

Graham Cracker Gingerbread House Ornaments

Plan on buying at least two packages of graham crackers because a lot of them will be broken. Let the children have fun, these little houses makes a precious gift for grandmas, uncles, or neighbors.

You'll need a small cone with a small tip and bag for putting the icing on the crackers, parchment paper, a razor blade or small sharp knife for cutting and some ribbon for the hangers.

Ingredients:

Royal Icing:

3 egg whites at room temperature

1 pound confection sugar (sifted)

3/4 tsp. cream of tartar

For the houses:

2 boxes of regular graham crackers

Different candy like:

Gum drops

Cinnamon cake decoration

Rainbow sprinkles

Licorice Pastels

Or any candy you like

Directions:

For the icing combine the sifted powdered sugar, the egg white and cream of tartar in a bowl and beat on high speed for seven minutes (with standard mixer), 10 minutes with hand mixer. Beat the mixture until very fluffy, it will not hurt to overheat the icing. Add more powdered sugar if the icing is a little runny. Store the icing in an air tight container at room temperature and keep the lid on when not in use. It will keep for a couple of days.

For one house break 3 graham crackers in half.

Break one of the halves into two equal pieces (1/4 of the whole cracker). My crackers had dotted lines dividing them into fours.

You will need 1 half for the bottom of the house, the 2 quarters for the side walls, 2 halves for the gabled side walls and 2 halves for the roof.

With a razor blade or sharp knife cut the two slanted roof halves from the vertical halfway down either side to the middle. I used a ruler.

For the decorating, line 2 baking sheets with wax paper. Place the icing into a decorator cone with a small quarter inch tip. Lay a bed of icing around the bottom piece. Pipe icing around the gabled end walls and press them on the end walls. Pipe icing around the quarter side walls and press into the space left. Lay a bead of icing around the roof pieces and press against the house. Pipe some icing on top of the roof and on top of the ribbon.

Now decorate however you want. Let the children decide and have fun.

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