

Gingerbread Dream House

Originally from Good Housekeeping – December 1988

READ ALL INSTRUCTIONS FIRST BEFORE BEGINNING



Gingerbread Dough

6-3/4 cups all-purpose flour
1 Tbsp ground cinnamon
1-1/2 tsp ground ginger
1/2 tsp salt
1-1/2 cups light corn syrup
1-1/4 cups packed light brown sugar
1 cup butter or margarine

In large bowl, stir together flour, cinnamon, ginger, and salt. In 2-quart saucepan, stir corn syrup, brown sugar, and butter or margarine until well blended; stirring constantly, cook over medium heat until butter is melted. Stir into flour mixture until well blended. Refrigerate until dough is easy to handle.

Supplies Needed:

- 1 batch Gingerbread Dough
- 3 batches of Ornamental Icing
- Red, royal blue, violet, green, yellow, black food-color pastes* or food coloring
- Foam core or heavy cardboard, 18" by 18"
- Small artist's brush for painting with icing

* You can get paste food colors at most any cake decorating store, or a Michael's that carries Wilton supplies. Liquid food colors from the supermarket work as well, just watch carefully as the liquid can dilute your icing, making it thinner. Use paste colors if you can find them easily.

NOTE: In addition to those given in diagrams you will need to cut out the following pieces yourself—no pattern provided in the pattern diagram on page 5: 2-7/8" x 2" porch floor (cut 2); 3-1/2" x 5/8" porch base (cut 2); 3" x 1" bottom porch step; 1-7/8" x 3/4" window alcove roof (cut 2); 2-3/4" x 1/2" alcove side (cut 4); 2-3/8" x 1/4" porch column (cut 8); 5-1/4" x 3/8" house corner brace (cut 4); 1-1/4" x 1/4" bench seat; six gift packages, 1/2" square and small rectangular shapes.

To cut and bake dough: enlarge diagrams to full size and cut patterns from oak tag or light-weight cardboard. Roll out dough for large pieces first 3/16" thick. Place patterns lightly on dough, one at a time, and with sharp pointed paring knife, using ruler as a guide, where helpful, carefully cut out each piece, leaving 1/2" space between pieces. Carefully remove patterns and scraps of dough, reserving scraps for rerolling. Bake these pieces in 350°F oven for 25-30 minutes until pieces are browned and firm when lightly touched with finger. For smaller pieces roll out dough to 1/8" thick and bake 8 to 10 minutes. Let all harden overnight.

Ornamental Icing/Frosting (also known as Royal Icing)

1 pound confectioner's sugar (aka Powdered sugar)
3 egg whites at room temperature
1/2 tsp cream of tartar

In large bowl with mixer at low speed, beat all ingredients until blended. Beat at high speed 7 to 10 minutes or until knife drawn through mixture leaves a path. Makes about two cups.

Note; because the icing dries very quickly, make each batch just before you are ready to use it. If you must store for a few hours or overnight, cover tightly with plastic wrap. When using, keep container covered with damp cloth or paper towel. Mix in food colors as needed. If icing is too thick when using fine tubes, add a few drops of water. For thicker icing, beat in a little extra powdered sugar.

Decorations:

- Small and medium silver dragees
- 6 large green gumdrops
- 14 large spearmint-leaf gumdrops
- 1/4 ounce multicolored crystal sugar
- 1/2 ounce multicolored nonpareils
- 2 or 3 white paper doilies

Note: before gingerbread has cooled check size of pieces by placing patterns on them. Trim to size, if necessary. (When pieces have cooled completely, any uneven edges can be filed down with a file or sandpaper.)

If you have left over dough, make cookies.

For extra stability when building a house or other structure, pipe icing along the inside seams as well. Allow to stand for at least an hour until icing has completely dried. If you're not planning to eat the structure, you can use toothpick "nails" for even sturdier construction. Cut toothpicks diagonally into ½" lengths. With real nail or skewer, pierce edge of two pieces to be joined. Insert toothpick "nail" into one hole. After applying icing on edge of one piece, put two pieces together with "nails" in place. This is optional!

Icing

You'll need the following thinned icings applied with a paper parchment cone (see instructions at end of document on how to make these—you can also use disposable bags available at most cake decorating stores or places that carry Wilton products).

Paper Cone Work

1. 1-1/2 Tblsp dark blue (mix royal blue, violet, drop of black) for windows, bench.
2. Mix about 1-1/4 cup light blue heavyweight icing (not thinned); use 8 Tblsp, thinned (use a little bit of water) to color large house pieces. Save rest for "batten" siding (see below).
3. Mix about 2 cups medium dark-blue heavyweight icing. Use 1 Tbsp, thinned, for porch floor, alcove roof, top of porch steps. Save rest for roof shingles.
4. 2 Tblsp white for cupola sides; porch base and lower part of porch sides; step sides; and step fronts to simulate risers.
5. 1 Tblsp yellow for windows.
6. 1 Tblsp red for carpet (see "Finishing Touches"), 3 gift packages.

Pastry-Tube Work (Heavy-weight icings):

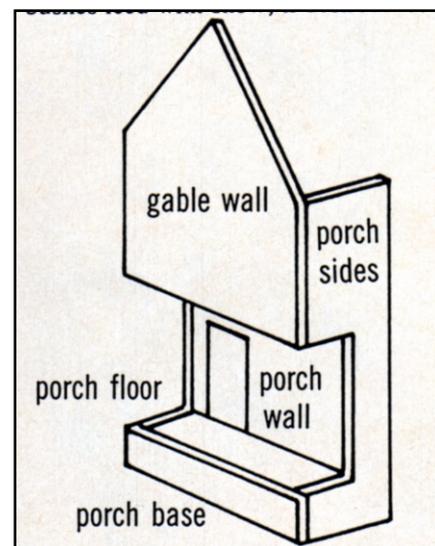
1. 2 Tblsp white, #1 tip, to attach snippets of paper doilies for window curtains; let dry then pipe on window mullions, door and cupola moldings. Use #3 tip for window and door frames.
2. 2-1/2 Tblsp red, #1 tip, for dandles in windows, ribbons on green packages, wreath bows. With dots of red icing, attach small silver dragees for candle flames, medium dragees for door knobs.
3. 4 Tblsp green, #1 tip, for ribbons on red packages (save rest for wreath, garland).

To Make Roof Trim; Porch and Window Alcove Rails, Wreaths (make extras in case of breakage):

1. Tape pattern to stiff cardboard; tape waxed paper over patterns.
2. Roof trim: use white icing, #4 tip and follow pattern to pipe on string of icing.
3. Porch and Window Alcove Rails: Trace inside lines with white icing, #2 tip; trace outlines with #3 tip, adjusting width of rails to fit house.
4. Wreaths: Pipe on six or more wreaths with green icing, small leaf tip; let dry; pipe on red bows with #1 tip. Let all dry 24 hours. Carefully peel off waxed paper. Reinforce backs with icing; let dry. Set aside

ASSEMBLY

1. **Ice base of house front;** attach to foam or cardboard base. Check vertical angle, then support with cans while drying. Ice front edge and base of left side; attach to front; let dry. Attach back and right side in same manner; let dry. For extra support, ice and attach corner braces to each inside corner.
2. **Front and Back Porches** (see sketch to right): check fit of pieces to make sure width is correct for house; trim if necessary using file or sandpaper. Ice side edges of porch floor and sandwich between porch sides at floor level. Ice back side edges of gable wall; set on porch sides; let dry. Ice sides and base of porch wall; set on porch floor flush with sides; let dry. Ice inside seams for strength. With paper cone, thinned blue icing, cover any



- unfinished edges; let dry. Complete any missing batten siding. Attach porches to front and back of house; let dry. Attach porch base to front and back porches; let dry.
3. **Columns:** with white icing, attach two columns to each other, flat sides together (make 4); let dry. If necessary, trim to fit between porch base and gable wall. With thinned white icing, paper cone, ice column white. Ice ends of columns, set in place on front and back porches; let dry. Ice, then set bottom front porch step in place, then top step.
 4. **Window Alcoves:** Attach sides to alcove front; let dry. Attach roof; let dry. Ice inside seams for strength. Ice any unfinished edges, complete batten siding. When dry, attach alcoves to sides of house.
 5. **Main Roof:** check fit of front and back roof pieces. Trim for smooth fit around porches and at roof peak. Ice edges of house, roof; attach roof pieces, hold until set. Let dry.
 6. **Gable Roofs:** Check fit, trim if necessary. Attach to house; hold till set.
 7. **Cupola:** If necessary, trim edges of cupola sides to fit each other and roof angle. Ice edges of two sides and attach at right angle; set level side down to dry. Repeat with other two cupola sides. Attach sets to make one unit; let dry. Turn right side up; ice, attach to roof center; let dry. Bevel inside edges of roof pieces; attach to cupola; dry.
 8. **Roof Shingles:** with dark-blue icing, #46 tip, pipe on shingles starting at bottom of main roof. Make overlapping rows up to peak. Repeat for cupola roof.
 9. **Bench, gifts:** Attach bench back to seat; let dry; attach sides. Set some packages on bench. Ice back and base of bench, set on front porch, leaving room for rail. Pile remaining packages on porch floor.
 10. **Porch rails:** Ice ends and bases of porch rails. Attach short rails to sides of front and back porch; attach long rail to back porch to enclose it (there are no steps).
 11. **Alcove rails:** Attach sides first, then attach front rails.
 12. **Roof trim:** With white icing, #2 tip, place dots of icing on high round points of trim, attach to eaves; hold until set.

FINISHING TOUCHES

1. **Gumdrop Trees:** Cut 2 or 3 spearmint-leaf gumdrops in quarters lengthwise, then cut in half with pointed side slightly longer. Ice and attach long pieces to large green gumdrops. Let dry. Add more rows of "branches," using small pieces toward peak. Cut and attach small piece of gumdrop with "V" bottom for peak. Add icing snow and silver dragee trim. Let dry.
2. **Icing:** With thinned red icing, paper cone, pipe on red carpet. With heavy white icing, #46 tip, pipe trim onto all main roof edges add icicles to roof edge; with #3 tip, pipe trim onto alcove and cupola roof edges; with #1 tip, pipe stripes onto red carpet. With green icing, #65-s leaf tip, pipe garland around porch columns. Set with medium silver dragees while wet. Ice base and rooftop with more icing snow; sprinkle on multi-colored crystal sugar for walk; set trees in snow at either side of porch. Add more trees and gumdrop bushes iced with snow, if desired. ❖

Making a Parchment Bag

If you choose to use a parchment triangles to make an icing bag you can follow the directions below. You can also see another lesson to fold parchment bags on the web [here](#). You'll also see other options for decorating bags below. Choose whatever you're most comfortable with. I sometimes use all three depending on what I'm doing.

Figure 1. Mark your parchment triangle with point A, B, and C. Lay your triangle flat with point A facing you. Hold corner C between your right thumb and forefinger.

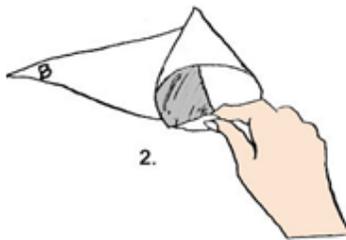
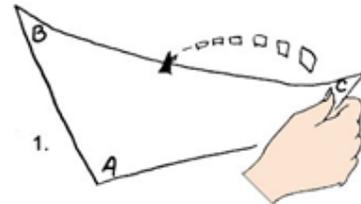


Figure 2. Roll corner C up and over into the center of the triangle bringing it towards you until it meets point A.

Figure 3. Holding points A and C together, roll corner B up and wrap around to meet the backs of points A and C forming a cone shape.

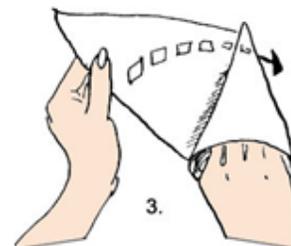
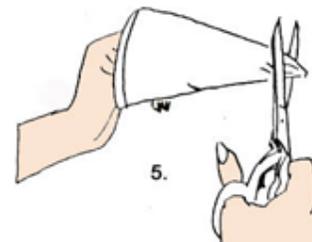


Figure 4. Adjust position of outside seam where all three triangle points meet until tip of cone is needle sharp. Tape outside seam near the top to hold the bag together.

Figure 5. To make the opening for your decorating tube, cut $\frac{3}{4}$ " off the tip of the bag. Drop your decorating tip in the bag, making sure the small end of the tube protrudes. Just about $\frac{1}{2}$ " of the tube should be exposed.



You can also order disposable decorating bags which are very convenient. These on the left are from [The Baking Shop](#) online store. The one on the right has a coupler inserted so you can change your decorating tips without having to use a new bag. The

photo to the right is a professional grade decorating bag from [Sugarcraft](#) which can be used over and over again.



Sugarcraft Supplier: <http://www.sugarcraft.com/>

The Baking Shop: <http://www.bakingshop.com/>

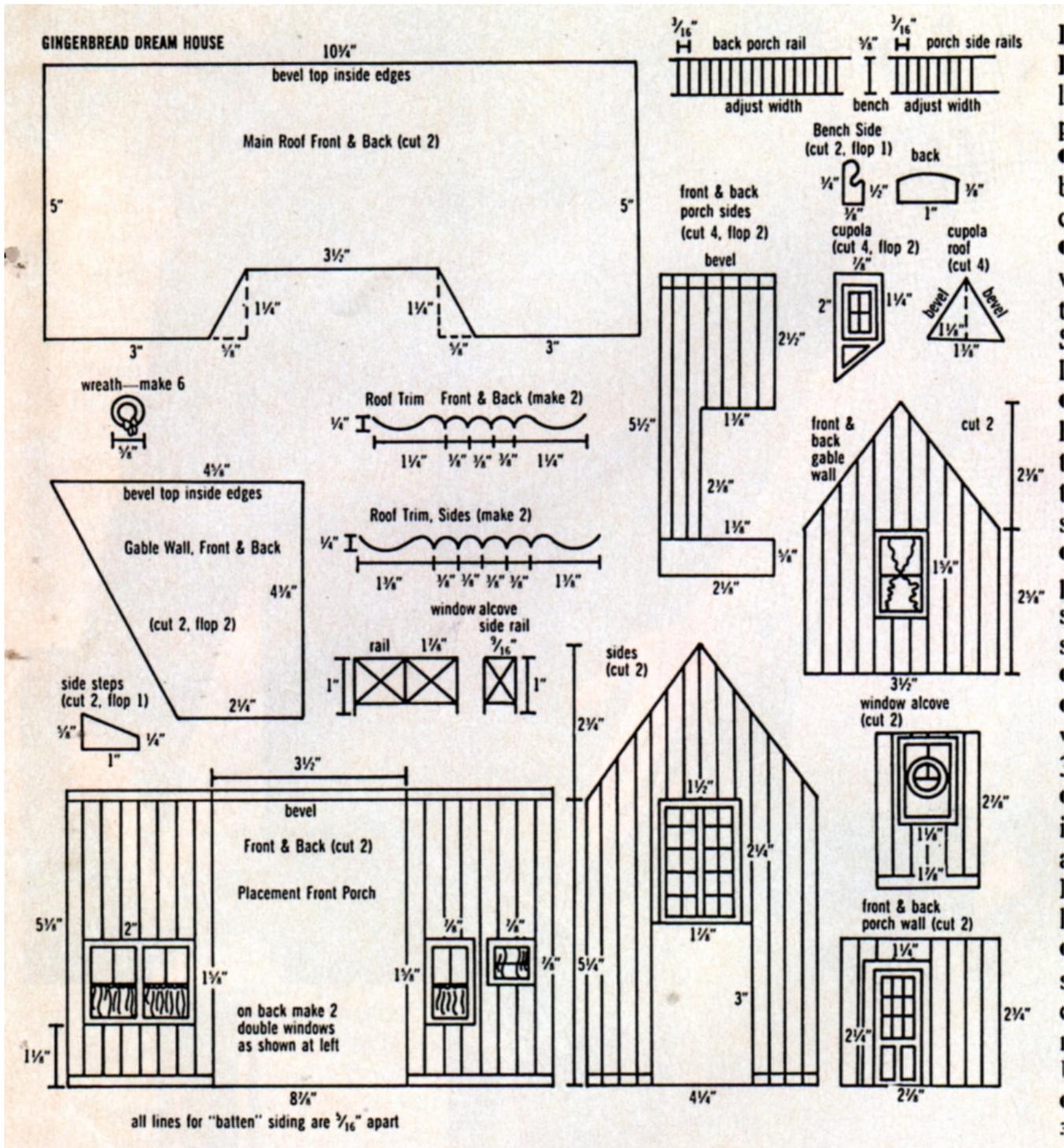
Wilton Cake Decorating Supplies: <http://www.wilton.com/>

Also, look in yellow pages in your local area for cake decorating supply stores for any supplies you might need.

PATTERN FOR Gingerbread Dream House.

Read all instructions first—while not necessarily a beginner project with time and patience you can master this one. You don't always have to follow the decorating instructions and feel free to use your own creativity!

If you make this house please do send me a photo to jkeeler415@costumepastimes.com



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