

A close-up photograph of several gingerbread houses and a gingerbread man. The houses are decorated with white icing and have a gabled roof. The gingerbread man is in the center, standing on a red surface. The background is a solid blue color.

# GINGERBREAD HOUSE GUIDES

Copyright © 2020 Leanne Ely All Rights Reserved. May be copied for individual personal use only.  
If you'd like to share, please share our free menus available on the web at [www.SavingDinner.com](http://www.SavingDinner.com)



# The Complete Guide on How to Build your Gingerbread House

*In a*  
❄️ **FUN** ❄️  
*weekend!!!*

# The Complete Guide on How to Build your Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ Dear Gingerbread House builders ❄️

How exciting!

Over the next 2 days, you are going to build your very own Gingerbread House.

Thanks to this guide, it will be simple, easy and fun!

When learning something new, always start simple and then, year after year, you will gain confidence and add your own techniques, tools, and templates.

And, remember, have fun, lots of it.

To your beautiful Gingerbread House.

Wishing you a Merry Christmas and a Happy New Year!!!

*Frederique Murphy*

PS: Feel free to contact me should you have any questions and I'd love to see pictures of your Gingerbread House; [email me](#) your questions, feedback and pictures.



# The Complete Guide on How to Build your Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ Ingredients & Utensils ❄️

### For the dough

- butter: 300g (1 ½ cups, 10.5oz)
- treacle or molasses: 200g (½ cup, 7oz)
- dark brown sugar: 100g (½ cup, 3.5oz)
- white sugar: 125g (½ cup, 4.5oz)
- ground ginger: 2tsp
- ground cinnamon: 2tsp
- bicarbonate of soda or baking soda: 2tsp
- all purpose flour: 750g (6 cups, 26.5oz)

- bowl
- wooden spoon
- saucepan
- knife
- scale
- plastic bag

### For the house pieces

- sheets of paper (A4 or letter)
- foil
- knife
- rolling pin
- cookie cutters (*optional*)

### For the "glue"

- egg whites: 3
- icing sugar: 500g (1lb)
- food colouring (*optional*)

- bowl
- mixer
- scale
- plastic bag

- plus, LOTS of sweets!



# The Complete Guide on How to Build your Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ Friday (evening only) ❄️

- Let's start,
- Prepare ingredients and utensils,
- Choose and Cut your templates,
- Make the dough!

**90min**



### ● Let's start,

Make sure you have done all of your shopping during the week, and on Friday evening, you will need 90min.

### ● Prepare ingredients and utensils,

Gather all utensils and weight or measure all ingredients; you will find that having everything ready before you start will save you some time.

*This will take you about 30min.*

### ● Choose and Cut your templates,

Have a look at the templates and decide on your choice of door and window shapes. Once you've made your choices, cut out of paper the pieces.

*This will take you about 30min.*

### ● Make the dough!

A = Melt the butter, treacle, and both sugars in the saucepan.

B = Mix the spices, bicarbonate of soda and flour in the bowl.

Add A to B, and the dough is ready!

Place the dough in the plastic bag and put it in the fridge.



*This will take you about 30min.*

# The Complete Guide on How to Build your Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ Saturday ❄️

- Let's continue,
- Cut and Bake the house pieces,
- Prepare the "glue",
- Assemble the house!

**120min**



- Let's continue,

Today is the day where you will build your house, using the dough, which has chilled overnight.

- Cut the house pieces,

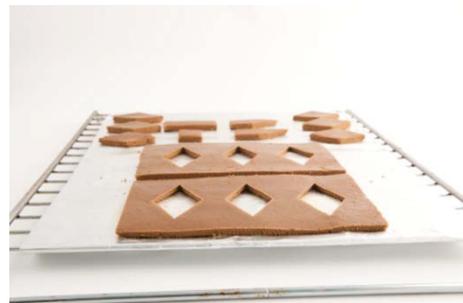
Take the chilled dough and knead it for a couple of minutes.

**Tip:** Over the years, having used various flours, I've noticed that depending on the particular flour you use, your dough may have become really hard; if that's the case, the warmth of your hands as you knead it will make it ok!

On a flat work surface, covered with foil and dusted with flour, roll out the dough to about 5mm thick.

Using the templates you've prepared last night, cut out the house pieces, one by one.

Once you have cut the front of the house, the back of the house, the two side walls, the two roof panels, and the chimney pieces, you should have enough dough to cut out your "scenery" pieces. For instance, men, trees, steps...



*(not all pieces are shown)*

*This will take you about 60min.*

# The Complete Guide on How to Build your Gingerbread House

In a ✨ FUN ✨ weekend!!!

## ● Prepare the "glue",

Preheat the oven to 180°C / 350°F.

Put the egg whites and the icing sugar in the bowl and mix together to make a smooth "glue".

Tip: As an advanced suggestion, use food colouring to colour your "glue".

Important: Place the "glue" in the plastic bag and cover it, so that it won't dry.



*This will take you about 10min.*

## ● Bake the house pieces,

Using a tray covered with foil, bake the pieces.

Each batch will bake in the oven for about 8-10min. You will know when the pieces are ready when the edges are getting a little bit darker.

Tip: Stack several sheets of foil on the same tray, so that you can use the same tray for the various batches.

Important: Leave all the pieces to cool **completely** before moving them.



*This will take you about 30min.*

# The Complete Guide on How to Build your Gingerbread House

In a ✨ FUN ✨ weekend!!!

## ● Assemble the house!

You will want to assemble the house on a base, which you can cover with foil; once you start the assembly, you do not want to have to move your house.

This is a 2-part process and you need to leave enough time between the 2 steps -- a minimum of 2 hours.

Step 1 = assemble the four walls

To assemble the house, start with the walls and one by one, put them together using the "glue". Having cut one of the corners of the plastic bag, pipe lengths of "glue" along the edges and join the walls. At this stage, you also want to build your chimney.

Tip: You can place cans in the inside of the roofless house to support the walls as they are drying; just remove them before placing the roof panels.

Important: You need to let the house dry before adding the roof panels.

Step 2 = add the roof panels and the chimney

Using the same technique, add the roof panels on top on your house.

Let it dry for about 30min and then delicately, add the pre-built chimney.

Tip: Remember, you are working with biscuit pieces ;- ) and, you may break one of your pieces; if it does happen (and it has to me!), simply use the "glue" to repair the piece, and then, later on, hide the reparation with sweets!



*This will take you about 20min.*

# The Complete Guide on How to Build your Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ Sunday ❄️

- Let's finish,
- Set the scene,
- Decorate the house!

90min



### ● Let's finish,

This is the day where you get to decorate your house, on your own, or with children, your choice! Your house will stay fresh enough to eat for about a week, but you can also keep it longer over Christmas and New Year, as a stunning centrepiece, plus it smells so Christmassy!

### ● Set the scene,

Now that your house is built, you can add the scenery:

Steps,  
Trees,  
Men,  
Fences,  
Etc...



**Tip:** Use icing sugar for a snowy effect.

*(ideas: trees, snowmen, characters...)*

*This will take you about 30min.*

### ● Decorate the house!

Using the "glue", decorate your house with your sweet selection. Use your imagination, be creative and more importantly, have fun!

*This will take you about 60min.*

# The Complete Guide on How to Build your Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

*(These Gingerbread Houses were built, in a weekend, using the above recipe, instructions and templates.)*



# The Complete Guide on How to Build your Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

*(These Gingerbread Houses were built, in a weekend, using the above recipe, instructions and templates.)*



# The Complete Guide on How to Build your Gingerbread House

*In a ❄️ FUN ❄️ weekend!!!*

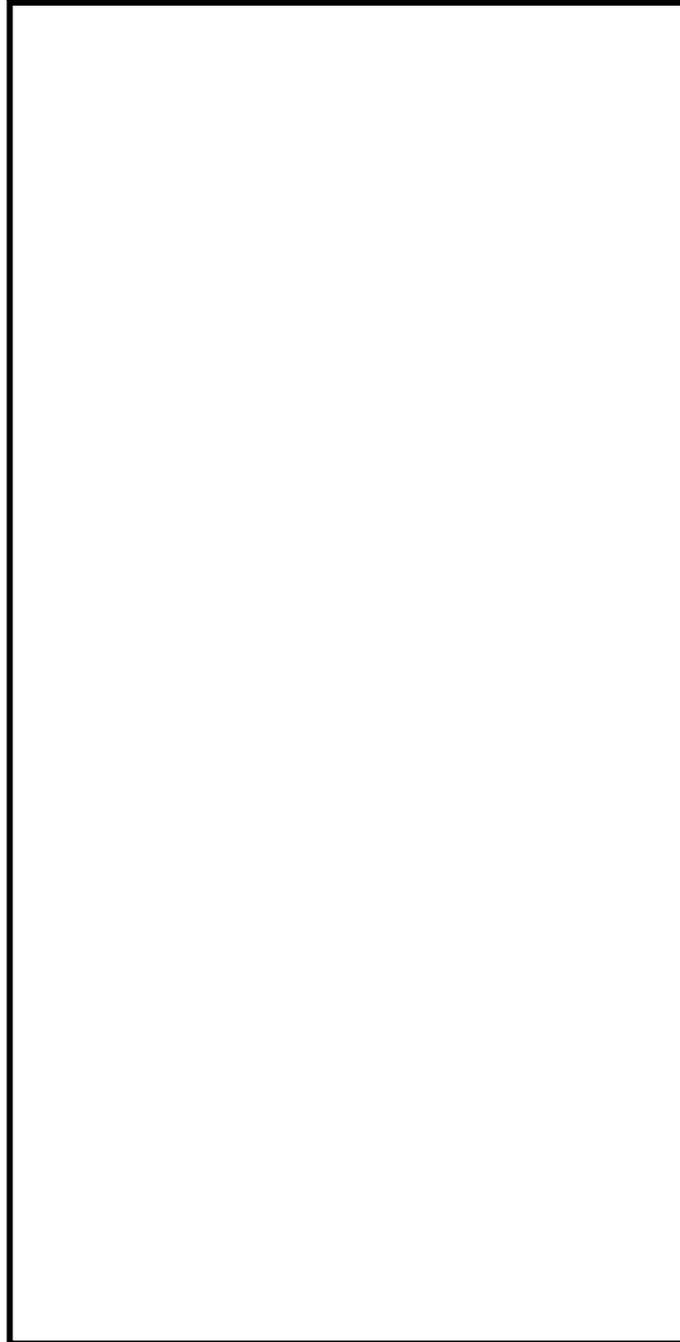
## ❄️ Templates – Roof panels x2 ❄️

Depending on the house style you want to build,  
decide on the width and on the length of the panels;  
i.e. it will impact the size of the overhang.

# The Complete Guide on How to Build your Gingerbread House

*In a ❄️ FUN ❄️ weekend!!!*

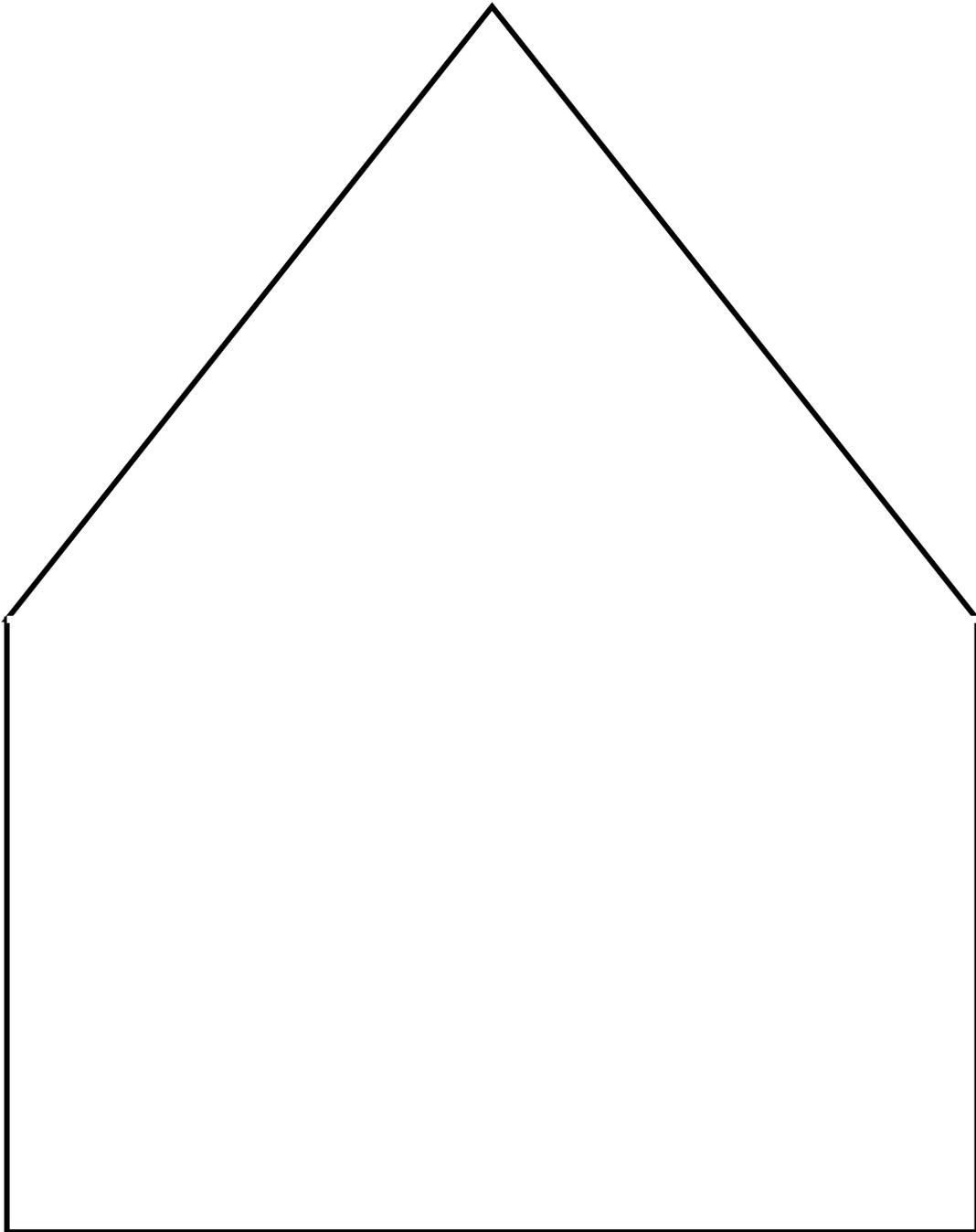
## ❄️ Templates – Side walls x2 ❄️



# The Complete Guide on How to Build your Gingerbread House

*In a ❄️ FUN ❄️ weekend!!!*

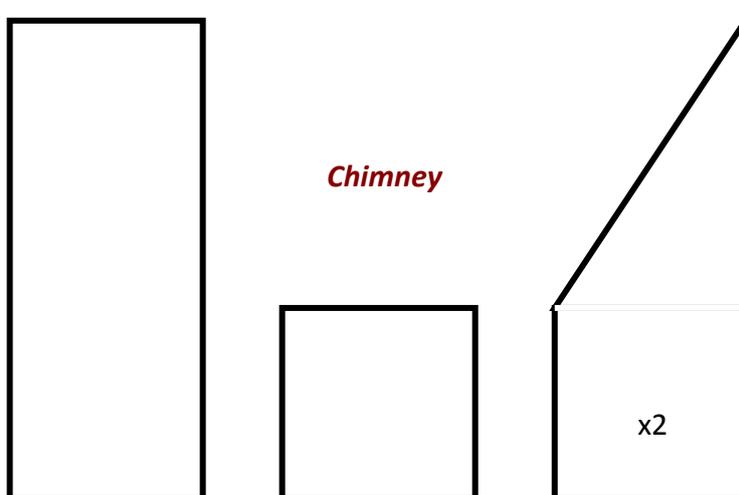
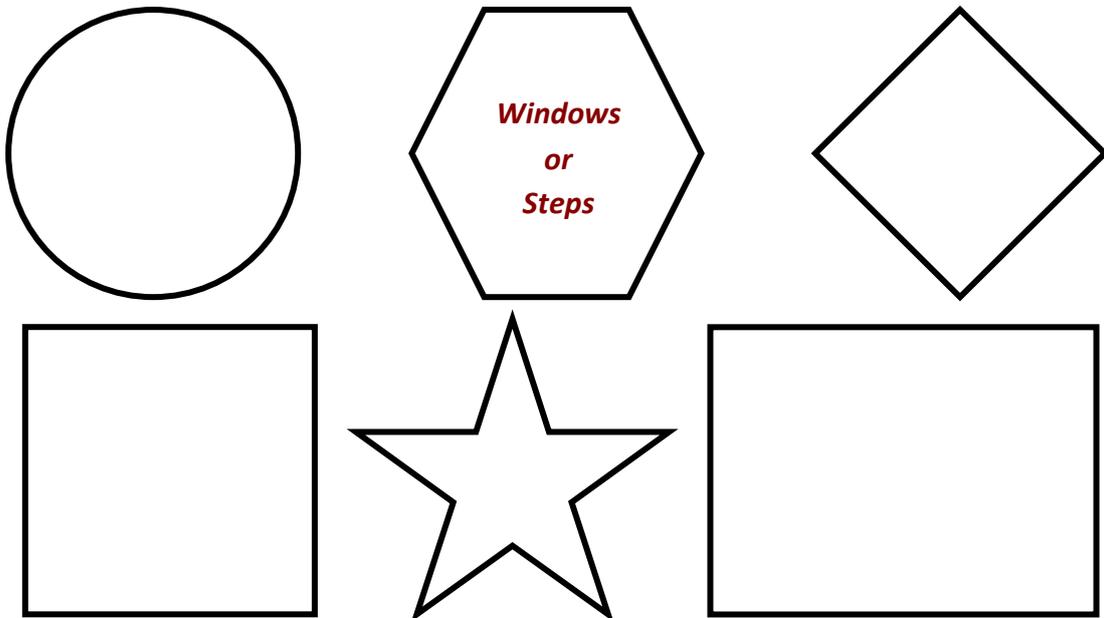
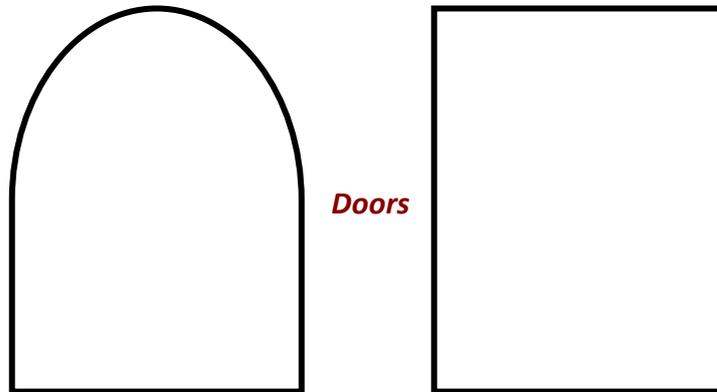
## ❄️ Templates – Front and Back Sides x2 ❄️



# The Complete Guide on How to Build your Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ Templates – Doors, Windows, Chimney ❄️



# The Complete Guide on How to Build your Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ SURPRISE BONUS!!! ❄️ Gingerbread Wreath

By making another batch of dough, you will be able to build 3 Gingerbread Wreath (I love doing these as gifts for my family, friends and neighbours!)

Simply follow the same instructions:

- make the dough,
- cut the pieces,
- prepare the "glue",
- bake the wreath pieces,
- assemble and decorate the wreath.



## The Complete Guide on How to Build your Gingerbread House

In a ✨ FUN ✨ weekend!!!

**NOTICE: You Do NOT Have the Right to  
Reprint or Resell this Guide!**

**You Also MAY NOT Give Away,  
Sell or Share the Content Herein!**

If you obtained this guide from anywhere other than:

<http://www.Gingerbread-House-In-A-Weekend.com>

or

<http://savingdinner.com>

*(if you purchased it with our savingdinner.com partner)*

you have a pirated copy.

Please help stop Internet crime by reporting this to:

[support@gingerbread-house-in-a-weekend.com](mailto:support@gingerbread-house-in-a-weekend.com)

© 2008-2010 Copyright Pumpkin & Co. Ltd

**ALL RIGHTS RESERVED:** No part of this publication or any in the series shall be reproduced or transmitted in whole or in part in any form or by any electronic, mechanical, photocopying, or recording means, or otherwise, including information storage and retrieval systems, without written, dated and signed permission of the author.

**DISCLAIMER AND/OR LEGAL NOTICES:** The information presented herein represents the view of the author as of the date of publication. Because of the rate with which conditions change, the author reserves the right to alter and update his opinion based on the new conditions. The guide is for informational purposes only. While every attempt has been made to verify the information provided in this guide, neither the author nor her affiliates/partners assume any responsibility for errors, inaccuracies or omissions. Any slights of people or organisations are unintentional. If advice concerning legal or related matters is needed, the services of a fully qualified professional should be sought. This guide is not intended for use as a source of legal or accounting advice. You should be aware of any laws which govern business transactions or other business practices in your country. Any reference to any person or business whether living or dead is purely coincidental.



# The Complete Guide on How to Build your Gluten-Free Gingerbread House

*In a*  
❄️ *FUN* ❄️  
*weekend!!!*

# The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ Dear Gingerbread House builders ❄️

How exciting!

Over the next 2 days, you are going to build your very own Gingerbread House.

Thanks to this guide, it will be simple, easy and fun!

When learning something new, always start simple and then, year after year, you will gain confidence and add your own techniques, tools, and templates.

And, remember, have fun, lots of it.

To your beautiful Gluten-Free Gingerbread House.

Wishing you a Merry Christmas and a Happy New Year!!!

*Frederique Murphy*

PS: Feel free to contact me should you have any questions and I'd love to see pictures of your Gluten-Free Gingerbread House; [email me](#) your questions, feedback and pictures.



# The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ Ingredients & Utensils ❄️

### For the dough

- butter: 300g (1 ½ cups, 10.5oz)
- treacle or molasses: 200g (½ cup, 7oz)
- dark brown sugar: 100g (½ cup, 3.5oz)
- white sugar: 125g (½ cup, 4.5oz)
- ground ginger: 2tsp
- ground cinnamon: 2tsp
- bicarbonate of soda or baking soda: 2tsp
- gluten-free flour: 750g (6 cups, 26.5oz)

- bowl
- wooden spoon
- saucepan
- knife
- scale
- plastic bag

### For the house pieces

- sheets of paper (A4 or letter)
- foil
- knife
- rolling pin
- cookie cutters (*optional*)

### For the "glue"

- egg whites: 3
- icing sugar: 500g (1lb)
- food colouring (*optional*)

- bowl
- mixer
- scale
- plastic bag

- plus, LOTS of gluten-free sweets!



# The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ Friday (evening only) ❄️

- Let's start,
- Prepare ingredients and utensils,
- Choose and Cut your templates,
- Make the dough!

90min



### ● Let's start,

Make sure you have done all of your shopping during the week, and on Friday evening, you will need 90min.

### ● Prepare ingredients and utensils,

Gather all utensils and weight or measure all ingredients; you will find that having everything ready before you start will save you some time.

*This will take you about 30min.*

### ● Choose and Cut your templates,

Have a look at the templates and decide on your choice of door and window shapes. Once you've made your choices, cut out of paper the pieces.

*This will take you about 30min.*

### ● Make the dough!

A = Melt the butter, treacle, and both sugars in the saucepan.

B = Mix the spices, bicarbonate of soda and gluten-free flour in the bowl.

Add A to B, and the dough is ready!

Place the dough in the plastic bag and put it in the fridge.



*This will take you about 30min.*

## The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

### ❄️ Saturday ❄️

- Let's continue,
- Cut and Bake the house pieces,
- Prepare the "glue",
- Assemble the house!

**120min**



- Let's continue,

Today is the day where you will build your house, using the dough, which has chilled overnight.

- Cut the house pieces,

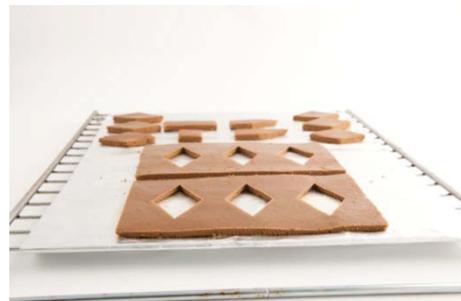
Take the chilled dough and knead it for a couple of minutes.

**Tip:** Over the years, having used various gluten-free flours, I've noticed that depending on the particular flour you use, your dough may have become really hard; if that's the case, the warmth of your hands as you knead it will make it ok!

On a flat work surface, covered with foil and dusted with gluten-free flour, roll out the dough to about 5mm thick.

Using the templates you've prepared last night, cut out the house pieces, one by one.

Once you have cut the front of the house, the back of the house, the two side walls, the two roof panels, and the chimney pieces, you should have enough dough to cut out your "scenery" pieces. For instance, men, trees, steps...



*(not all pieces are shown)*

*This will take you about 60min.*

# The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ✨ FUN ✨ weekend!!!

## ● Prepare the "glue",

Preheat the oven to 180°C / 350°F.

Put the egg whites and the icing sugar in the bowl and mix together to make a smooth "glue".

Tip: As an advanced suggestion, use food colouring to colour your "glue".

Important: Place the "glue" in the plastic bag and cover it, so that it won't dry.



*This will take you about 10min.*

## ● Bake the house pieces,

Using a tray covered with foil, bake the pieces.

Each batch will bake in the oven for about 8-10min. You will know when the pieces are ready when the edges are getting a little bit darker.

Tip: Stack several sheets of foil on the same tray, so that you can use the same tray for the various batches.

Important: Leave all the pieces to cool **completely** before moving them.



*This will take you about 30min.*

# The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ● Assemble the house!

You will want to assemble the house on a base, which you can cover with foil; once you start the assembly, you do not want to have to move your house.

This is a 2-part process and you need to leave enough time between the 2 steps -- a minimum of 2 hours.

Step 1 = assemble the four walls

To assemble the house, start with the walls and one by one, put them together using the "glue". Having cut one of the corners of the plastic bag, pipe lengths of "glue" along the edges and join the walls. At this stage, you also want to build your chimney.

**Tip:** You can place cans in the inside of the roofless house to support the walls as they are drying; just remove them before placing the roof panels.

**Important:** You need to let the house dry before adding the roof panels.

Step 2 = add the roof panels and the chimney

Using the same technique, add the roof panels on top on your house.

Let it dry for about 30min and then delicately, add the pre-built chimney.

**Tip:** Remember, you are working with biscuit pieces ;- ) and, you may break one of your pieces; if it does happen (and it has to me!), simply use the "glue" to repair the piece, and then, later on, hide the reparation with sweets!



*This will take you about 20min.*

# The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ Sunday ❄️

- Let's finish,
- Set the scene,
- Decorate the house!

90min



### ● Let's finish,

This is the day where you get to decorate your house, on your own, or with children, your choice! Your house will stay fresh enough to eat for about a week, but you can also keep it longer over Christmas and New Year, as a stunning centrepiece, plus it smells so Christmassy!

### ● Set the scene,

Now that your house is built, you can add the scenery:

Steps,  
Trees,  
Men,  
Fences,  
Etc...



**Tip:** Use icing sugar for a snowy effect.

*(ideas: trees, snowmen, characters...)*

*This will take you about 30min.*

### ● Decorate the house!

Using the "glue", decorate your house with your gluten-free sweet selection. Use your imagination, be creative and more importantly, have fun!

*This will take you about 60min.*

## The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a 🌟 FUN 🌟 weekend!!!

*(These Gluten-Free Gingerbread Houses were built, in a weekend, using the above recipe, instructions and templates.)*



## The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

*(These Gluten-Free Gingerbread Houses were built, in a weekend, using the above recipe, instructions and templates.)*



# The Complete Guide on How to Build your Gluten-Free Gingerbread House

*In a ❄️ FUN ❄️ weekend!!!*

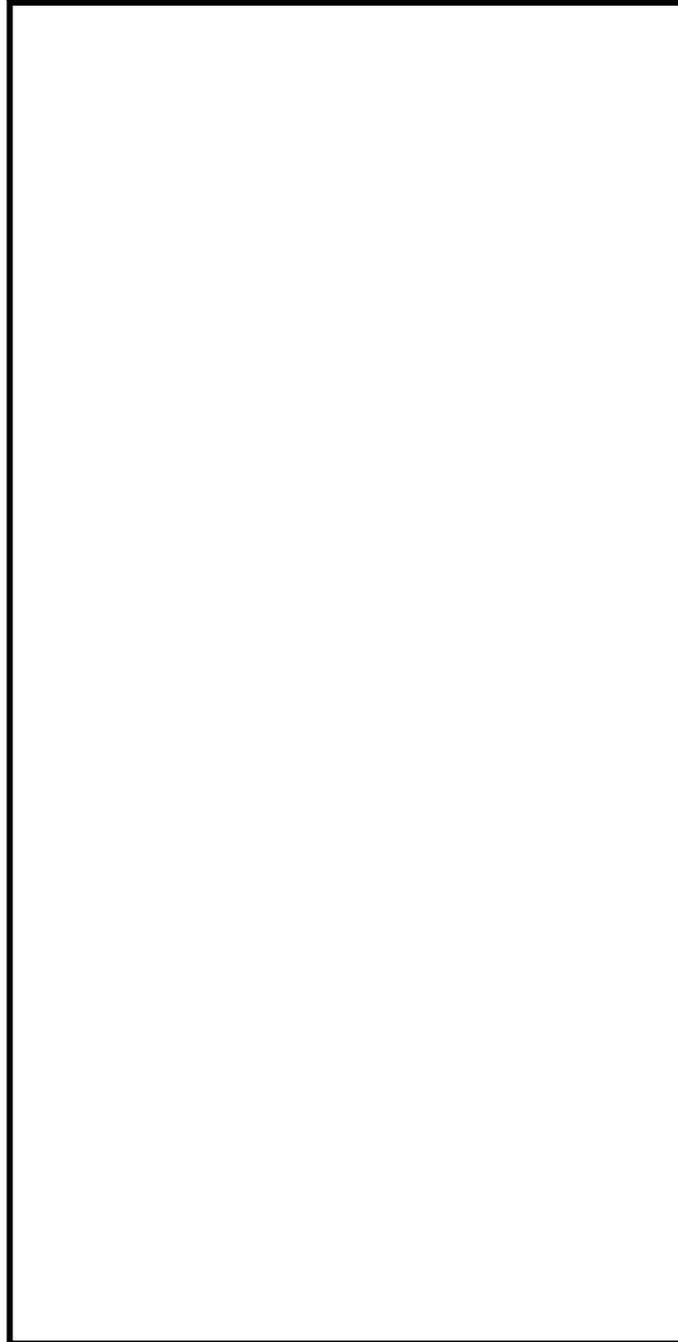
## ❄️ Templates – Roof panels x2 ❄️

Depending on the house style you want to build,  
decide on the width and on the length of the panels;  
i.e. it will impact the size of the overhang.

# The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

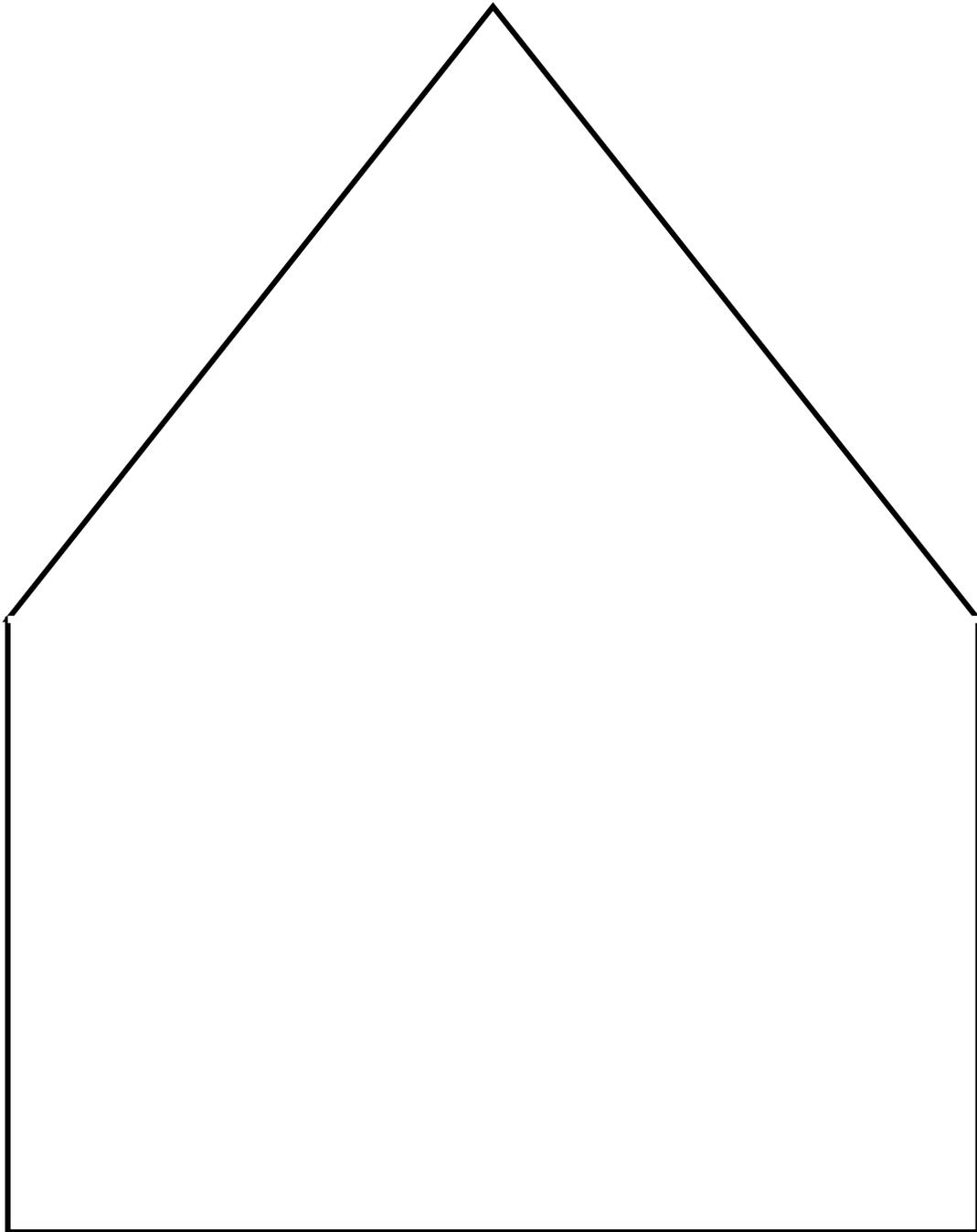
## ❄️ Templates – Side walls x2 ❄️



# The Complete Guide on How to Build your Gluten-Free Gingerbread House

*In a ❄️ FUN ❄️ weekend!!!*

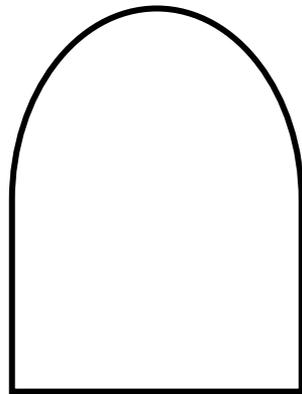
## ❄️ Templates – Front and Back Sides x2 ❄️



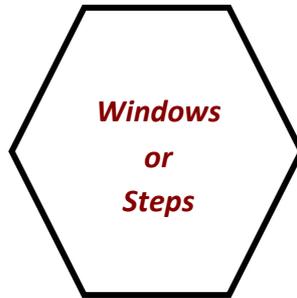
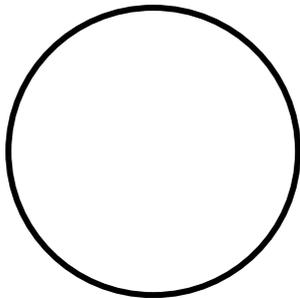
# The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

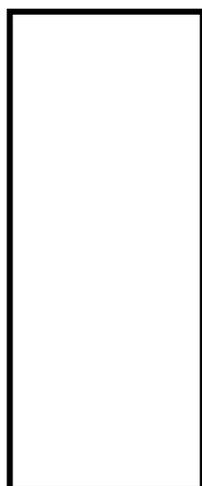
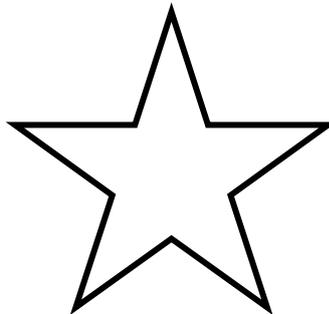
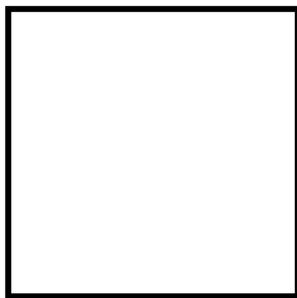
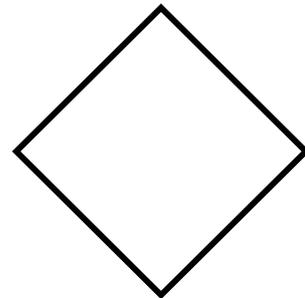
## ❄️ Templates – Doors, Windows, Chimney ❄️



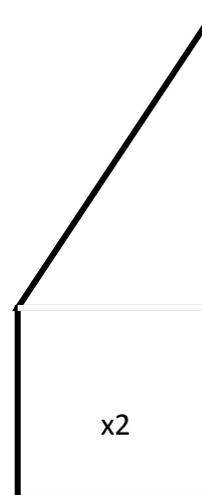
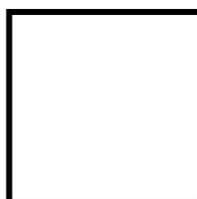
*Doors*



*Windows  
or  
Steps*



*Chimney*



x2

# The Complete Guide on How to Build your Gluten-Free Gingerbread House

In a ❄️ FUN ❄️ weekend!!!

## ❄️ SURPRISE BONUS!!! ❄️ Gingerbread Wreath

By making another batch of dough, you will be able to build 3 Gingerbread Wreath (I love doing these as gifts for my family, friends and neighbours!)

Simply follow the same instructions:

- make the dough,
- cut the pieces,
- prepare the "glue",
- bake the wreath pieces,
- assemble and decorate the wreath.



**NOTICE: You Do NOT Have the Right to  
Reprint or Resell this Guide!**

**You Also MAY NOT Give Away,  
Sell or Share the Content Herein!**

If you obtained this guide from anywhere other than:

<http://www.Gluten-Free-Gingerbread-House-In-A-Weekend.com>

or

<http://savingdinner.com>

*(if you purchased it with our savingdinner.com partner)*

you have a pirated copy.

Please help stop Internet crime by reporting this to:

[support@gluten-free-gingerbread-house-in-a-weekend.com](mailto:support@gluten-free-gingerbread-house-in-a-weekend.com)

© 2008-2010 Copyright Pumpkin & Co. Ltd

**ALL RIGHTS RESERVED:** *No part of this publication or any in the series shall be reproduced or transmitted in whole or in part in any form or by any electronic, mechanical, photocopying, or recording means, or otherwise, including information storage and retrieval systems, without written, dated and signed permission of the author.*

**DISCLAIMER AND/OR LEGAL NOTICES:** *The information presented herein represents the view of the author as of the date of publication. Because of the rate with which conditions change, the author reserves the right to alter and update his opinion based on the new conditions. The guide is for informational purposes only. While every attempt has been made to verify the information provided in this guide, neither the author nor her affiliates/partners assume any responsibility for errors, inaccuracies or omissions. Any slights of people or organisations are unintentional. If advice concerning legal or related matters is needed, the services of a fully qualified professional should be sought. This guide is not intended for use as a source of legal or accounting advice. You should be aware of any laws which govern business transactions or other business practices in your country. Any reference to any person or business whether living or dead is purely coincidental.*