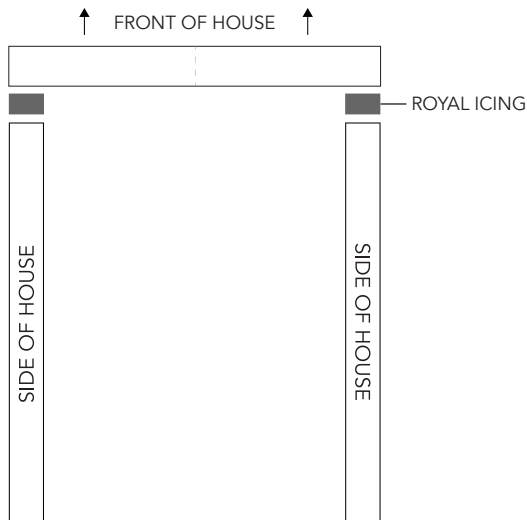


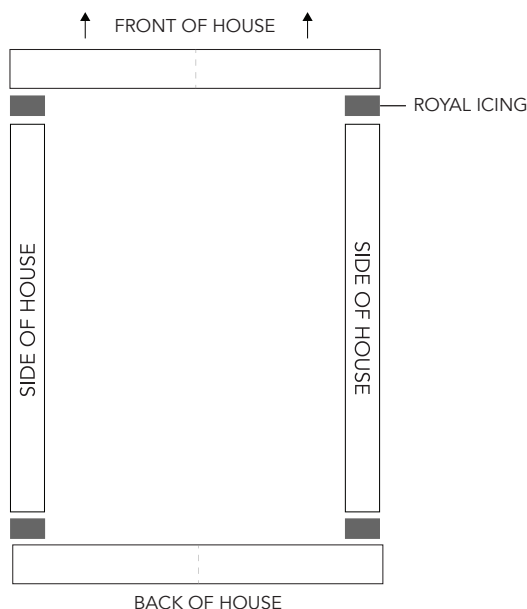
beyond the butter

gingerbread house template & step-by-step building guide

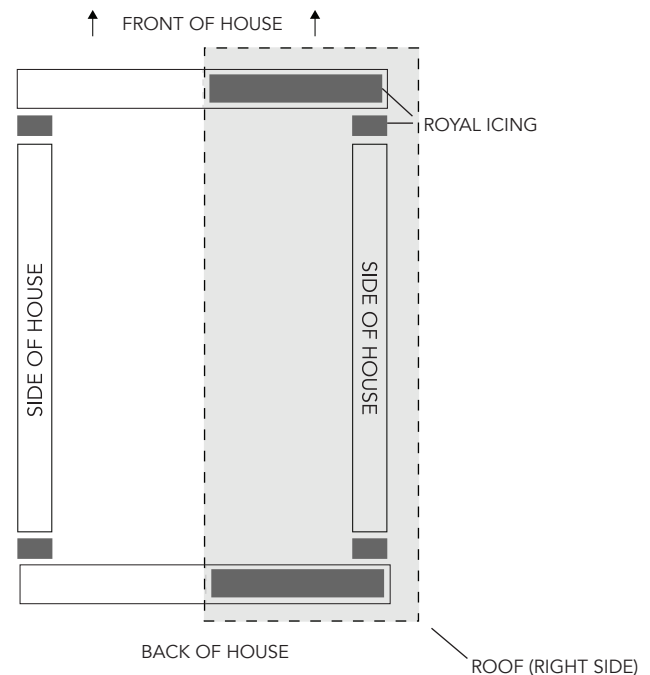
Step 1 - Using royal icing in a piping bag (I used a Wilton #6 tip), adhere right side of the house to the back inside part of the front of the house. Icing should be a glue-like consistency. Let dry for 1 hour before adding the other side. Let this side dry before adding the back of the house.



Step 2 - Adhere the back of the house to the sides of the house. You can either add the icing to the back of the sides or to the inside of the back of the house. Let dry for 2-3 hours. You really need this part to be good and dry before adding the roof.



Step 3 - Pipe royal icing onto the top right sides of the front and back of the house. Adhere one side of the roof to the top of the house. You will need to use some sort of support underneath to hold the bottom part of the roof in place until it dries. Allow side of roof to dry for 1-2 hours before adding the left side. Add the chimney (not shown) at the very end by simply placing some royal icing on the bottom of the chimney piece and hold it in place for 2-3 minutes until it's set.



NOTES

1. You can choose to build these houses on a cardboard base or you can build them on a jelly roll pan. I chose the later because I plan to use these for cake toppers.
2. I chose to decorate the individual pieces before building the house. If you go this route, make sure you allow the pieces to completely dry before building. Alternatively, you can decorate the houses after you've built them.
3. When you add the roof pieces, you'll need some sort of support underneath the bottom of the roof to keep it in place as it dries.
4. The more patient you are with allowing the gingerbread house to dry, the more stable it will be. That being said, be gentle with moving them around.