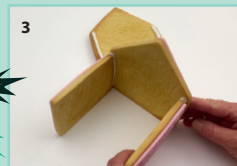


Gingerbread House

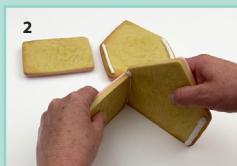


Step 1 - instructions

- Using stiff royal icing pipe a thick line on each side of the front pieces ¹
- Attach each side to one front piece ²
- Align the end to the 2 side walls and press in place ³
- Firmly, but carefully press all together to make sure glued in place. Place a glass on either side to hold the weight whilst drying, if need ⁴
- Clean up any squeezed out icing using a needle scribe ⁵
- When icing completely dry, fill with lollies if desired ⁶
- Pipe stiff royal icing along both roof lines ⁷
- Glue your roof piece in place and then the next. If you want the pieces to join together on an angle, use a scalpel or a micro plane to shave the cookie edge on about 45 degree angle or to desired slant ⁸
- Attach the second roof piece and press firmly. Place glasses under either side of to hold the weight whilst the icing is drying. For a quicker dry time try gluing with melted chocolate ⁹
- Using stiff royal icing, decorate all joins and roof line with a piping tip to finish off your creation ¹⁰



Step 2 - assembly



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Fondant embossing

Decorate before gluing together

- Impress your design onto your fondant. Decorate and cut 2 side walls, 2 fronts and 2 roof pieces ¹
- Paint the entire cookie surface with sugar glue. You can use water if you have no glue ²
- Carefully pick up your fondant side, position onto your cookie and carefully press down all edges. Invest in a straight edge cutter to pick up each fondant piece without damaging the corners ³
- Repeat for all pieces and allow to dry before gluing together ⁴
- You can use your straight edge to tidy up and straighten any wonky edges also ⁵

All clear handmade embossers available from CutterCraft



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