

# Gingerbread Draft House

## Overall Dimensions:

9" wide  
6-1/4" deep  
6-1/4" tall

## Materials Required:

cardboard, chipboard, wax or parchment paper, scissors, tape, standard household bakeware, gingerbread cookie recipe, royal icing recipe and/or cookie icing, peppermint sticks, and candy for decorating

The dry mixes and peppermint sticks provided in the Whole Foods gingerbread chalet kit were used to assemble the gingerbread house described in this set.

## Special Requirements:

desktop printer and kitchen workspace

Project assembly is not recommended for children alone but their participation is encouraged! Adult supervision required.



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## **Instructions** Making the individual pieces

**Step 1** Cut out individual template pieces from chipboard (**Sheets 2-5**). (hint: use cereal boxes or frozen food boxes and label all pieces)

**Step 2** Cut out individual template pieces from cardboard (**Sheet 6 and 7**). (hint: label all pieces)

**Step 3** Make gingerbread cookie dough according to recipe instructions.

**Step 4** Roll out dough to 1/8" thickness and to a size that is approximately 2" smaller than the size of your baking sheet. (hint: cover work surface with wax paper and flour all surfaces and rolling pin)

**Step 5** The amount of dough rolled and baked should be large enough to cut out all the template pieces after it is baked.

**Step 6** Place raw dough onto a greased baking sheet. Bake according to recipe instructions.

### **Taste-test that candy; somebody has to do it!**

**Step 7** After baking, remove baking sheet from the oven and allow the dough to cool slightly. Dough should still be warm enough to be workable for the next step.

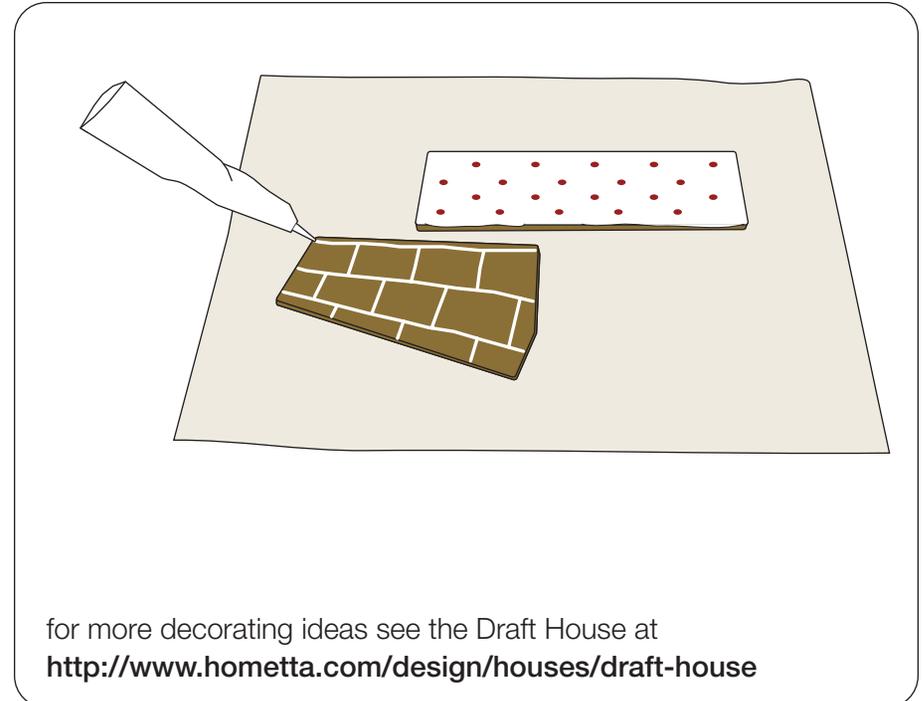
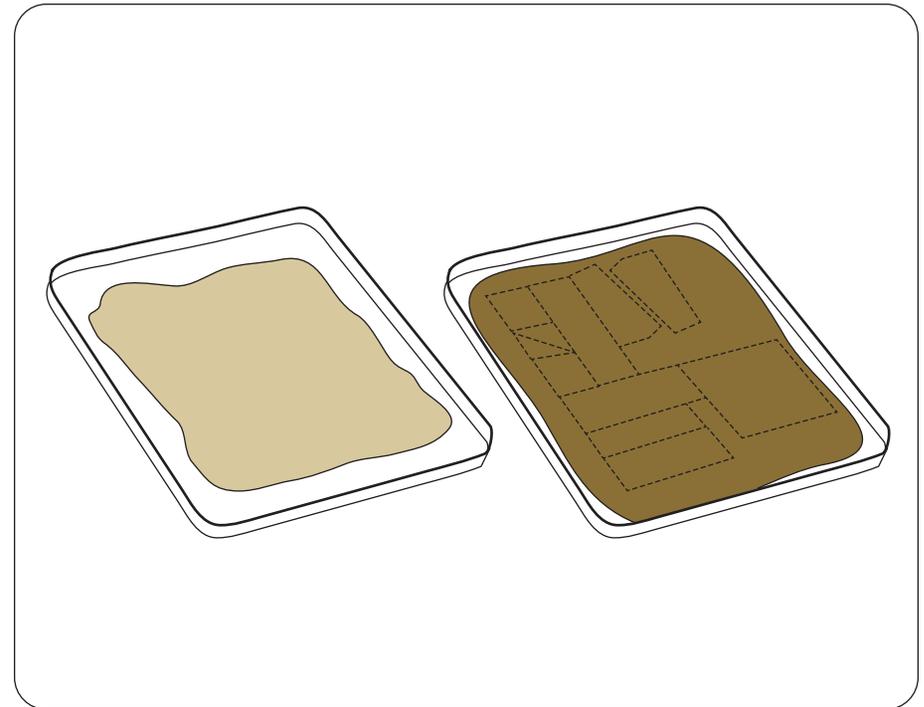
**Step 8** Wearing an oven mit, carefully place chipboard pieces face up onto the warm cooked dough and, using a clean sharp knife, cut out all of the shapes (**Sheets 2-5**). **Adults only should perform this step, use caution!**

**Step 9** Carefully remove pieces and place on a cooling rack. (hint: allowing the pieces to completely cool before decorating will make them easier to work with)

**Step 10** Make the royal icing according to recipe instructions. Place some icing into a piping bag with a narrow icing tip. (hint: to keep icing workable, store in an air-tight container)

**Step 11** Decorate the cooled pieces of gingerbread as desired and cover the second floor cardboard base (**Sheet 6**) with one layer of icing. Allow all icing to harden completely before handling.

**The hard part is done, you deserve an eggnog break!**



for more decorating ideas see the Draft House at  
<http://www.hometta.com/design/houses/draft-house>

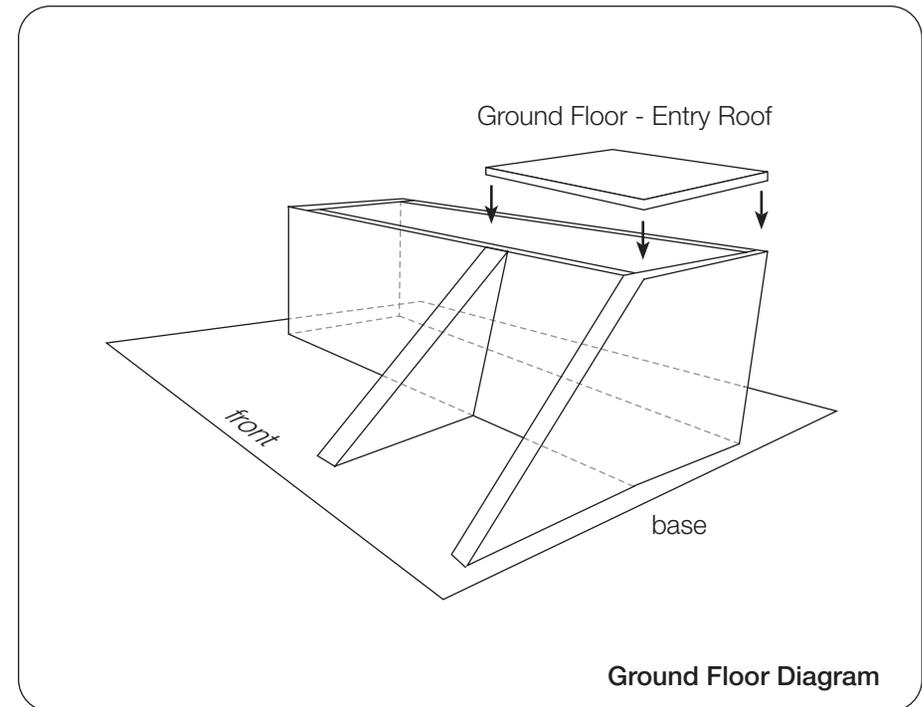
## Instructions Assembling the ground floor

**Step 1** Print out **Sheet 1** ('grass' base) and glue or tape to a piece of cardboard. Trim the excess cardboard and wrap the surface with wax or parchment paper. Secure with tape.

**Step 2** Using the icing as glue, assemble all the ground floor pieces (**Sheet 2**), begin with two vertical panels and add pieces one by one. (hint: use icing at all connections for added strength)

**Step 3** Add the 'Ground Floor - Entry Roof'. Allow the ground floor assembly to dry before moving onto the next steps.

**Get some of that gift wrapping done—'tis the season!**



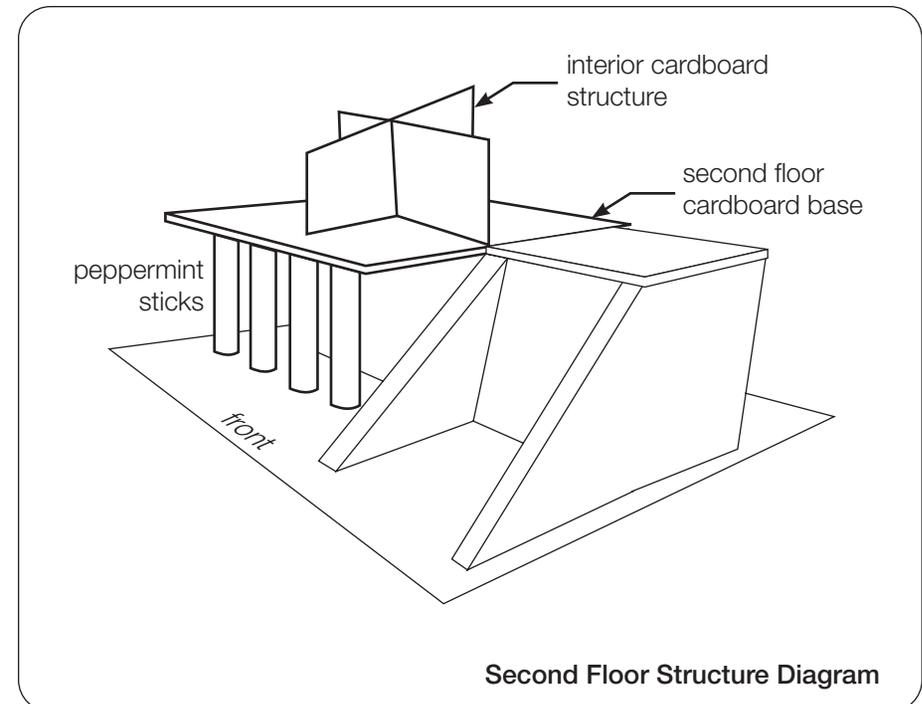
## Instructions Assembling the second floor

**Step 1** On the finished ground floor use icing to attach the second floor cardboard base (icing side down). Attach peppermint sticks as additional structure between the base and second floor base. Do this for the front and back sides. (hint: use icing at all connections for added strength)

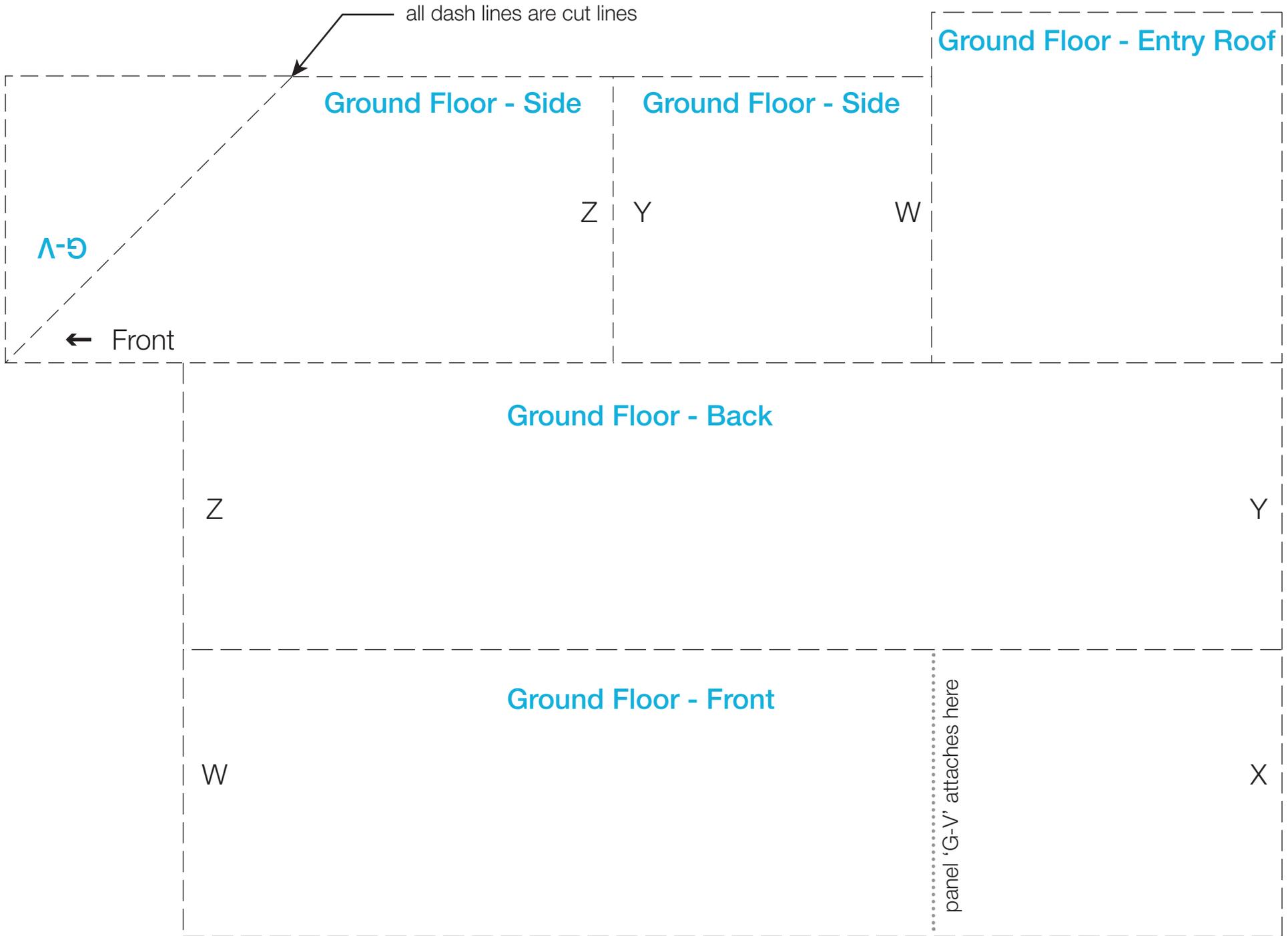
**Step 2** Assemble the interior cardboard structure (Sheet 7) and apply icing on top of the second floor cardboard base to attach the structure.

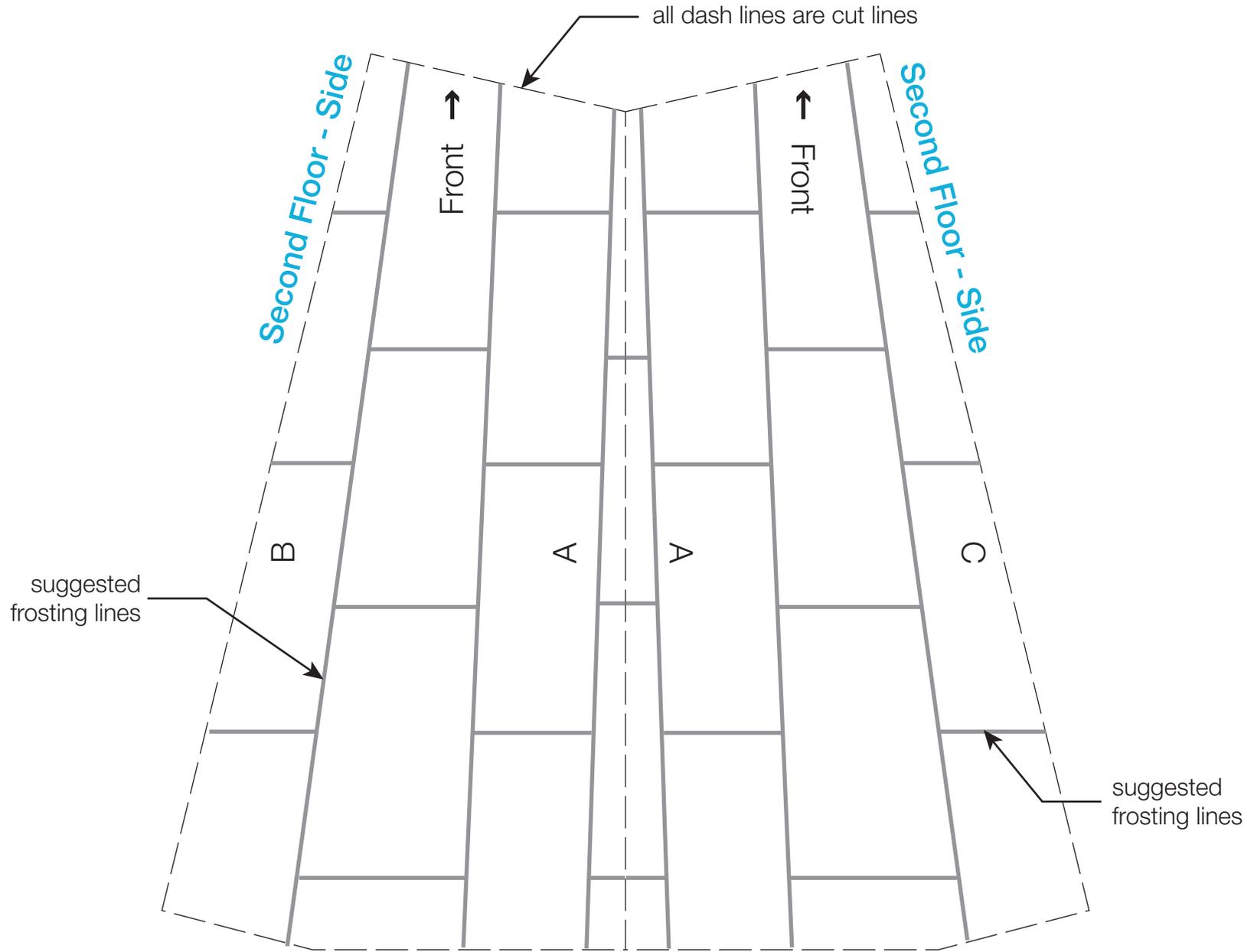
**Step 3** Attach the front and back panels, the side panels and finally the roof. Add finishing touches to the house such as snow! (hint: to support second floor walls while drying place unopened canned goods next to walls after setting them in place)

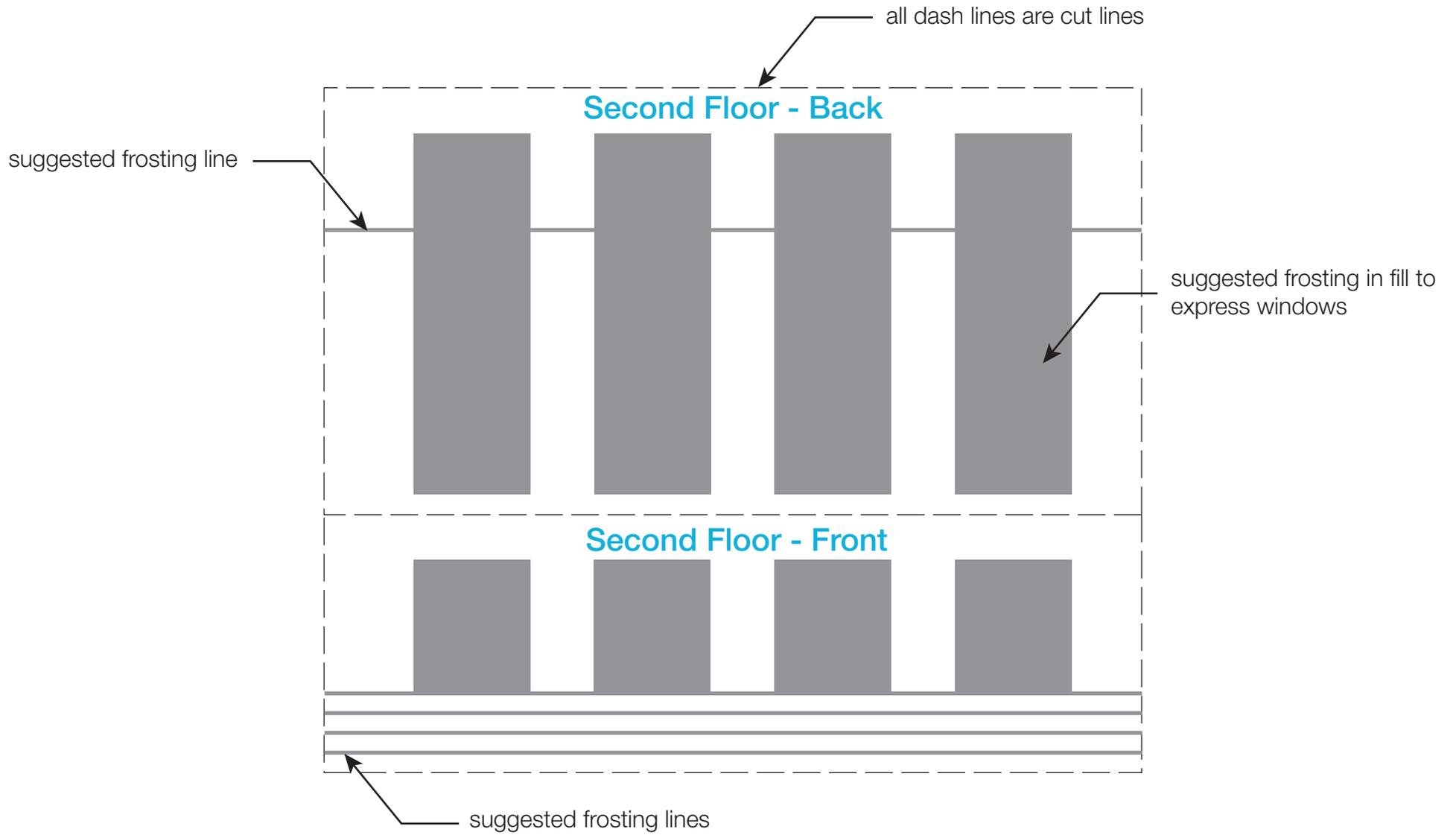
**Voilà! Do not forget to take photos of your finished house and submit to [info@hometta.com](mailto:info@hometta.com), we would love to see the end results!**

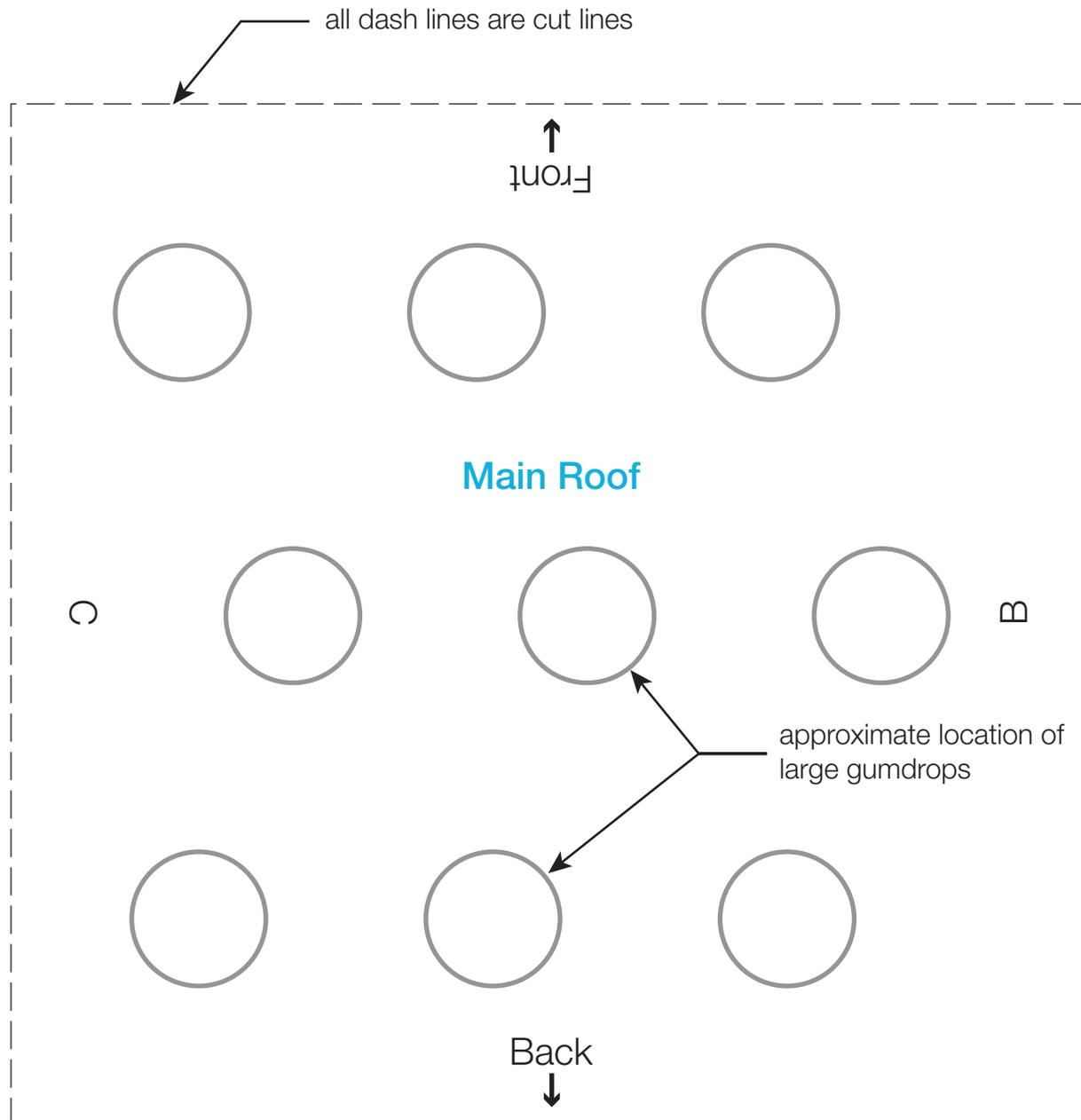






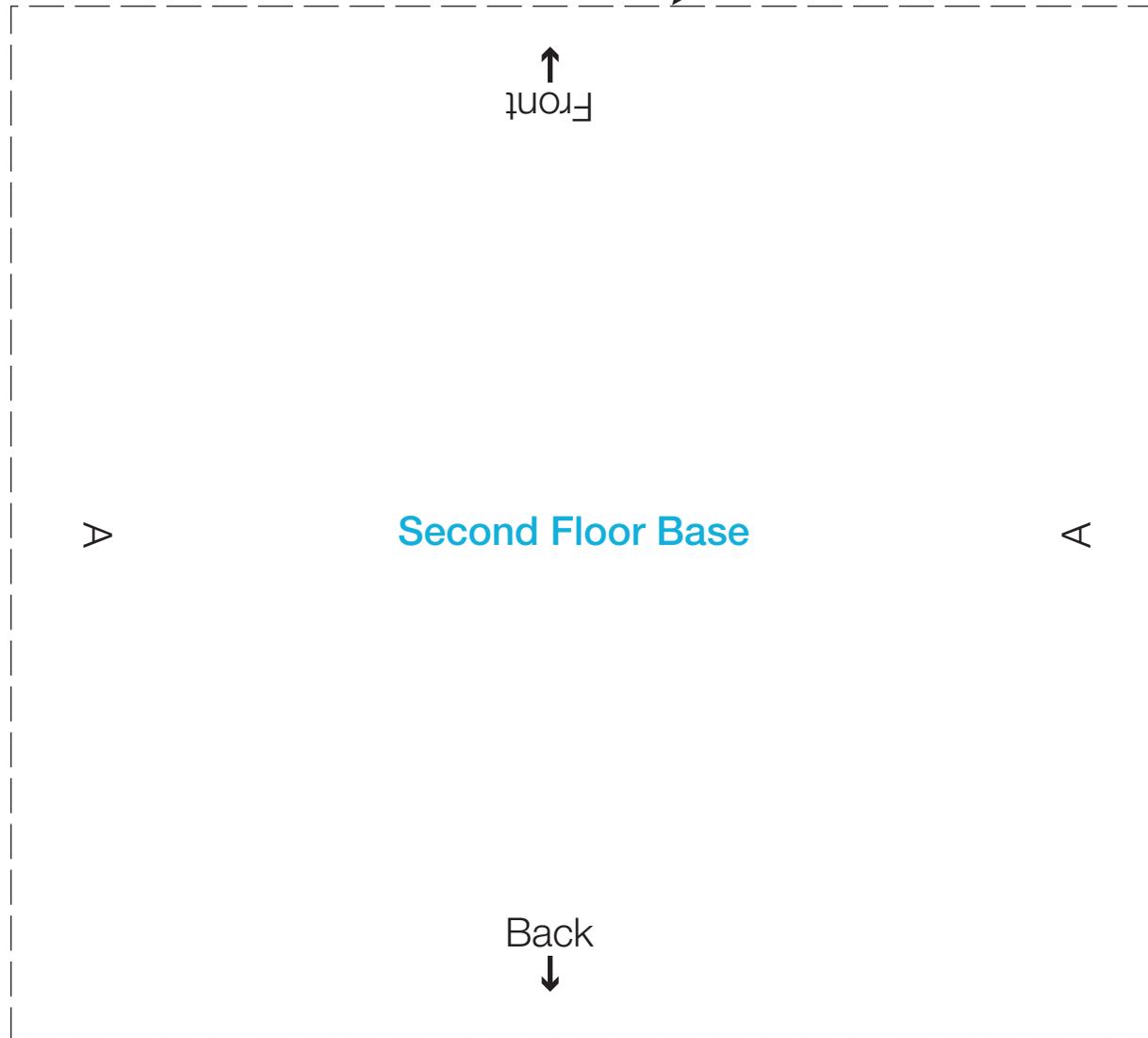






second floor base should be constructed of corrugated cardboard, one side of which is covered with icing

all dash lines are cut lines



structural elements should be constructed of corrugated cardboard

pieces are to connect as shown by inserting slot Q into slot R :

