

ASSEMBLY

TIP: Give yourself plenty of time to assemble the house before you plan to decorate—the icing needs to set for a few hours or overnight, until it's completely hardened.



- 1 Mix up a batch of royal icing; our white icing mix works well. ~~Alternatively, ready-e-hot-glue-gun —using hot glue will make the house inedible, but it works well.~~ Make sure your pieces are ready to assemble; trim if they spread during baking, so that they fit together nicely. We're using a pre-baked kit here. Find a piece of sturdy cardboard for a base, cake circles work well.
- 2 Spoon the icing into a pastry bag fitted with a coupler; the icing should be quite stiff. Store any leftover icing airtight, its surface covered with plastic; you'll probably be using it later, and you don't want it to dry out.

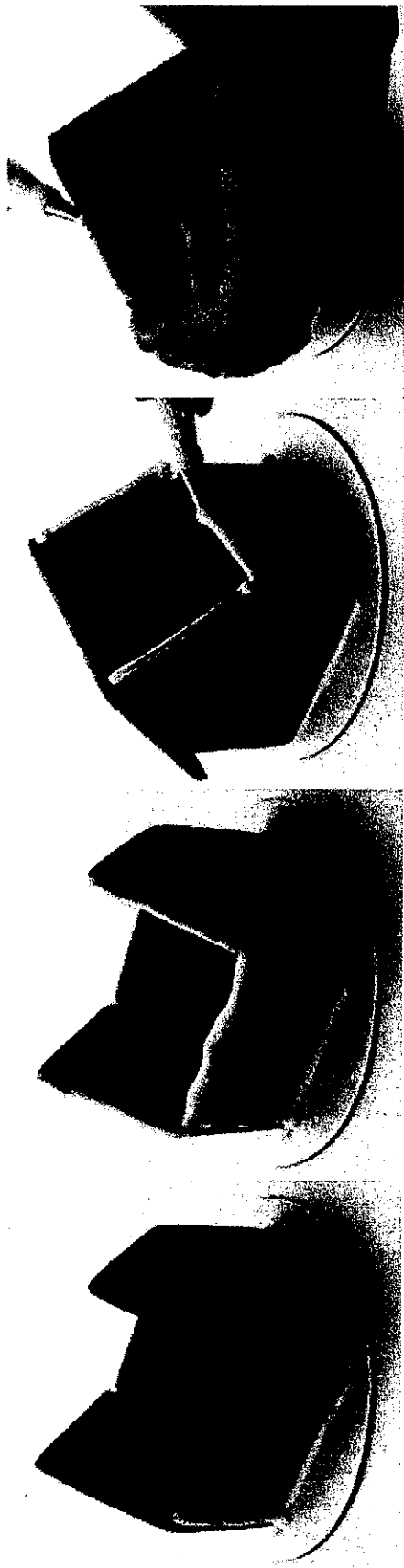
We have a larger Rectangle Cake Boards. Label Cake Boards! You will later cover with icing

You'll need two couplers: one small (#2) for applying details and candy; and one larger (#10) for assembling the pieces. Keep the tip of the pastry bag wrapped in a damp cloth or paper towel when not in use, to prevent drying. **4 cover bowl too.**

- 3 Using the #10 tip, lay a thick L-shaped line of icing on the cardboard base. This will hold a side wall and an end piece. Stand the end piece in the icing. Pipe icing onto the edge of the standing end piece. Position the side piece into the icing on the base, matching up the icing on the end piece. Hold together for several seconds while the icing sets. It should hold itself upright.

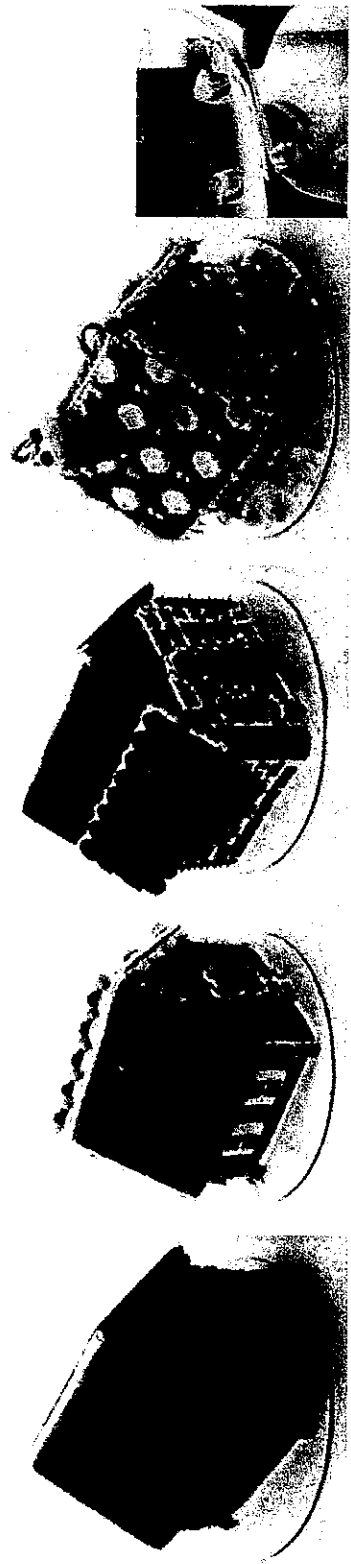
- 4 Pipe another line of icing onto the base for the other side wall. Pipe icing on the edge of the end wall and position it by pressing into the base icing and matching the iced edge at the corner.

(But you must clean everything you use or it will attract bugs)
 * You may use cans or other things to hold up walls while they dry.



- 5 Pipe icing onto the edges of the side walls and on the base between them for the other end piece. Press the end piece into place and hold for several seconds until set.
- 6 Add the roof one piece at a time. Pipe a thick line of icing onto the top of the side wall and the edges of the two adjacent end pieces.
- 7 Press a roof piece into position and hold until set. Pipe icing onto the other side wall and end pieces, then position and hold the second roof piece until set.
- 8 Finally, pipe a thick line of icing onto the top of the roof. Your house should be stable, but you can help support it while it hardens with heavy books wrapped in plastic. Let the house dry for several hours or overnight, to be sure the icing has hardened completely.
- 9 Leave any remaining icing in the pastry bag, covering the tip securely with plastic.

DECORATING:



1 Start by covering

the seams where the pieces join. You can hide any icing "goofs" with candy, and it will give you a frame within which to work.

2 Pipe icing and place the candy, holding it in place for a few seconds (or longer) while it sets. Once you've done the edges, do the door and windows. Add special details to all four sides of the house.

3 The roof comes last. To layer candy to look like shingles, start from the bottom up, one layer at a time, alternating the way the pieces overlap.

Decorate the base. Add lampposts, fences, frozen ponds, cobblestone pathways, snowmen... your imagination is the limit!

FINISHING TOUCHES

1 Use a ~~sifter~~ ^{or sifter} to sprinkle the house with ~~powdered sugar~~ ^(powdered sugar, 10X)

2 Finally, to hide the edges of the cardboard base, use royal icing to glue a ribbon along the outside edge. Display your masterpiece on a cake pedestal, and enjoy throughout the season! Gingerbread for eating will last several weeks; and just-for-looks-houses can last for a few months.