

Gumdrop House



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

Difficulty Level: 1 2 3 4 5

You will need:

- **Chipboard "Gingerbread: House CHS-01**
- Adhesive
- Non-Toxic Glue (I highly recommend Beacon's EZ-FLOW Kids Choice Glue
- Small foam brush
- 6" cake round
- Foil wrap
- One recipe Royal Icing
- Yellow & red fruit leather
- 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)
- **OPTIONAL:** LED battery operated light (available at www.etsy.com/shop/RetiredLetsDoLunch ...DIY Supplies

Instructions:

1 Assemble the House

- Following the instructions in the Iddie Biddie kit, assemble the house and chimney and chimney cap. Following the instructions attach the roof. Attach dormer and chimney to roof. Do not attach the chimney cap yet.
- Pour a small amount of glue into a small paper cup. Using the foam brush, coat the outside of the house with glue. Don't forget the roof, chimney, dormer, and dormer cap.
- House must be covered with glue to allow the icing to stick to the chipboard.
- Allow house to completely dry before decorating.
- Cover cake round with foil.

2 Decorating

- Cut fruit leather slightly larger than the window openings. Attach to inside of house with Royal Frosting.
- Attach chipboard door to red fruit leather and trim to fit.
- Using Royal Icing decorate house only.
- Unwrap stick gum and cut sticks into fourths. Attach to roof using royal icing. Stagger rows to resemble shingles. Don't forget to add inside the dormer.
- 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 tea light to base if you are illuminating your little house. Do not "attach" house to base so you can turn the light on and off.

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Royal Icing

3 T. Meringue powder (available at craft stores that sell candy and cake decorating supplies)

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. Store leftover icing, tightly covered, in the refrigerator for weeks. Beat again before using.

Yield: about 3½ cups– more than enough for all three Iddie Biddie houses.

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

If you used NON-TOXIC glues, the icing and candies can be safely picked off the house and eaten.



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