



Gumdrop House

Difficulty Level: 1 2 3 4 5

You will need:

- **Chipboard "Gingerbread: House CHS-01"**
- Tacky Craft Adhesive. Beacon's 3 in 1 adhesive is non-toxic.
- 6" cake round
- Foil wrap
- One recipe Royal Icing
- Yellow & red fruit leather/ fruit rolls
- Various candies
- 3-4 packs of stick gum (Big Red works great for this house)
- Pre-made candy holly (available at most cake decorating stores)
- Pastry bag and various tips (size 2-12)

These same instructions can be used to decorate any of the Chipboard "Gingerbread" House kits

Instructions:

1 Assemble the House

- Lay all the pieces of the house (face up) on a covered workspace. Spray the entire chipboard surface with Spray Mod Podge. This will allow the icing to stick to the chipboard and is non-toxic when dry.
- Allow the chipboard to dry before assembling the house, chimney and chimney cap.

2 Decorating

- Cut fruit leather slightly larger than the window openings. With house face down on workspace attach fruit leather to inside of house with either Royal Frosting or adhesive.
- Following the kit instructions attach side of house together to form the little house. Fold roof along score line and to the roof supports on the house. Attach dormer and chimney to roof. Do not attach the chimney cap yet.
- Cover cake round with foil.
- Attach red fruit leather to chipboard door using adhesive. When adhesive has set trim to fit.
- Using Royal Icing decorate corners of house only.
- Unwrap stick gum and cut sticks into fourths. Attach to roof using royal icing. Stagger rows to resemble shingles.
- Decorate sides of chimney same as house. Allow to dry before attaching to roof.
- Cover chimney cap with Royal Icing and attach to chimney.
- Add decorations to roof line and dormer.
- Attach candies while icing is still wet.
- Sprinkle Edible Glitter on icing to look like fresh fallen snow.
- Attach a LED tea light to base if you are illuminating your little house. Apply adhesive to back edge of house only and attach to base. This will allow you to tip "open to turn light on/off.

Royal Icing

3 T. Meringue powder (available at craft stores that sell candy and cake decorating supplies.....Michaels or Hobby Lobby)
3 ½ ounces warm water (about ½ cup)
1 pound confectioners' sugar (just under 4 cups)
½ t. Cream of Tarter

1. Combine ingredients, mixing slowly, then beat at high speed for 7-10 minutes.
2. You can store left-over icing (tightly covered) in the refrigerator for several weeks. Beat again before using.

Yield: about 3½ cups– more than enough for three Iddie Biddie houses or 1 full size house.

Avoid covering the entire roof with icing as chipboard is a paper product and house may become soft and icing will not completely dry.

This is a great project for children. The Dormer and Chimney can be omitted to simplify for younger ones.

