable sled, or a pretty front door.

1 cup white sugar
1 cup corn syrup
1 cup water
¼ teaspoon cinnamon oil (drug stores and many markets carry this and many other oils like anise, mint, wintergreen, clove, etc.)
¼ teaspoon red food coloring

1. Combine sugar, syrup, and water in a sauce pan. Boil without stirring over med-high heat until it reaches hard crack stage. Use a thermometer or very cold water.
2. When you put about a teaspoon of the mixture in the cold water and let it sit for 10 or 15 seconds, you can take it out and it will break with a snap. Towards the end of the cooking time the mixture will thicken considerably and turn a yellowish color. It is essential to watch the pot at this point because it will burn easily and quickly. You may also stir it at this point to prevent scorching.
3. When done, remove from heat and quickly stir in the oil and coloring.
4. Pour into a 9-inch x 9-inch metal pan that has been lined with about 1/4 to 1/3 inch of powdered sugar.
5. Let cool until the edges start to firm up and then immediately begin to cut the pieces from around the edges. Keep cutting around the edges as the candy hardens.

By: DecoArt



With snow texture and festive green and red colors, even the birds can be home for the holidays in this charming gingerbread birdhouse.

Materials (DecoArt Products Required)

Dazzling Metallics

- DA202 - Champagne Gold
- DA261 - Festive Green
- DA262 - Festive Red

Glamour Dust

- DAS37 - Glamour Dust

Crystal

Snow-Tex

- DAS9 - Snow-Tex

Snow Writer

- DS75-3 - Glistening Snow Writer

Americana Acrylics

- DAO1 - Snow (Titanium) White

Americana Brushes

- DBF3008-B - Shader #8
- DBF3012-B - Shader #12

Palette Knife

- DT02 - Palette Knife

Other Supplies

- Round sponge pouncer
- Water container
- Paper towels
- Palette or plastic plate
- Wooden gingerbread birdhouse, Michaels', MSI#84327

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1. Use #12 shader brush to basecoat roof and snow trim Snow White and house sides and chimney Festive Red.
2. Paint windows, steps, and door facing Champagne Gold.
3. Paint door and perch Festive Green.
4. Use pouncer and Festive Green to stamp dots randomly on house sides.
5. Use Glistening Snow Writer to line design on roof.
6. Use palette knife to apply Snow-Tex on base, roof, and chimney trim.
7. Use brush or toothpick to apply Snow-Tex inside windows, opening, and on perch.
8. While snow is wet, sprinkle lightly with Glamour Dust. Allow all to dry.

Helpful Hint: Let dry between paint applications or steps.

By: DecoArt.com



Kids can help create these gingerbread men to hold candy treats at your holiday parties.

Supplies

- #12 flat brush
- #0 liner brush
- Brown chenille stems
- Low-temp hot glue gun and glue sticks
- 1.9" standard terra cotta pots

Patio Paint

- DCP14 - Cloud White
- DCP21 - Wrought Iron Black
- DCP24 - Clear Coat
- DCP42 - Fuchsia

Let dry between steps.

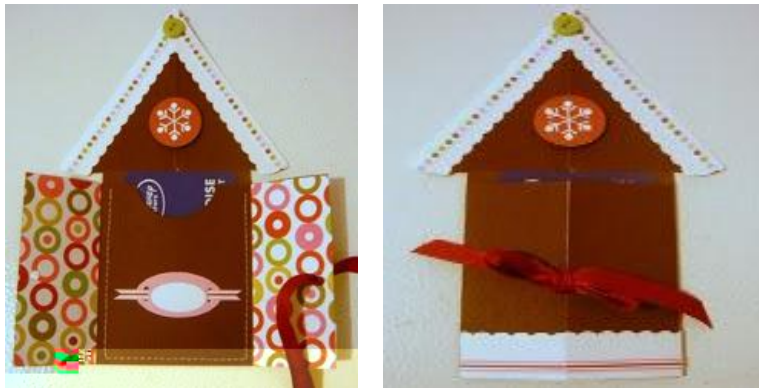
1. Coat pots with Clear Coat.
2. Use liner brush and Cloud White to paint wavy lines for frosting and mouths on both pots.
3. Use liner brush and Wrought Iron Black to paint eyes on one pot. Use brush handle end to dot on buttons on the other pot.
4. Use liner brush and Fuchsia to paint candy nose.

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5. With liner brush, highlight eyes with Cloud White and outline nose with Wrought Iron Black.
6. Bend chenille stem loosely at center to form small loop (for hanger). Bend each end to form loops for arms. Twist ends at center. (This should resemble three-leaf clover.)
7. Position chenille loops on body with hanger loop at back and secure with hot glue. (Refer to photo.) Immediately add more glue and press two parts of body together. Hold with pressure for minute or two until glue cools and sets.

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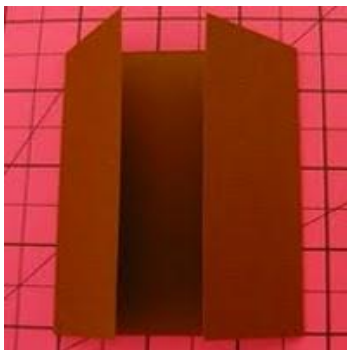
By: Small Fry & Co.



If you're giving any gift cards this holiday season, you'll want to wrap them up in a creative and special way. Make the Gingerbread Gift Card Holder from Heather Parsons and you'll have the perfect way to give away your present.

Brown cardstock
White cardstock
A small scrap of decorative paper for the inside of the doors
Embellishments
Ribbon

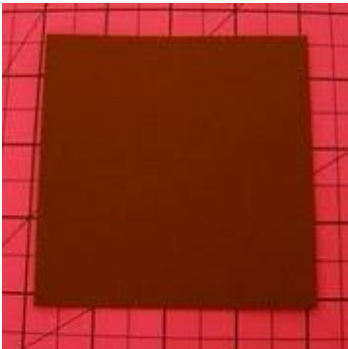
1. Start by making the base of the house. To do this cut a piece of cardstock $3 \frac{1}{2} \times 5 \frac{3}{4}$ ".
2. Score a line along each side at $1 \frac{1}{2}$ inches to form the doors.



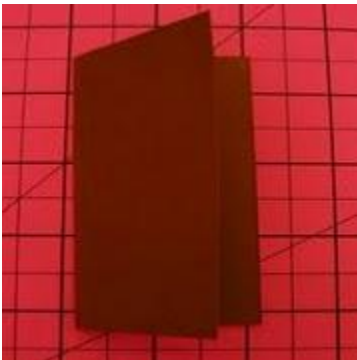
3. Fold in doors and crease.



4. Cut a piece off the top of each door, about a $\frac{1}{4}$ inch down from the top and all the way to the fold (see image)



5. Now make the roof. I am sure there is some mathematical equation for this; if so, I long forgot it. This is the method I came up with. Start with a piece of paper $3\frac{3}{4} \times 4$ ".



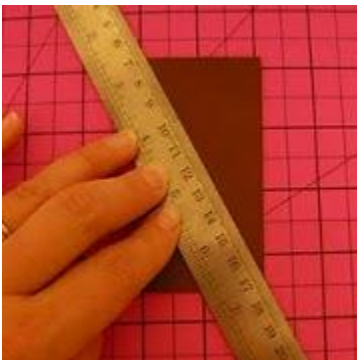
6. Fold in half with $3\frac{3}{4}$ being the height of the paper.



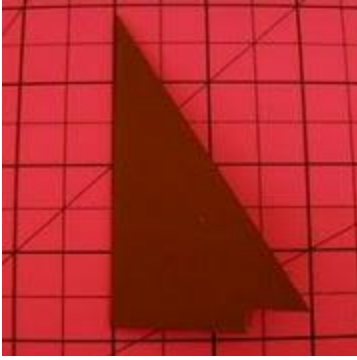
7. Draw a notch in towards the fold about $\frac{5}{8}$ inch long and about a $\frac{1}{4}$ inch deep (see image)



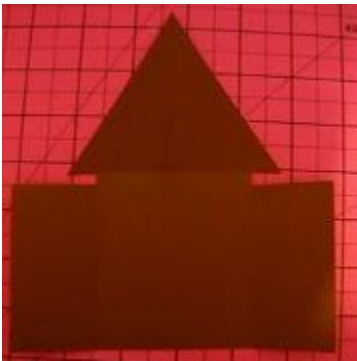
8. Cut out the notch.



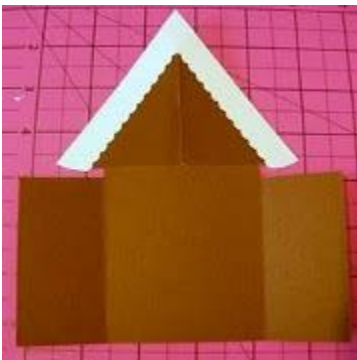
9. Now place a ruler from the corner to the center fold. Cut with an Exacto knife or draw a line and cut with scissors. It will look like this (below) after the cut.



10. Now open the roof piece and glue to the back side of the house base. It will look like this(below):



11. All that is left is to decorate. To make the snow I cut strips of white paper with some decorative scissors that have a scalloped edge.



12. I added a strip of polka dot paper to each side. The remaining decorations are all up to you. I added a piece of decorative paper to the inside of each door. I put a strip of snow on the outside of the doors as well. You could add buttons or brads. The sky is the limit really. There is no wrong way to decorate a gingerbread house.



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16. Lastly punch two holes (one on each side) in the doors. Tie a ribbon through both and into a bow and you are done.



23 Gingerbread House Designs and Recipes

By: DecoArt



Spice up your holiday decor or serve Christmas cookies with this wooden plate, decorated with a cheerful gingerbread man.

Americana Acrylics

DA052 - Avocado
DA128 - Deep Burgundy
DA259 - Cocoa

Americana Writers

DAW01 - White
DAW19 - Christmas Red
DAW67 - Black

Dazzling Metallics Writers

DAW71 – Gold

Americana Spray Sealers

DAS12 - Americana Gloss Spray

Other Supplies

1" flat brush
3/8" round foam pouncer brush
1/4" flat brush
Foam plate
14 1/2" unfinished wood plate
Printable pattern (see next page)



1. Use 1" brush and Deep Burgundy to paint center round area of plate; let dry.
2. Use 1" brush and Avocado to paint rim and back of plate; let dry.
3. Use pouncer brush and Avocado to paint dots over Deep Burgundy area of plate; let dry.
4. Trace gingerbread pattern onto plate. Use 1/4" brush and Cocoa to paint gingerbread shape.
5. Use White Americana Writer to paint hair and icing trim on gingerbread man; paint spiral shapes on rim of plate. Let dry.
6. Use Black Writer to dot eyes and buttons on gingerbread man; let dry.
7. Use Christmas Red Writer to paint smile and heart on gingerbread man; let dry.
8. Use Gold Dazzling Metallics Writer to paint words on plate; let dry.
9. Spray plate with Americana Gloss Spray and let dry.

By: Linda Peterson for AMACO



Start a new Christmas tradition and make your own gingerbread man ornament with polymer clay.

FIMO® Soft polymer clay — Sahara, Metallic White, Gold , Cherry Red, Tropical Green
Fun Wire® — Clear/Copper, 26 gauge
Seasonal Seed Bead/Bugle Mix
Black Seed Beads
AMACO® PolyBlade or Craft Knife
AMACO® PolyRoller
Needle Tool or Toothpick
Pliers
Clay Shaper
Index card

1. Divide an index card into four sections with pencil. Label sections: Head, Body, Legs, Arms. Slice off a section of Metallic White clay, condition and roll into a long thin log about 1/8" in diameter.

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2. Slice the block of Sahara in half to create two sections. Slice each of these sections in half again. Place one of the four sections onto the index card labeled head. Cut the remaining sections in half again. Place two sections onto the area labeled legs and three sections onto the area labeled body. Slice the remaining section in half and place onto the area labeled arms.
3. BODY: Combine and condition all three sections together. Shape into a rounded triangle cone. Press bottom against flat surface.
4. LEGS: Roll each section into tapered logs. Wrap "icing" (Metallic White logs) around bottom of feet. With thumb against thick end, press one leg to each side of body.
5. ARMS: Roll each arm section into a tapered log. Round out the thick end with fingers to form a ball. Wrap "icing" around wrist. Press one arm to each side of body.
6. HEAD: Press toothpick into neck area. Roll head into a ball and press over toothpick. Apply "icing" to head. Roll a ¼" ball of Red and apply to center of face for nose. Create eye socket with clay shaper. Drop in black seed beads and shape eyes. Draw in smile with needle tool.
7. HOLLY: Roll three small Red balls, place onto head where desired, and poke hole in each with toothpick. Flatten three ¼" Green balls and shape into teardrops. Draw in vein marks with needle tool to create leaves. Press onto head.
8. Poke holes into hands with toothpick for wire. Cut out a star from Gold clay with NuBlade. Poke hole through star to create a bead.
9. BAKE at 265 degrees F (130 degrees C) for one hour. String beads onto copper wire. Press ends of wire into holes in hands.

By: Annabelle Keller for Styrofoam Brand Foam



Add some flavor to your holiday by make Gingerbread Man ornaments. Not only does it make a great decoration, but it adds a delicious smell to the house.

STYROFOAM Brand Products:

- 1- ½" x 12" x 36" sheet
- 1- 1" thick scrap piece
- Acrylic paint - Raw Sienna
- White dimensional fabric paint
- Glitter
- 1- 10" wooden skewer
- 9-" of ⅜" wide ribbon
- 9-" of ⅛" wide ribbon - Emerald Green
- Thick white craft glue
- Gingerbread cookie cutter

Other Supplies

- Scissors
- Waxed paper
- Round toothpick
- Paint brush

1. Using cookie cutter, cut man from sheet of STYROFOAM. Rub a scrap piece of foam against edges of cut-out until smooth.

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2. Insert skewer into the center top of head and use as handle while painting; insert skewer in 1" scrap of STYROFOAM while drying. Paint with Raw Seinna. "Ice" outline edges of man, eyes, mouth and buttons with fabric paint. (See photo.)
3. Lay on wax paper and sprinkle man with glitter while paint is wet. Let dry.
4. Remove skewer. Tie $\frac{1}{8}$ " ribbon ends together ($\frac{1}{2}$ " from ends) to create hanger. Use toothpick to place glue in hole made by skewer. Push knotted end of hanger into hole.
5. Tie bow in $\frac{3}{8}$ " ribbon. Glue at neckline.

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No matter whether you want to make a gingerbread friend or delicious gingerbread people for snacking, you should use this recipe for Gingerbread Cut Out Cookies for Christmas! These gingerbread cookies are festive, tasty and fun to decorate!

2 $\frac{3}{4}$ cups sifted flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons cinnamon
1 $\frac{1}{4}$ teaspoons ginger, ground
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup dark molasses
1 egg, well beaten
 $\frac{1}{2}$ cup shortening, melted

1. Sift flour, soda, salt, cinnamon, ginger and sugar into bowl.
2. Add brown sugar, molasses, egg, and melted shortening. Stir to mix thoroughly.
3. Chill dough for at least one hour.
4. Preheat oven to 375 degrees F
5. Roll on floured board to $\frac{1}{4}$ " thickness.
6. Cut with floured cookie cutters and bake on a greased or parchment-lined cookie sheet for 8 to 10 minutes. Allow cookies to cool completely before removing them from the pan.

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4. Stir juices into sour cream in a large bowl.
5. In another bowl, combine flour, brown sugar, soda, ginger, salt, cinnamon and mace. Mix well and set aside.
6. Stir eggs, molasses, and melted butter into sour cream mixture.
7. Add $\frac{1}{2}$ cup flour mixture and beat well. Add remaining flour mixture and beat until smooth and fluffy.
8. Spread $\frac{2}{3}$ batter into a greased $8\frac{1}{4} \times 1\frac{3}{4}$ " round baking dish, or better yet, into a 6 cup heart-shaped mold.
9. Arrange berries over batter. Spoon remaining batter mounds over berries, not completely covering fruit.
10. Bake in a 350 degree F oven for 35-40 minutes until top is dry and springy, and pick inserted in the center comes out clean. Cool on a rack.
11. Dust with powdered sugar and serve with cinnamon iced cream!

CINNAMON ICE CREAM RECIPE:

1. Soften ice cream slightly at room temperature about 10-15 minutes.
2. With an electric mixer, beat till just creamy.
3. Stir in cinnamon till blended.
4. Refreeze at least 4 hrs before servings. Serves 8.

These gingerbread cupcakes are perfect for the Christmas season when you've had enough fatty food and want to still enjoy your sweets. Fat free and delicious, this is one of the best cupcake recipes for the holidays or any time of the year!

8

20 min

1 cup all-purpose flour
½ teaspoon baking powder
½ teaspoon ground ginger
½ teaspoon ground cinnamon
¼ teaspoon baking soda
dash of salt
1 slightly beaten egg white
⅓ cup molasses
⅓ cup water
2 tablespoons applesauce

1. Line 8 muffin cups with paper bake cups.
2. In medium bowl, stir together the first 6 ingredients.
3. In a small bowl thoroughly combine the egg white, molasses, water, and applesauce.
4. Dump it in the flour mixture and stir till completely blended.
5. Spoon mixture into muffin cups.
6. Bake at 350 degrees F for 15-20 minutes; sprinkle with powdered sugar if desired.

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1. Combine flour, sugar, cinnamon, ginger, and walnuts in small bowl.
 2. Cut in butter with pastry blender until mixture is coarsely crumbed.
 3. Sprinkle over gingerbread.
 4. Bake in 350 degrees F oven for 40 minutes.
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1. Whisk sugar, milk, and vanilla in small bowl until soft enough to drip from a spoon.
 2. If needed, add more milk for proper consistency.
 3. Drizzle over top of cake.



Apple and ginger crumble is a delicious dessert that requires no effort and no baking skill. Throw everything into your slow cooker and a few hours later you will have a warm, gooey dessert perfect with ice cream.

4

6 hr

4 to 5 cooking apples, peeled and sliced
½ cup brown sugar, firmly packed
½ cup flour
¾ cup rolled oats
½ teaspoon ground ginger
½ teaspoon ground nutmeg
75 grams (about ⅓ cup) butter

1. Lightly butter the slow cooker and place apple slices on the base.
2. Combine sugar, flour, rolled oats, ginger and nutmeg and cut in butter, using a pastry blender or knife. Sprinkle this mixture over the apples.
3. Cover and cook on low or auto 5-6 hours.

23 Gingerbread House Designs and Recipes



This eBook contains the ideal collection of projects for craft and food enthusiasts alike. Ambitious readers can design and make their own gingerbread houses using the templates, designs and suggestions found in the first chapter. Meanwhile, you can snack on some impossibly delicious gingerbread recipes. The rich spices in these cookies and breads will put you in that oh-so-special Christmas mood. Don't stop there, though! Gingerbread-inspired gifts, cards, ornaments and more help you create and maintain this wonderful holiday tradition.



German Gingerbread House

Spice Up Your Christmas Tree

Gingerbread Gift Card Holder

Royal Cement Icing

