

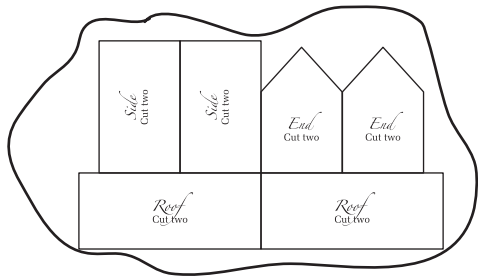
# Large Gingerbread House Pattern

1. Print the pattern page and cut out the three pieces. You can print out two copies if you want to arrange and cut out all the pieces needed for one house at the same time.

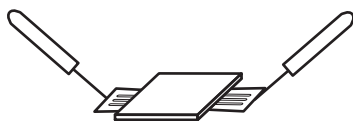
2. Make a recipe of Gingerbread Cookies. The recipe posted on our blog ([heritagerecipes.blogspot.com](http://heritagerecipes.blogspot.com)) works really well for gingerbread houses. You will need a double recipe if you are making several of the large gingerbread houses.

3. On a well-floured surface, roll out a large amount of dough until it is 1/4 inch thick, or maybe even a little thicker. If you get it too thin, your cookies will be dry, and the pieces may break. Large slabs of baked gingerbread cookie can be fragile.

4. Arrange the pattern on the dough, with the pieces however you can fit them. If you have printed two copies of the patterns, it will be easier to lay out your cuts.

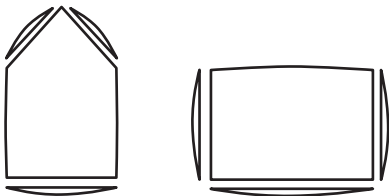


4. Cut around the pattern pieces using a butter knife, pizza cutter, or a sharp spatula (cookie lifter or pancake turner). Use a thin spatula to lift the pieces and transfer them to the cookie sheet without distorting the shapes too much. You may even want to use two spatulas to lift the pieces.



5. Bake the cookies a few minutes longer than the recipe directs. If the recipe has a range (6-8 minutes) use the longer time. If the cookies are not done in the center, cook them a little longer. For a bigger gingerbread house, dry cookies are not necessarily bad. Let the cookies cool completely before putting the house together.

6. Using a sharp, serrated knife, slightly trim the bottom edges of your cookies if they are curved, so the cookies will stand up straight. You may also want to trim the cookies where one side meets another.



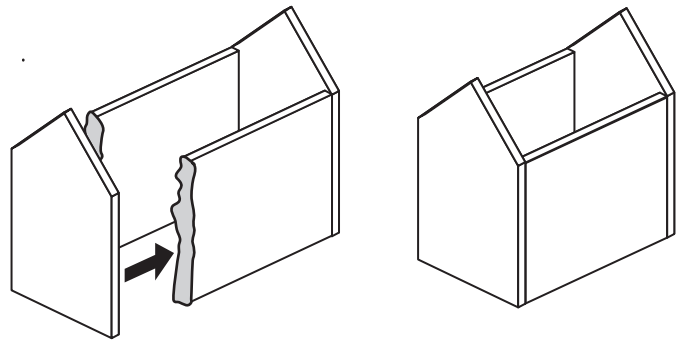
7. Mix up some royal icing or decorator's icing.

Royal icing dries hard and is the best for a long-lasting gingerbread house. Royal icing is typically used for houses that will be on display as a decoration.

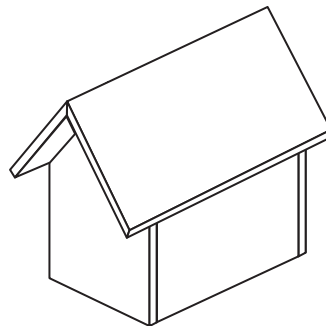
Decorator's icing will taste a lot better, but sometimes the house will fall apart if you don't let it dry enough before decorating the house.

If you are using frosting from a can, add powdered sugar a little at a time until the frosting is thick enough to hold the house together. Store-bought frosting is not stiff enough for gingerbread houses, unless you buy Decorator's Icing from the cake decorating aisle in the craft section of a store.

8. Using frosting as glue on your plate, set up the sides of the house. Put together the house with the ends capping both sides. Let the frosting dry for a while.



9. Add the roof. Allow it to dry for a while, too. If you decorate the roof too soon, with too much candy, it will slide right off.



10. After the frosting is dry, decorate the Gingerbread House however you want.

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