

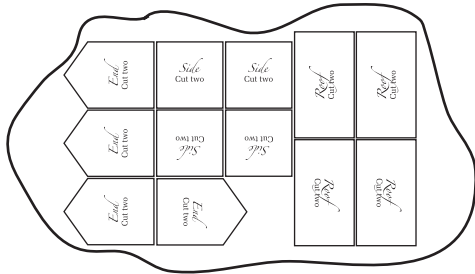
# Small Gingerbread House Pattern

1. Print this page and cut out the three pieces below. 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.

3. On a well-floured surface, roll out a large amount of dough until it is about 1/4 inch thick. If you get it too thin, your cookies will be dry, and the pieces may break.

4. Arrange the pattern on the dough. Arrange the pieces on the dough however you can fit them on.

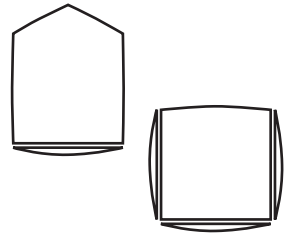


4. Cut around the pattern pieces using a butter knife, pizza cutter, or a sharp spatula (cookie lifter or pancake turner). Use a thin spatula to lift the pieces and transfer them to the cookie sheet without distorting the shapes too much.

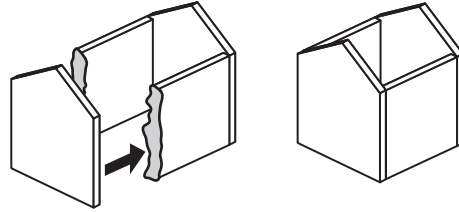
5. Bake the cookies as directed by your recipe. Let the cookies cool for a while.

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

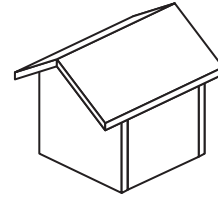
7. Using a sharp, serrated knife, trim the bottom edges of your cookies if they are curved, so the cookies will stand up straight. You may want to trim the cookies where the side pieces meet the end pieces as well.



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.

