

How to Assemble a Gingerbread House

You need

Gingerbread house cookie shapes
 Large writing tip (#11 or #12)
 Piping bag
 1 batch royal icing
 6 inch cake board
 Sweets/chocolates to decorate

- 1 Fit the writing tip to the piping bag and fill up to half-full of royal icing.
- 2 Stick the back wall and the side wall together at right angles: pipe a thick line of royal icing along the join where they meet. Next, pipe some royal icing along the base of both walls and stick them onto the cake board. ****Position a straight-sided drinking cup to support the walls as the icing dries.**
- 3 When the icing has dried, attach the other side wall to the back wall using a thick line of icing.

Important: Do not remove the cup until the icing is dry.



- 4 Remove the cup. Pipe lines of icing on both sides of the front wall and attach it to the structure.



- 5 When the icing has dried, pipe fresh icing on the tops of the walls.



- 6 Attach the *Roofs* and allow to dry. To decorate, attach sweets or chocolates with a dab of royal icing or pipe royal icing designs.

