

Gingerbread Wedge House

Overall Dimensions:

24" length
11" depth
4-1/2" tall

Materials Required:

cardboard, wax paper, scissors, tape, standard household bakeware, gingerbread cookie recipe, royal icing recipe, cookie icing, and an assortment of candy for decorating

For the house depicted in this photo, we used the cookie and royal icing recipe from the Whole Foods Gingerbread Chalet kit.

For decoration we used: small gumdrops, chocolate chips, red and white cookie icing, 1-peppermint stick, and a variety of small round candies.

Special Requirements:

desktop printer
kitchen workspace

the last 3 sheets of these plans will need to be printed on legal-size paper (8.5" X 14")



Hometta, Etc.

P.O. Box 131025 Houston, Texas 77219-1025 email: info@hometta.com www.hometta.com

Copyright and Liability Notice

All Designer Plans are protected under United States copyright law. To comply with U.S. copyright law any copying, use or distribution of the plans must be specifically authorized by the Designer. All copyright and title information must remain on all prints, reproducible, electronic, and sales

media. Designer must be recognized as the original designer of the plan or any derivative of work thereof; and Designer retains copyrights to and ownership of the plans and any derivative works made from the plans. Penalties for violating a copyright may be severe. The responsible parties are required to pay actual damages

caused by the infringement (which may be substantial, plus any profits made by the infringer. The copyright law also allows for the recovery of statutory damages, which may be as high as \$150,000 for each infringement. Finally, the infringer may be required to pay legal fees, which often exceed the damages.

Instructions Making the individual pieces

Step 1 Print and cut out the template pieces from sheets 5-7. You will need to have legal-size paper (8.5" x 14").

Step 2 Prepare gingerbread dough according to the recipe.

Step 3 Roll out dough to 1/8" thickness. Layout template pieces to ensure there is enough dough to fit all the template pieces. You may need more than one baking sheet.

Step 4 Place raw dough onto a greased baking sheet. Bake according to recipe instructions.

Hint Cover your work surface with wax paper. Flour all surfaces and the rolling pin as the raw dough can be very sticky.

Step 5 After baking, carefully remove baking sheet from the oven and allow the dough to cool slightly. But dough should still be warm to be workable for the next step.

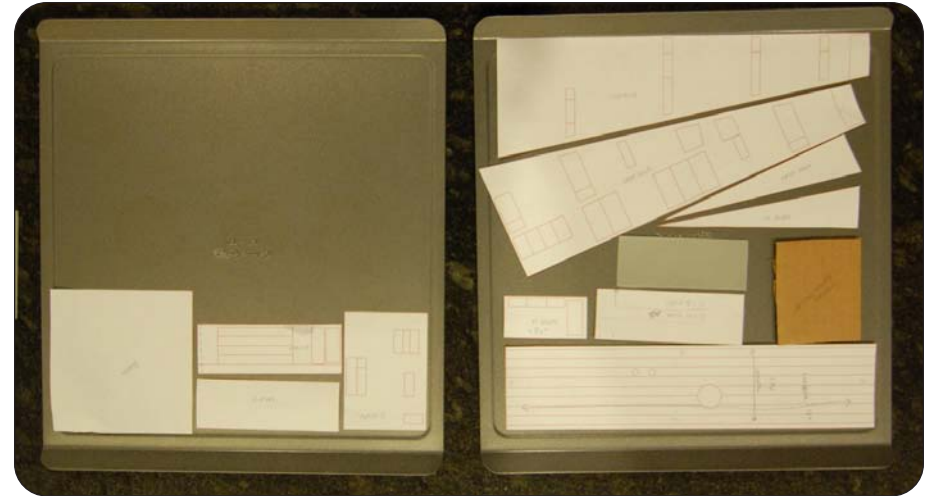
Step 6 Wearing an oven mit, carefully place template pieces face up onto the warm cooked dough and using a clean butter knife or spatula edge cut out all of the shapes. **Adults only should perform this step, use caution!**

Step 7 Carefully remove pieces and place on a cooling rack. Allow the pieces to cool completely before decorating.

Step 8 Decorate the cooled pieces of gingerbread as desired. Allow icing to harden completely before assembling the house. Use the templates as guidance for decorating, or do your own thing!

Take an eggnog break while you wait!

for inspiration see the Wedge House at
<http://www.hometta.com/design/houses/wedge-house>



Instructions Preparing the base

Step 1 You will need a piece of cardboard that is 24" x 11".

Step 2 Cover the cardboard in green tissue paper or leftover scraps of holiday wrapping paper for a more festive landscape. Tape down and secure the paper.

Step 3 Cover the entire assembly in wax paper, taping down and securing the edges of the wax paper to the cardboard.



Preparing the base

Instructions Assembling the house

Step 1 Assemble the 4 main walls of the Wedge House first as shown in the Site Diagram on sheet 4. Use the cookie icing or royal icing to adhere the walls to the base and to each other.

As the icing sets use canned foods or heavy cups to steady the pieces.

Step 2 Add the retaining walls.

Step 3 Assemble the 4 main walls of the attached garage as shown in the Site Diagram on sheet 4.

Step 3 Allow the walls of the house and garage to set before adding the roof. Using the icing, attach the roof top to the main house and the roof of the garage.

Hint Pieces may not make for an exact fit. Before you ice in a piece, do a test fit. You may have to trim off some of the edges. You can do so carefully with a butter knife.

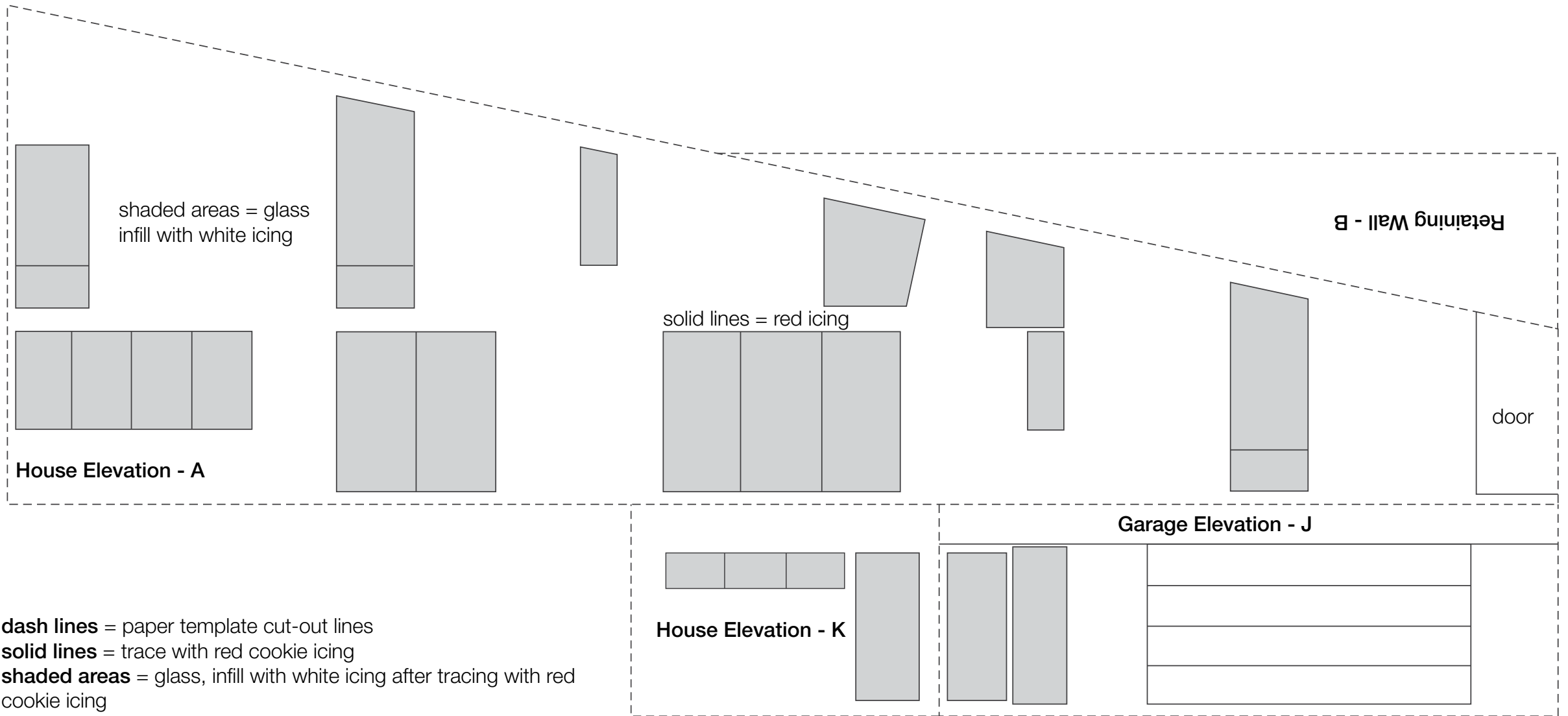
Now let your house set for a bit. The less wiggling, the more secure the house will be to the base.

Take this time to wrap some gifts!



Assembling the main house and attached garage





do not cover this garage elevation with white royal icing, should be gingerbread color

Garage Elevation - H

cover in white royal icing and dot with candies

dash lines = paper template cut-out lines

solid lines = trace with red cookie icing

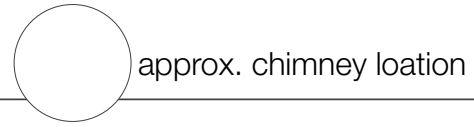
shaded areas = glass, infill with white icing after tracing with red cookie icing

House Elevation - C

Retaining Wall - D

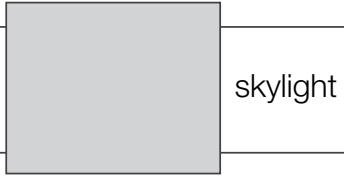
door

House Roof

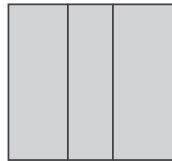
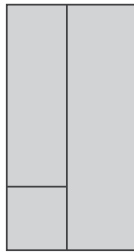
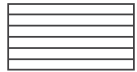


Slope Down

Slope Up



House Elevation - E



Garage Roof

cover in royal white icing decorate as desired

cover with royal white icing and dot with candies, this side of solid line only

Garage Wall - G adjacent to house
this side of wall will be hidden inside of garage, does not need decorating

Garage Elevation - F

cover in royal white icing and dot with candies

dash lines = paper template cut-out lines
solid lines = trace with red cookie icing
shaded areas = glass, infill with white icing after tracing with red cookie icing