

Gingerbread house template

Church · 5 × 7 × 4 in · Dough 6 mm · 50° roof



Pieces

Front wall	×1	5 × 7 in
Back wall	×1	5 × 7 in
Side wall	×2	6.5 × 4 in
Roof panel	×2	7.5 × 4.4 in
Tower front	×1	2 × 8 in
Tower back	×1	2 × 8 in
Tower side	×2	1.5 × 8 in
Door	×1	1 × 2.6 in
Spire	×4	2 × 4.1 in

Dough: about 3.2 lb (1.5 kg)
Board: at least 7 × 11 in
Sheets: 5 (Letter)

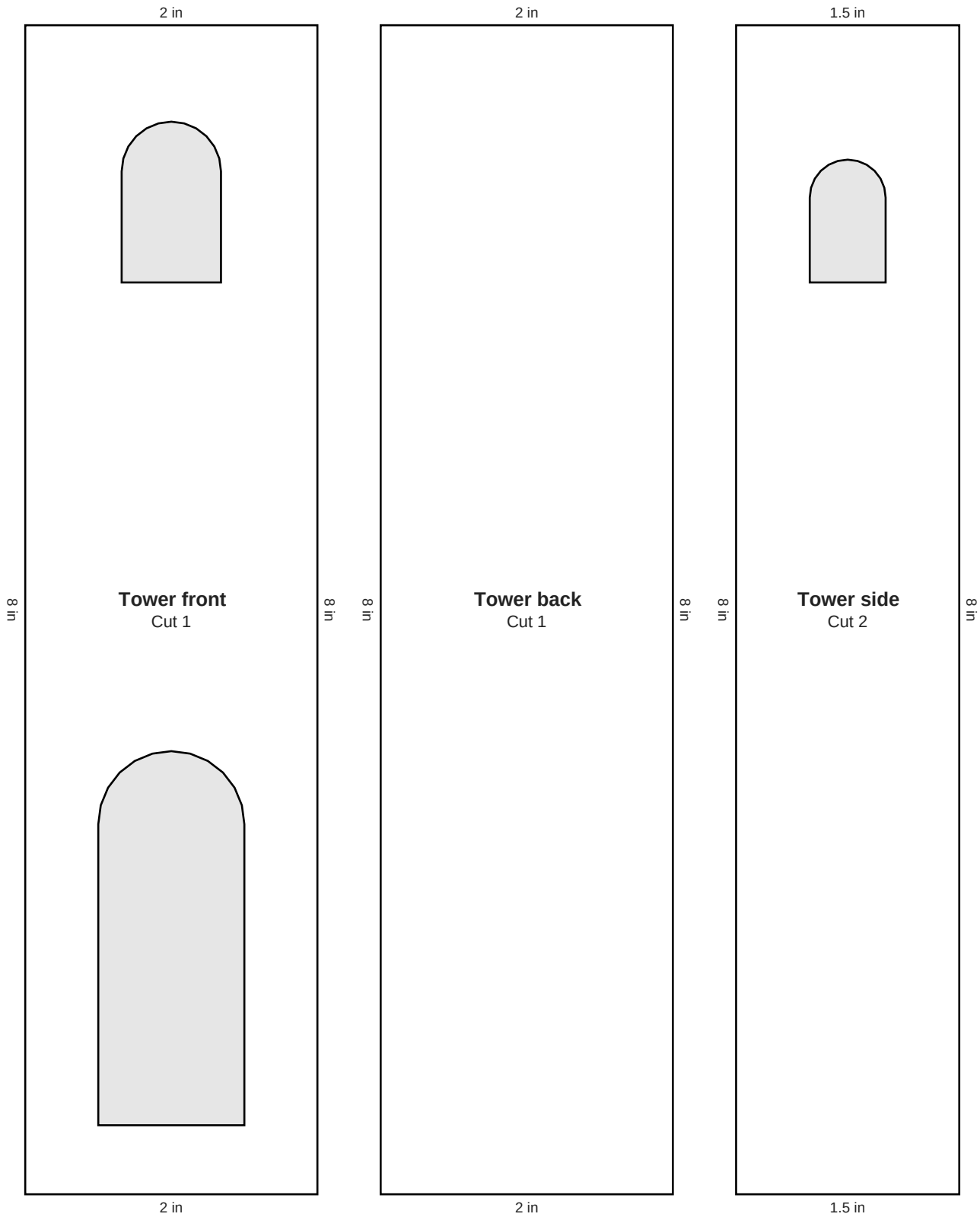
How to assemble

1. Print the template at 100% (Actual size) and check that the line on each sheet measures exactly 2 in. Cut out the paper pieces.
2. Roll the dough on parchment to 6 mm (about 1/4 in). Lay the patterns on it, cut around them and pull the extra dough away rather than moving the pieces, so they keep their shape.
3. Cut out the windows and the door. Chill the cut pieces on the baking sheet before baking so they spread less.
4. Bake until the pieces are firm. While they are still warm, lay each pattern back on top and trim the edges with a sharp knife. Let the pieces cool completely on a flat surface.
5. Make royal icing with meringue powder or pasteurized egg whites and beat it to stiff peaks. Frosting is too soft to hold up walls.
6. Build the nave like a house: stand the front wall and one side wall on the board, add the other side wall and the back wall, and prop them with cans or jars. The side walls fit between the front and back walls.
7. Let the walls set for at least 30 minutes, an hour if you can, before the roof goes on.
8. Ice on the roof panels. They line up with the front wall, with no overhang there, so the tower can stand flat against it. Fill the gap along the ridge with icing.
9. Put the tower together as a box on the work surface: the front (with the door) and the back outside, the two sides between them.
10. Ice the four spire triangles together on the work surface, edges touching at the top. Let the tower and the spire set.
11. Stand the tower against the middle of the front wall and ice it in place, then set the spire on top.
12. Ice the door to one side of the opening so it stands slightly open.
13. Let the house dry for a few hours or overnight before you decorate.

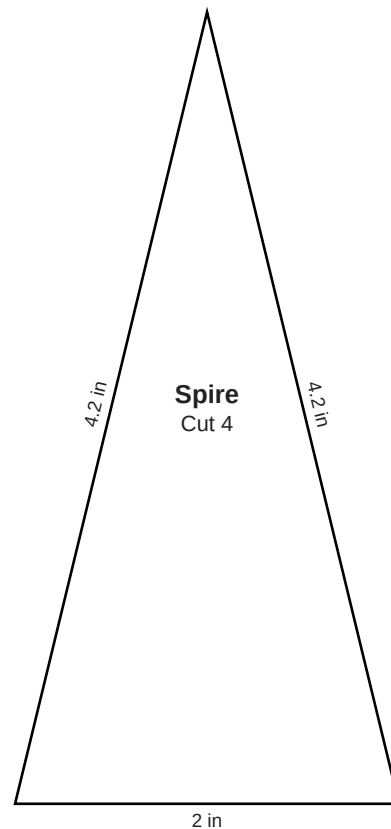
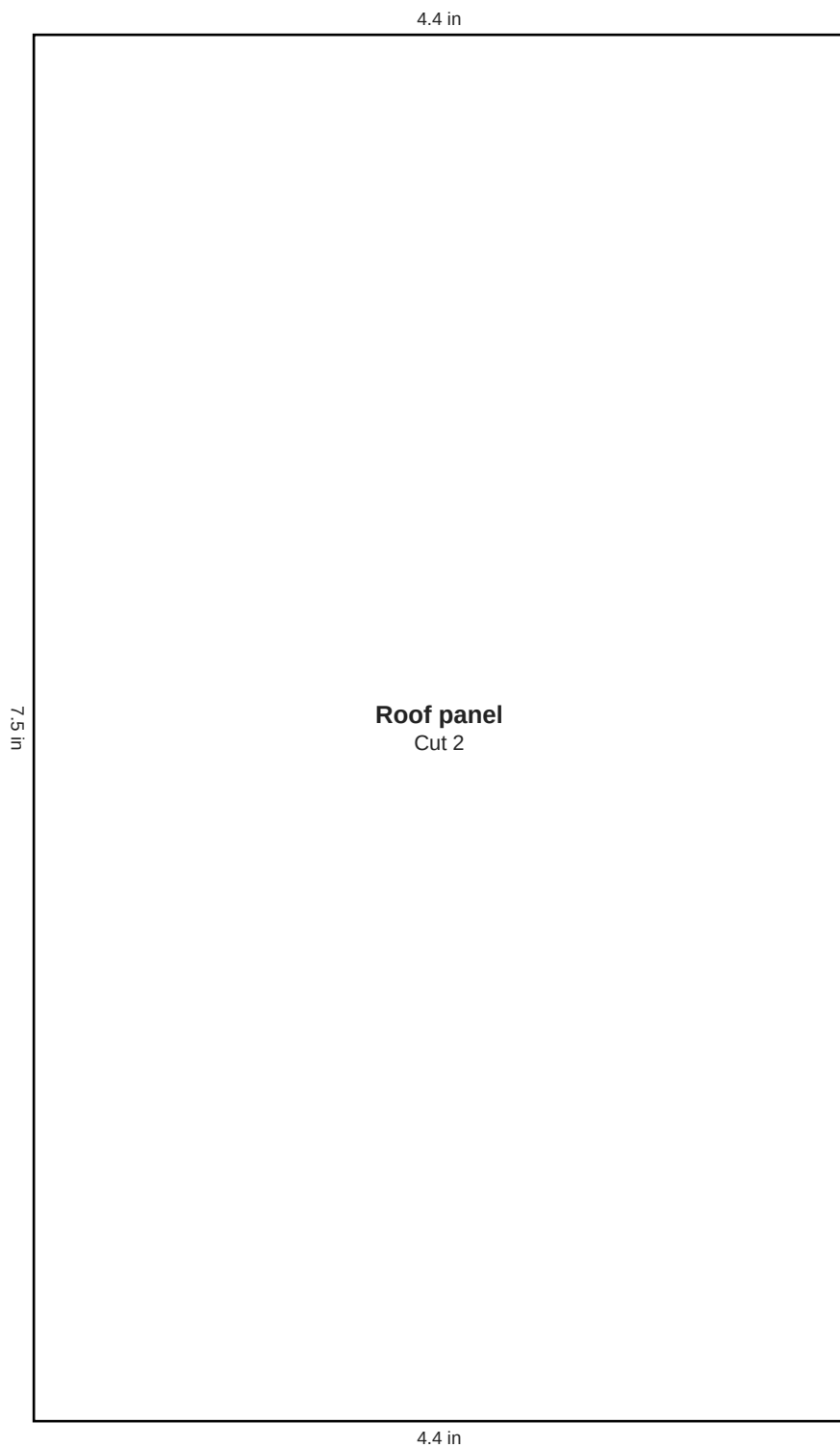
Print at 100% (Actual size). The check line on each sheet should measure exactly 2 in.

Recipes and where the baking advice comes from: gingerbreadtemplate.com/about

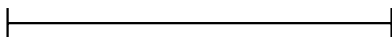
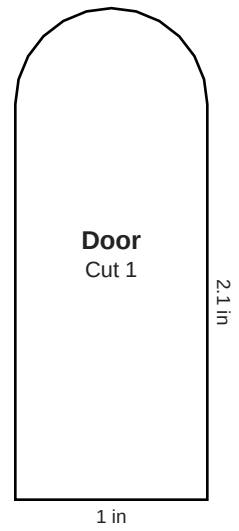
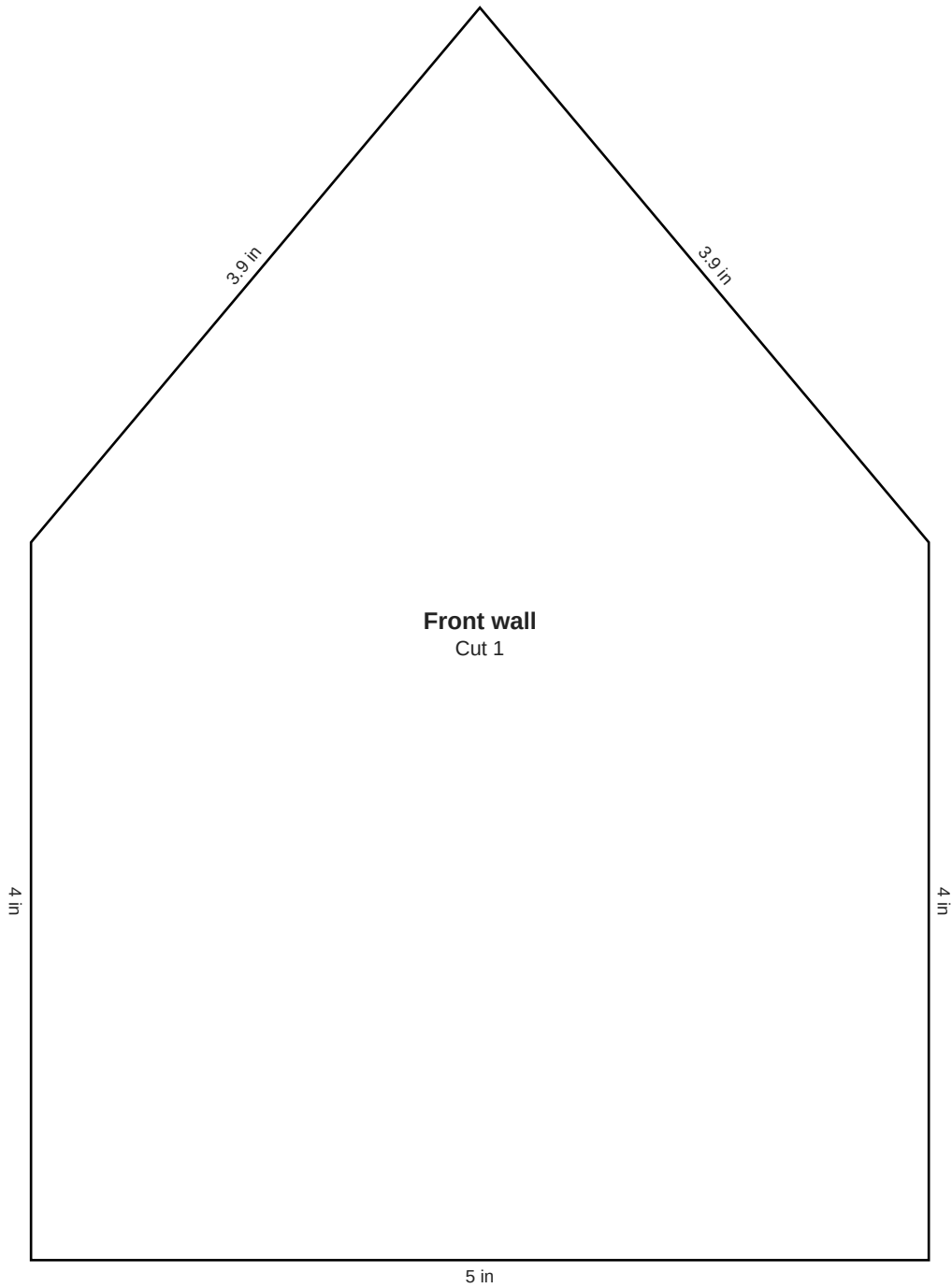
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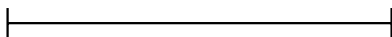
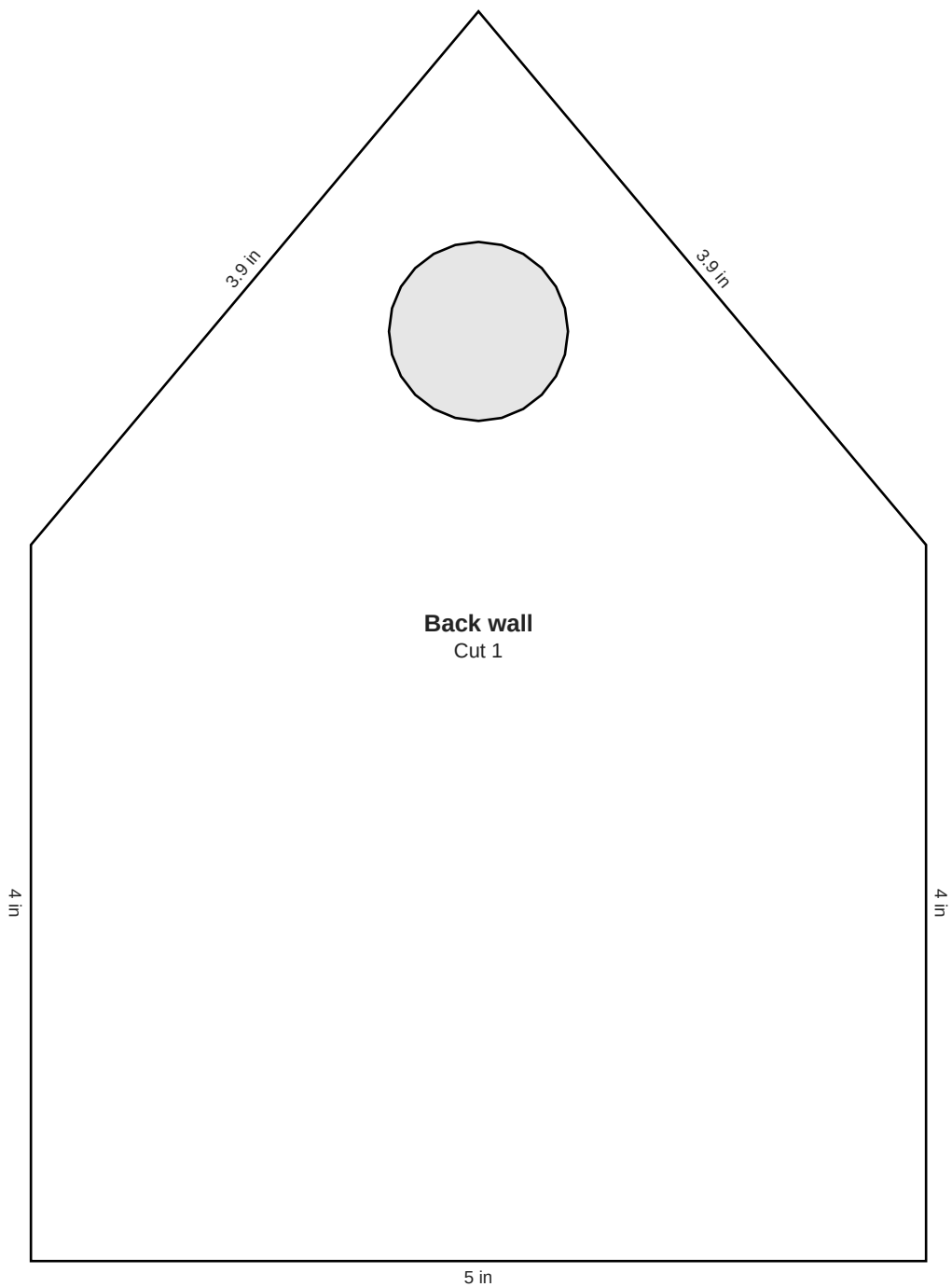
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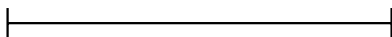
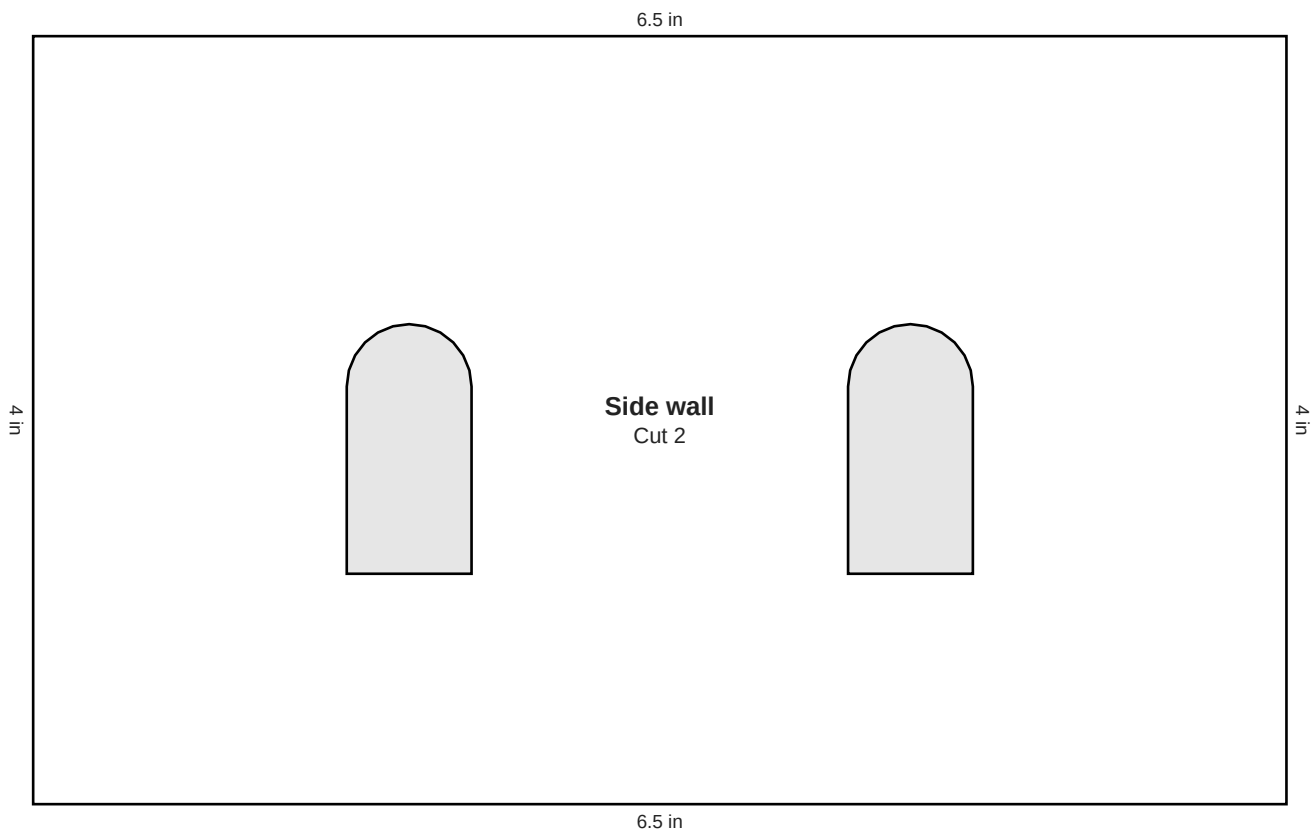
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