

# GINGERBREAD HOUSE INSTRUCTIONS

## Step 1.

Make the Royal Icing as per the provided recipe.



## Step 2.

Take two Caramelised Gingerbread Slices and cut angled sections from the tops. These will form your front and back walls. See picture on the left.



x3



## Step 3.

Flip a slice block over and paste icing down a short side. Press the iced side piece against the edge of the front wall piece.

Hold in place for a few minutes until the icing is partially set. Repeat with the other side piece.



## Step 4.

Pipe icing along the seams, inside and outside of the house, to fill in any gaps and to add extra stability (there's a lot of slice in this baby!).

Let it sit for at least 1 hours before attempting to add the roof pieces.

## Step 5.

Pipe icing all along the top edges of the structure, front and back and two sides.

Place the roof pieces so that the long edges of the rectangle are running along the top of the house.

Gently hold the roof pieces for a few minutes until they are set enough so they don't slice off when you remove your hands.

## Step 6.

Pipe the top seam of the house with extra icing. Let the house stand for at least an hour, and preferably 8 hours before decorating.

## Step 7.

Ice the back of the Sour Cherry Bites and place one as a door on the front of the house, one as a chimney towards the back of the house.

Cut one piece in half and place these on the sides of the house as windows.

