



## Graham Cracker Gingerbread House



### Ingredients:

- 9 sheets of graham crackers (or more)
- 16 oz frosting (or more)
- plastic knife
- piping bag  
*(use plastic or metal tip for best results)*
- candies for decorations

### Steps:

1. Cut desired amount of graham cracker sheets in half to use as base, walls, and roof.
2. Spread or pipe frosting onto sides or edges of graham crackers, using the frosting as a glue to hold the pieces together. Use as many graham crackers as desired and place in any way you want to make a unique gingerbread house.
3. Use frosting to decorate the outside of your gingerbread house and to stick on candy decorations.

## Tips to Building a Sturdy Gingerbread House



1. Instead of breaking in half, use a plastic knife to carefully cut graham cracker sheets.



2. Make sure to put frosting under your base piece to help keep your house from moving around.



3. Pipe frosting around the edges of your base for extra support.



4. Use frosting to make your walls double-thick.



5. Pipe frosting where the corners of your walls meet to help hold the walls up.



6. Pipe frosting around the top of your walls and use a full sheet of graham crackers to build the roof on.



7. Cut 4 triangles to make double-thick walls that will hold the roof up.



8. Use single layers for the roof. Double-thick will be too heavy and cause the roof to slide down.

9. Pipe frosting to fill in cracks where the graham cracker sheets meet.



**Be Safe:** Always have an adult with you when you cook.

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