

how it works



1. Remove gingerbread plates from the foil
2. Test Icing tube / Piping bag on a sheet of paper
3. Built up/glue on side plates one after the other
4. Allow to dry briefly, then glue the roof plates on
5. Keep the house until it is stable
6. Decorate now - Have fun!

READY!

This is how your kit looks like:



XS

L

LH

XL

Instructions

The gingerbread house can be assembled with food glue, sugar writing or icing.

After you have laid the base plate flat in front of you, take the back plate and glue it straight onto the back of the base plate. (3.a)

Then a side panel is glued to the bottom plate and the back. Make sure that the longer side faces the base plate and the short side faces the back. (3.b)

The same is done with the other side so that you have now built the back and two walls. (3.c)

Now you need the front plate of the gingerbread house and attach it to the floor and to the side walls that you set up earlier. (3.d) Wait a moment and hold your house until it is reasonably stable.

In the last step, the roof plates are now required. Go around the top edges of the side walls with the frosting and glue the roof on.

On the other hand, this is also done. (4)

Then join both roofs on the upper long side with the sugar glue. Now wait again until everything holds together tightly. Alternatively, you can fix the parts with toothpicks, but these must be removed after drying. (5)

Then you can decorate it according to your wishes (6) - DONE!

LEGEND:

Base plate = largest plate in the set

Front / back = tapered plate

Side walls = rectangular plate, smaller than roof plate

Roof plate = rectangular plate, larger than side plate



FROSTING RECIPE:

Beat the egg white until stiff (1 egg or 9g egg white powder). Gradually stir in sifted powdered sugar (250g) and water (35-40g) and then whip for about 2 minutes until a stiff, firm mixture is formed. (double the amount for XL)