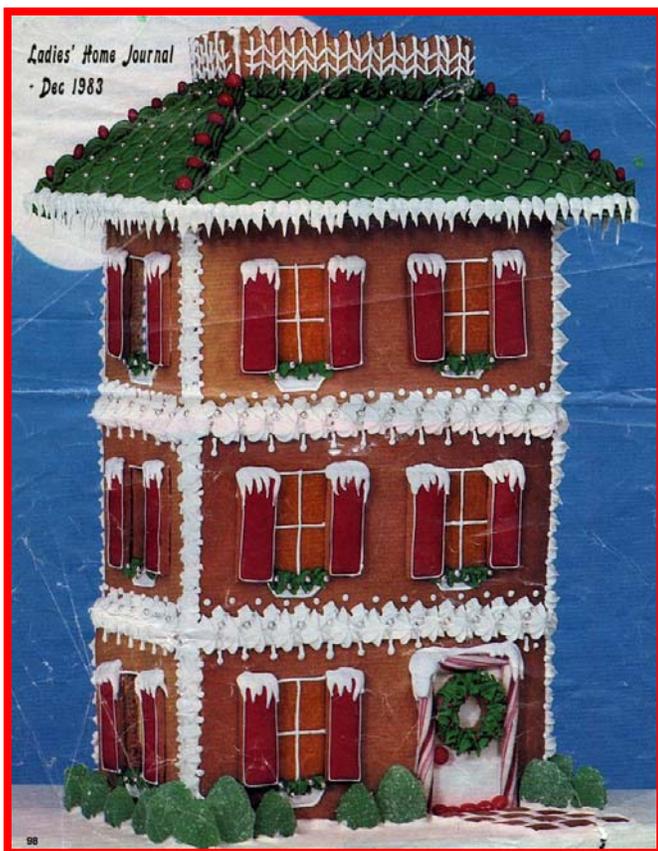


# GINGERBREAD DOLLHOUSE



Christmas enchantment in gingerbread . . . yours for the making!

By Sue B. Huffman  
Food and Equipment Editor

Dollhouse designed by Paul Krosnick and Dottie Brush. Executed by Susan West.

**S**tockings are hung by the chimney with care in this sweet Victorian fantasy house. There's a peppermint blaze in the parlor, gumdrop candles and a snug little bed with a chewing-gum quilt, all of it edible, right down to the fruit leather curtains. (That's tasteful decorating!) Recipe and patterns for house and furniture on page 126.

Source: Ladies' Home Journal 1983; Dollhouse designed by Paul Krosnick and Dottie Brush. Executed by Susan West.

Note: I used my own gingerbread and Royal Icing recipe (you can find lots of recipes by doing a search. You don't have to use the colors they use here which are basically red, yellow, blue and brown. You can also use your own kinds of decorations from what is listed here. Below I've typed up the instructions and put in my own "notes" where it seems they'd left off some of the instructions. If you've made houses before you shouldn't have any problem making this house—beginners please read all the instructions thoroughly before you begin.

EQUIPMENT		DOUGH (make 2 times)	EGG GLAZE
<ul style="list-style-type: none"> <li>Scissors</li> <li>Lightweight cardboard</li> <li>Tracing paper</li> <li>Graph paper</li> <li>Ruler</li> <li>Four 17x14 cookie sheets</li> <li>Small sharp knife</li> <li>Large sharp knife</li> <li>One 1-3/4" round cutter</li> </ul>	<ul style="list-style-type: none"> <li>One 1-1/8" round cutter</li> <li>5 pasty bags w/assorted tips: #2, #3, #4, #21 star, #67 leaf</li> <li>Assorted paint brushes</li> <li>Toothpicks or tweezers</li> <li>Heavy-duty foil</li> <li>Small spatula</li> <li>10x15" piece of plywood for base</li> <li>Paste food colors: yellow, green, brown, blue, red</li> </ul>	<ul style="list-style-type: none"> <li>1 egg yolk</li> <li>1/2 tsp water</li> <li>Drop of yellow food coloring</li> </ul>	<ul style="list-style-type: none"> <li>1 egg yolk</li> <li>1/2 tsp water</li> <li>Drop of yellow food coloring</li> </ul>
DECORATIONS			
<ul style="list-style-type: none"> <li>1 pkg large green leaf gumdrops</li> <li>1 pkg small green leaf gumdrops</li> <li>1 pkg white candy-coated gum</li> <li>1 pkg green candy-coated gum</li> </ul>	<ul style="list-style-type: none"> <li>1 jar silver dragees</li> <li>1 roll apricot fruit leather</li> <li>1 roll strawberry fruit leather</li> <li>Green sugar</li> </ul>	<ul style="list-style-type: none"> <li>10 small candy canes                             <ul style="list-style-type: none"> <li>4 cut to 1 1/2 inches</li> <li>3 cut to 1 inch</li> <li>3 cut to 2 inches</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>1 round jar peppermint candy</li> <li>1 jar red cinnamon candies</li> <li>8 small red gumdrop logs</li> <li>3 small yellow gumdrop logs</li> </ul>

- Cut out pattern pieces and enlarge on graph paper (as shown, each square of grid should be enlarged to equal 1 inch). Trace enlarged patterns onto lightweight, stiff cardboard; cut out.
- Dough: Line cookie sheets with foil. In medium saucepan combine corn syrup, sugar and margarine. Heat until margarine is melted, stirring occasionally. Meanwhile, in large bowl combine dry ingredients. Add corn syrup mixture and stir with wooden spoon until well blended. Place 3 cups dough on each of two cookie sheets. Place cookie sheets on damp cloth to prevent sliding. Roll dough while still warm as evenly as possible ¼ thick (note: for furniture roll 1/8 thick). Refrigerate dough on cookie sheets 30 minutes to prevent spreading during baking. Sprinkle pattern pieces with flour. Arrange as many house pieces as will fit on rough with ½ inch between each piece. With ruler as a guide, cut around edges of patterns with sharp knife. Remove patterns and wrap scraps in plastic wrap.
- Preheat oven to 350 degrees F. Bake 15 to 20 minutes or until edges are lightly browned. If bubbles form during baking, smooth gently with spatula. If pieces bake unevenly, trim immediately (must still be warm), using pattern pieces as a guide. Cool on cookie sheets. Make dough again and repeat with remaining pattern pieces, rerolling scraps. Cut out twelve 5/18x1/2 inch rectangles for front sidewalk. With 1 ¾ inch round cutter, cut out 3 circles for 2 wreaths and mirror, then cut out centers with 1 1/8 inch round cutter.
- Prepare Royal Icing. Store tightly in a covered container until ready to use. (You will probably need 8-10 cups of icing to complete this house—some of it you will be coloring red, green, blue and brown). *Note: use your own Royal Icing recipe or you can use the one they used for this house (which they instruct you need to make 5 times):*
  - 3 egg whites
  - ½ tsp cream of tartar
  - 1 package (16 oz) confectioner's sugar (powdered sugar).
  - *Combine all ingredients. Beat 7 minutes until smooth and thick, or until knife drawn through icing leaves a clean cut.*
  - *Note: The instructions state you will need about 2 cups of green icing; ½ cup of red, ½ cup of yellow, ½ cup of blue and ½ cup of brown.*



- Furniture: Fit pastry bag with plain round tips (depending on size of pieces you are constructing you will choose which round tube to use); fill with un-thinned white icing to "glue" pieces together. Assemble all furniture, fireplace and Christmas tree. Strengthen bed by gluing 2 shutters to underside. Let all pieces dry completely.



- To paint: Dilute ¾ cup white Royal Icing with about 1 tablespoon of water or until thin enough to paint on easily. Using a brush, paint one side of 2 floor pieces, upper half of parlor walls and top of kitchen table. Let dry completely. Paint lower half of parlor walls brown. Using pastry bag with unthinned white Royal Icing and #2 or #2 tip, pipe chair rail on parlor walls. Dilute 1 cup green icing with 4 teaspoons water. Paint all roof pieces and Christmas tree. White still wet, sprinkle tree with colored sugar and silver dragees. (note—I used a plain sugar cone to make a Christmas Tree and decorate with green icing using the #67 leaf tube—if cone is too tall I snap pieces from the bottom to make it smaller). Let dry completely. Paint pieces for kitchen walls with yellow icing; bedroom walls and wing chair with blue icing (paint the chair twice). Paint shutters and front and sides of fireplace with red icing. Let fireplace dry 1 hour, then score with knife to create brick pattern. Let everything dry completely. When dry, paint mantel with white icing.



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- Windows: Combine ingredients for egg glaze until well mixed. When interior pieces are dry, turn over and sketch windows on front of house. Paint with egg glaze; let dry. With white Royal Icing pipe on window panes and window boxes.
- To Decorate: using same pastry bag, decorate kitchen stove, cabinet, miniature gingerbread house, dresser, bed, wing chair, bedroom windows and cresting (grillwork) for roof. Let dry completely. Make fruit leather curtains (apricot for kitchen, strawberry for parlor) and glue on with icing. Let dry completely. Glue 4 candy canes to tabletop for legs and three yellow gumdrops to round peppermint for stool; dry both inverted.

- Roof: *Note: they seem to have left off thinning down some green icing and painting the roof pieces green so you should do this first and let them dry completely.* Then spoon unthinned green icing into pastry bag with one of the plain round tubes—I'd use a #4 (it says you'll need 2 cups of green icing). Glue roof together. Let dry completely. Then make scallops on roof (see photo); immediately attach silver dragees. Let dry completely.



- Kitchen: With white icing, glue yellow walls to floor and together at corners to form 3 sides. Prop on the outside with three 1-pound sugar boxes until dry. Then glue stove to left side of back wall using 4 red gumdrops for legs and curves candy cane pieces for stovepipe. Glue cupboard to right side of back wall.



- Parlor: Glue walls and floor as for kitchen. Let dry. Glue fireplace to back wall; glue mantel on top. Cut out 3 fruit leather stockings; glue to mantel. Cut out fruit leather rug; glue to floor. Stack candy cane logs in the fireplace. Pipe ribbons on gum to make "packages."



- Bedroom: Glue walls and floor as for kitchen and parlor. Let dry. Glue wreath to left side and mirror to right side of back wall. Paint

blue rug on the floor, if desired. Glue gum on bed for down quilt.

- Finishing touches: With a #67 leaf tip, pipe greens on 2 wreaths and on dresser and mantel for candle bases; attach red gumdrops for candles. Pipe greens in window boxes; immediately decorate with silver dragees or cinnamon candies.
- Exterior: Attach shutters; outline each with white icing and cover top with "snow." Attach 3 candy canes around front door, wreath on door and red cinnamon doorknob. Let dry.
- To assemble: Place kitchen on base. Pipe white icing around top edges of kitchen. Top with parlor floor; let dry. Then glue bedroom onto parlor. With #21 star tip, pipe along joints on front and back of house. Let dry. *Note: they seem to have left off putting the finished roof so use the pastry bag with white icing and pipe lots onto the top of the bedroom walls and place finished roof on top of the icing. Let dry completely.* Glue cresting to top of the roof. Change to a #21 star tip. Pipe along roof joints; attach cinnamon candies while still wet. Decorate edge of roof with white icing for icicles. Spread base with 1 ½ to 2 cups of thinned white icing. Attach spearmint leaf gumdrops around house and cookie sidewalk at front of house. Let dry.

## Hints

- Roll out dough while warm
- Don't try to move cookie pieces until icing is completely dry.
- Dilute yellow, blue and brown icings with 1 tablespoon of water to make painting easier.
- To thicken frosting, add more confectioners' sugar, to thin, more water.
- Store icings in tightly covered containers.
- When adding paste colors, use a toothpick to dab on color in small amounts, then mix well after each addition. Warning—leaf green paste coloring always dries much darker.
- Decorating can be done over several days. Store icing in tightly wrapped pastry bags at room temperature.
- Use unthinned white icing to glue all pieces except the roof.
- For interior walls of house use flat sides of cookie pieces (cookie-sheet side).
- Use toothpicks or tweezers to attach small candies.

(end)



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