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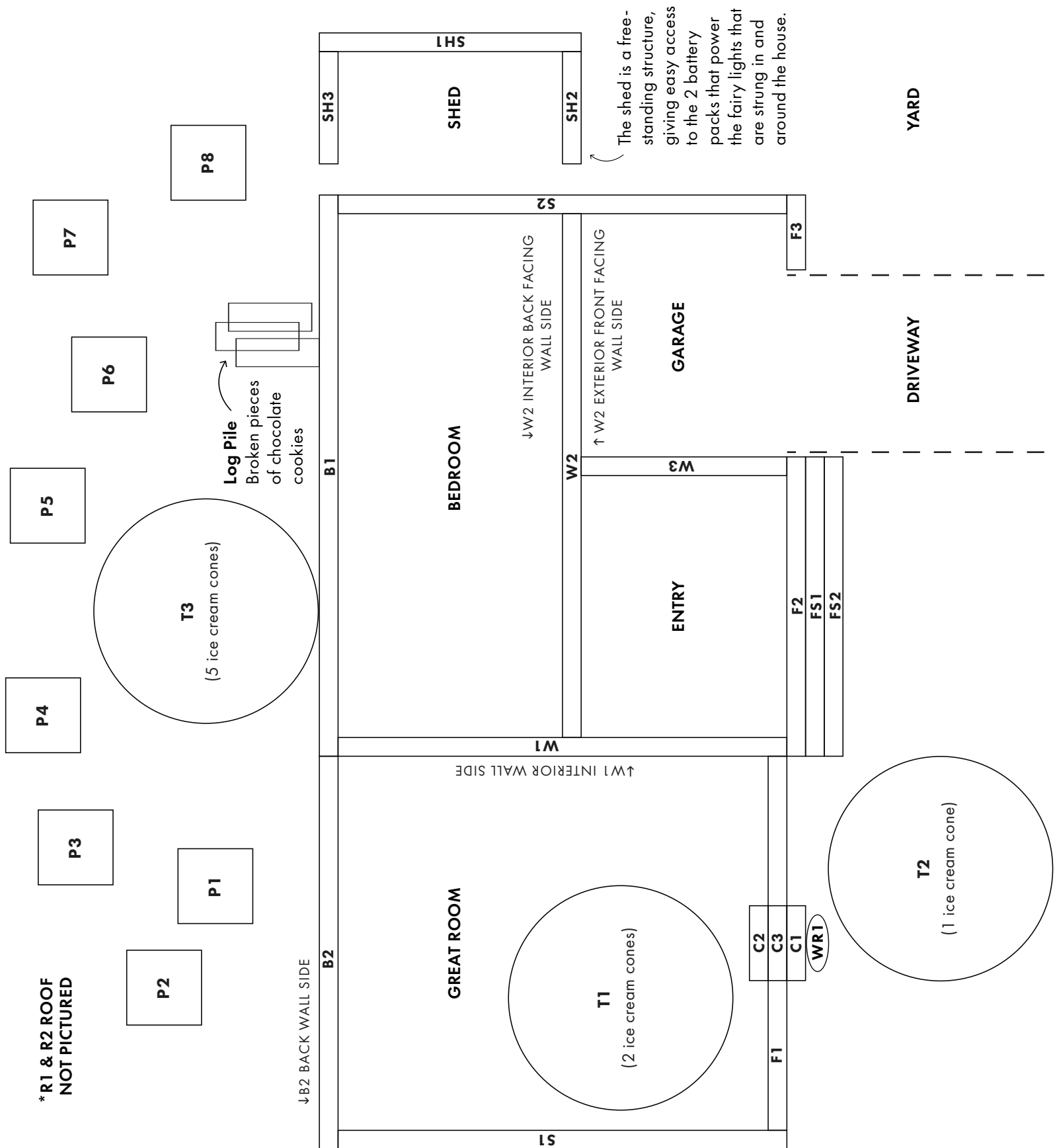
MID-CENTURY MODERN COOKIE HOUSE GUIDE

BY JUDY KIM

Welcome to your DIY gingerbread house for the holidays. Soft winter shades of teal, celadon, and white make our version a dreamy wonderland, but the monochromatic color scheme also makes it easy for you to choose your own color palette. Feel free to simplify or riff on all the details. The blueprint on page 2 of this guide will help determine placement of all the pieces during the installation.



Cookie House Blueprint (To Scale, Not Actual Size)



List of Cookie House Pieces

32 Pieces Total

- | | |
|---|--|
| B1: Back wall for bedroom | S2: Side wall, right |
| B2: Back wall for great room | SH1: Shed for battery pack, front |
| C1: Chimney, front facing | SH2: Shed for battery pack, side |
| C2: Chimney, back facing | SH3: Shed for battery pack, side |
| C3: Chimney, internal piece | T1: Christmas tree for great room,
2 cones |
| F1: Front wall with chimney | T2: Front yard tree, 1 cone |
| F2: Front entrance wall with door | T3: Backyard tree, 5 cones |
| F3: Front wall at corner of garage | W1: Center supporting wall for
great room |
| FS1: Front entrance step, top | W2: Supporting wall for bedroom
and garage |
| FS2: Front entrance step, bottom | W3: Supporting wall for front entrance |
| P1: Paver | WR1: Wreath |
| P2: Paver | |
| P3: Paver | |
| P4: Paver | |
| P5: Paver | |
| P6: Paver | |
| P7: Paver | |
| P8: Paver | |
| R1: Roof, left side of house | |
| R2: Roof, right side of house | |
| S1: Side wall, left | |

Assembly Plan

Here's what you need to get started building your cookie house:

- Print out and read through the recipes for the cookie house and the Mid-Century Modern House Guide, being mindful of the recommended timing between steps. Printing pages 10 through 18 directly onto card stock will make template pieces sturdier and make cookie cutting/trimming easier. **Reference photos and troubleshooting tips (plus advice on piping technique and more) are on Epicurious at <https://www.epicurious.com/holidays-events/gingerbread-house-photos-article>.**
- Cut out the templates using scissors, an X-Acto knife, or paper cutter. Keep the template pieces together by page in small piles. For efficiency, we recommend rolling the dough to match the dimensions of a piece of paper. This way, each template will fit your dough and reduce the need to re-roll.
- Keep paper template pieces on or near cookie pieces at all times so you can keep track of which wall is which (see **Photo A** on Epicurious.com).

DAY 1

Make, Cut, and Bake Dough (And Prep Your Decorations)

1. Make cookie dough and chill in the fridge to rest, at least 1 hour or up to 3 days. (Dough can be made in advance and kept up to 3 months in the freezer. Thaw overnight in the fridge before using.)
2. Refer to recipe to make all the decorating components: Tree Royal Icing, All-Purpose Royal Icing (AP Royal Icing), glaze, and all three sparkly chunky sugar mixtures. (Measure out the light blue chunky sugar, too!) If you're using a pizza pan and lazy susan or cake stand, secure with masking tape.
3. Following the recipe, roll each piece of cookie dough into a 8½" x 11" rectangle and chill in the freezer until firm, at least 30 minutes.
4. Cut all pieces according to templates page 10–16 as shown in **Photo A**. Work with one piece of rolled dough at a time, cutting

and removing pieces right away while dough is still cold. Freeze all pieces on thin cutting boards until they are ready to be baked. Pieces can be frozen up to a week. Bake according to recipe directions. While baked pieces are warm, place coordinating template pieces on each cookie and trim if needed. Cool on wire racks.

Start building house components:

5. **Bedroom wallpaper:** To install old fashioned candy wallpaper on W2, see **Photo B**. To determine candy length, set W2 (the bedroom wall) back side up and lay 22 pieces of old fashioned candy sticks on top side by side, lining the tops of the candies up with the top edge of the wall, so candy sticks extend beyond the base. One by one, use your fingers to mark where the candy meets the bottom of the wall, remove to a cutting board, and trim the bottom of each candy, using a small serrated knife with a slight sawing motion to minimize breakage. To keep track of where

they go, place trimmed candies off to the side in order to mimic the wall.

Continue working from left to right, saving scraps and trimmed pieces. Use leftover pieces or cut small pieces to fill any gaps, preferably at the bottom so the top edge is clean.

Spread a generous but even layer of AP Royal Icing on the wall using a small offset spatula, scraping the edges to clean as you go. Place trimmed candy onto the wet Royal Icing, transferring pieces from left to right tightly, wiping away any excess Royal Icing. Keep a damp kitchen towel nearby to wipe your hands from time to time. Set aside to dry at least overnight, and preferably 24 hours.

6. **Bedroom window:** Install B1 bedroom exterior window frame (see **Photo C**). Carefully place B1 wall, exterior wall facing up, on a clean rimmed quarter sheet pan or medium sized tray. Pipe an outline around the window with a pastry bag of AP Royal Icing fitted with piping tip no. 6. Immediately cover wet Royal Icing with a generous amount of light blue chunky sugar, pressing slightly to stick. Carefully lift the cookie and let loose sugar fall into the sheet pan. Pour excess sugar back into the original container. This process will repeat for any cookie requiring any type of chunky sugar coating. Press additional sugar into any bare spots. Set aside to dry overnight.
7. **Wreath:** Working on a clean rimmed sheet pan, pipe AP Royal Icing all over the front of piece WR1. Smooth and scrape excess using a small offset spatula. Place on tray and generously cover wet icing with Teal Sparkle Mix, pressing slightly to adhere. Shake loose sugar into pan, inspect and press more Teal Sparkle Mix as needed. Return any excess sugar into the original

container. Tie 1/8" size red ribbon into a bow to decorate the wreath, trim ends and attach at top of the wreath with a tiny dot of Royal Icing. Set aside to dry overnight.

DAY 2

8. **Shed:** Construct shed by attaching SH1 and SH2 to the backside of SH3 (as shown in **Photo D**): Lay SH3 backside up, pipe AP Royal Icing at the inside edge, and attach the edge of each side piece. Use canned food to support the pieces while they dry for a minimum of 3 hours.
9. **Trees:** Attach ice cream cones to each cookie base, as shown in **Photo E**. Pipe AP Royal Icing along the base of each cone, and mount in the center of each cookie base. For stacked cones, piping AP Royal Icing inside each cone and stack. Use 2 ice cream cones for the Christmas tree inside the house (T1). For the front yard tree (T2), use 1 cone. For the backyard tree (T3) use 5 cones. Set aside to dry for 2 hours.
10. **Garage stone walls (optional):** Apply stone wall details to F3 and left half of S2 (see template page 13 and **Photo F** for placement). Work in small sections, alternating piped AP Royal Icing and haphazardly placed almond slices. It's fine for excess icing to ooze between almonds—that's your mortar! Set aside to dry overnight.
11. **Front wall, interior:** To build the backside of the front wall F1 with chimney and fireplace, pull out template page 17 and refer to **Photo G**. Put C1 (the chimney piece) aside. Follow template for positioning, attaching C2 and C3 to each other by piping AP Royal Icing and matching up the angled edges. (Later, C2 will be sandwiched between C3 and C1.) Place 4 straight pretzel rods in position

on F1 and trim length from the bottom according to the template, using a serrated knife and sawing back and forth to minimize breakage.

Now let's assemble wall F1. Using template page 17 to spot check placement, pipe a thick, generous line of AP Royal Icing on F1 where each pretzel window pane will go (see **Photo G**). Press in pretzels, using the template to line up the correct height of each stick, keeping the front view in mind even though you're working on the back side.

Apply AP Royal Icing on F1 where C3 attaches to F1, and press C3 into place. Spot check that none of pieces attached to F1 extend past the bottom edge, so that it will stand up straight.

12. **Front wall, interior fireplace and chimney (optional):** Create the stone fireplace and chimney as shown on template page 17 and **Photo G** by applying AP Royal Icing and almonds onto the backside of C3, just like you did for the stone walls above. Repeat for lower section of the adjacent pretzels on either side of C3, matching the shaded area on template page 17. Set aside to dry overnight.
13. **Bedroom window panes:** Note: Spaghetti window panes are optional, but if you're skipping them, coat the backside of piece B1 with a thick coating of Royal Icing to strengthen this delicate cookie piece.

To make the window panes, carefully flip piece B1 over to prevent damaging the exterior window frame. Spread a generous layer of AP Royal Icing all over the backside using an offset spatula. Break spaghetti pieces to mimic window panes that will extend just past the window

opening (see **Photo H**)—5 vertical and 2 horizontal. Place 5 vertical spaghetti pieces first, resting in the thick icing as shown. 2 pieces will not be visible through the window, but do support the horizontal panes. Pipe extra icing where horizontal panes will intersect. Pipe additional icing to secure all spaghetti pieces—don't worry if it looks messy, no one will see this part but you. Set aside to dry for 24 hours.

14. **Great room wallpaper:** The wallpaper in the great room on wall W1 helps to reinforce this important structural wall. First, coat the wall with a thin, even layer of the Teal Glaze using a small offset spatula. Smooth the surface by scraping off excess from the top and edges as you work. Place on clean rimmed sheet pan and cover generously with Aquamarine Sparkle Mix, pressing gently to help it adhere. Lift carefully, inspect and press more sugar on as needed.
15. **Roof coating:** Coat R1 roof piece with Teal Glaze and sparkle sugar as instructed for great room wallpaper, but using Celadon Sparkle Mix instead of Aquamarine Mix. Repeat procedure with R2 roof piece. Set aside to dry overnight.
16. **Supporting wall (W2) wallpaper (optional):** Carefully flip over wall W2, and place the candy wallpaper side down on a piece of parchment (see **Photo I**). It might be sticky. Repeat glaze/wallpaper technique from above, using Celadon Sparkle Mix. Set aside to dry overnight.
17. **Shed:** When the assembled shed is firm enough to handle, coat and reinforce the shed by applying a thin layer of AP Royal Icing over the shed exterior, using a small offset spatula (see **Photo J**). Even the layer by scraping the top to remove any excess, then scrape the edges. (Or wipe edges with

your fingers, using a damp towel for your hands as needed.) Apply Celadon Sparkle Mix, working over a clean rimmed sheet pan. Press sugar in firmly—Royal Icing is not as sticky as the glaze, and may need to be touched up a few times. Set aside to dry overnight.

18. **Trees:** Complete the trees (**Photo E**) by using the Tree Royal Icing in the prepared piping bag with tip no. 234. If at any time the icing in the tip becomes hardened, run the tip under hot tap water until icing flows freely from every hole in the tip. Start with T2—the base attached to a single cone. Set on a rimmed sheet, and pour a small amount of gold dragées into a ramekin nearby. Hold the piping bag in your dominant hand and tree base at a 45° angle in the other hand. Keep the bag twisted, and practice creating the tree branches on the edge of the sheet pan. Then start about ½" from the base of the tree, squeezing firmly for a 2 second count while pulling away slightly. Then release pressure, creating a ½" cluster of branches. As you release, pull the tip slightly downwards, occasionally tilting left or right. (The varied direction will make it feel more realistic.) Add dragées to the tree as you work, tapping them with a toothpick, chopstick, or your finger to ensure they stay in place. Note that while the icing will take time to dry completely, it quickly forms a crust that will prevent the dragées from sticking. From time to time, check if there are any gaps and adjust your piping direction.

Avoid covering the entire base with frosting—it's a handy spot to pick up the tree.

DAY 3

19. **Roof rafters:** Attach optional rafters on the underside of the coated roof (see template page 18 and **Photo K**). Pull 18 of the straightest pretzel rods from the container. Trim one end of each pretzel pretzels to 4" length. Couple each trimmed pretzel, joining the trimmed ends in the middle to make nine 8" rafters. Fold the actual-size template on page 18 along each red dotted line, and place the template next to your roof. Using the piping bag, add a few dots of icing on the roof to mark the rafter placement. Pipe a very generous line or two of AP Royal Icing along each pretzel, and position on top of the dots. Spot check against the template from time to time. If any mistakes arise, just wipe it away with your finger or a slightly damp towel and try again. Set aside to dry overnight.
20. **Front wall, chimney, and wreath:** Complete the front by building the exterior chimney, referring to template page 17 and **Photo L**. Carefully flip over the front wall piece (F1) with the fireplace and interior chimney. Place C1, the chimney piece, on the exterior wall so it lines up with the interior chimney, and attach to the front side of F1 with AP Royal Icing. Before applying the stone detail, check that the entire piece lies flat when standing up, adjusting C1 up if needed. Apply sliced almonds with AP Royal Icing to finish the front and sides of the chimney. Attach the decorated wreath (WR1) at the intersection of the chimney and the top edge of the front wall (see **Photo N**) by generously piping AP Royal Icing. Set aside to dry overnight.
21. **Front and back door:** Create front door by cutting the F2 paper template along the designated lines, then placing on F2 cookie piece. Fold flap up to expose a door guide, and pipe AP Royal Icing on cookie piece, filling the entire exposed opening (see **Photo M**). Remove paper template and smooth icing with a small

offset spatula. Working over a small tray or bowl, generously cover and firmly pat down the Teal Sparkle Mix. Tip excess sugar into the tray and back into the original container. Patch the door until it is evenly covered. Sharpen edges by using an offset spatula to shape the malleable sparkle door before it is dry. Set aside to dry for a few minutes before piping along the outside and down the middle to define the double doors, referring to **Photo N** if needed. Return excess sugar to the container and wipe the tray clean before starting a new sugar color. Press contrasting light blue chunky sugar to cover the Royal Icing over a new, clean tray. Finish by attaching gold dragées as door knobs with a tiny dab of Royal Icing.

For the back door, repeat the door process above, using the template for B2. No outline is required here, but a single door knob completes it. Set aside to dry for a few minutes before installing window frames.

22. **Front and back entry windows:** Install window frames on wall F2 and B2 by piping AP Royal Icing around the edge of each window and coating in light blue chunky sugar over a clean rimmed sheet pan.
23. **Front steps and pavers:** Place FS1, FS2, and all pavers (P1 through P8) and a small soup bowl on a new tray. With a small offset spatula, coat each cookie piece with a thin coat of glaze, wiping excess away with your fingers. (A damp towel will come in handy here.) Hold each piece over the bowl and sprinkle each piece with Celadon Sparkle Mix to collect all excess sugar. Spoon additional sugar as needed. Set all pieces aside to dry overnight.
24. **Assembly, part one:** If you are using a surface with limited space (such as an 18" pizza pan), check placement according to the blueprint on page 2 of this printable

guide to ensure the house and shed will fit. Keep the blueprint handy to follow assembly order below, and to see how each piece fits together. (**Photo O** will also give you a bird's eye view.) Attach each piece to each other and to the base, using a generous line of AP Royal Icing.

- a. W2 to S2
- b. W1 to W2
- c. B1 to W1 and S2
- d. F3 to S2
- e. F2 to W1, W3 to F2 and W2
- f. Center FS2 flush in front of F2. Adhere by piping AP Royal Icing on the bottom. Center FS1 on top of FS2—also flush to F2—to create graduating front steps. Adhere with AP Royal Icing.

DAY 4

25. You're almost there! **Continue house assembly with part two:**

- g. F1 to W1 and S1 (Note: Since the last wall, B2, gets installed in step 27, briefly hold B2 in place to check S1 positioning before it dries.)
- h. Place T1 inside the great room.
- i. Temporarily place T2 in front yard and T3 in backyard while you install lighting.

26. **Install lighting for exterior and interior:**

Unfurl light strand, install batteries and test that the lights work. Wrap any excess wiring without light bulbs around each battery pack. Stand both battery packs vertically with the on/off button facing out—these will live inside the shed. Run 1st strand from the shed along the backside of the exterior of the house in a straight line to the far right corner of the great room. Keep the lighting very close to the house to simulate flood lighting, attaching wiring every few inches

with Scotch tape to keep it in place, as shown in **Photo O**.

Bend wire 90° and secure with tape, run lighting toward the front of the house. Bend wire again 90° and secure again. Turn light on/off to spot check placement during installation. Run lighting around the front of the house, looping around the base of the front tree, securing with tape every few inches. Line the driveway if desired and loop excess lighting into the house through the wall. (Several walls have cutouts to run wiring if desired.)

Run lighting into the great room, secure again with tape, and run straight back towards the tree in the backyard. Loop around the base of that tree, securing as you go. Use any remaining lighting to wrap around the Christmas tree inside. Run the second set of lights to bring lighting throughout the house, or anywhere you like. Carefully transfer both outdoor trees to the side.

27. **The final wall:** Attach the last wall, B2, to S1, W1, and B1 using AP Royal Icing. Install a wood rafter beam made of pretzel to the top edge of B2, trimmed to match the width of B2. Attach pretzel with AP Royal Icing.
28. **Driveway and wall to wall carpeting:** Sprinkle an even layer of chopped almonds throughout the house and driveway, referring to blueprint and **Photo O** if needed. There will be a little leftover in case you want to touch up your display.
29. **Install the roof:** Carefully place each roof piece on the house, one at a time, according to the blueprint. Take note of the points of connection, then remove each roof piece and pipe AP Royal Icing in those spots. Repeat for the other roof pieces, being cautious while handling.

30. **Make it snow:** Reserve about 2 cups of desiccated coconut for later, in case the snow drifts. Distribute about half of the coconut to create a blanket of snow all over the yard, except for the driveway. Position the trees in the front and back yard. To make the log pile, break a handful of chocolate wafer rolls in half, then stack in a pile behind the back bedroom, dusting with fresh snow. Create a pathway from the back door to the shed by laying pavers in a slightly wonky manner. Cover the battery packs with the shed cover if you haven't already. Use more snow to hide the cookie tree base, cover up any exposed wiring. Press down on a few lights with the tip of your finger to mimic snow melting due to the 'hot lights' as shown in **Photo N**. Push extra snow against the house as if the wind swept it there.

31. **Icicles:** Of course this is optional, but what cookie house is complete without icicles? If you still have AP Royal Icing in the piping bag with the no. 6 tip, test a few icicles on the side of a cup for consistency. If it works, proceed to pipe icicles. If the icing is too thick, transfer the reserved Royal Icing that was labeled for icicles to a mixing bowl and add 1 teaspoon of water at a time, whisking each addition well until the texture is loose and elastic. Squeeze remaining AP Royal Icing out of the bag, open and fold back the bag to fill with the new formula, then tie bag closed. Twist bag to create tension and pipe icicles along the roof line in a handful of places, including a small pile of snow on top of the roof. Dust the top of the roof with coconut snow.
32. Add a miniature bike if you've got one, resting against the carport. Turn on the lights, and admire your work!

R1
8" W x 9" H

↑F2

FS1
4" W x 1" H
(Bottom)

P1
1" W x 1" H

R2
8" W x 9" H

P2
1" W x 1" H

P3
1" W x 1" H

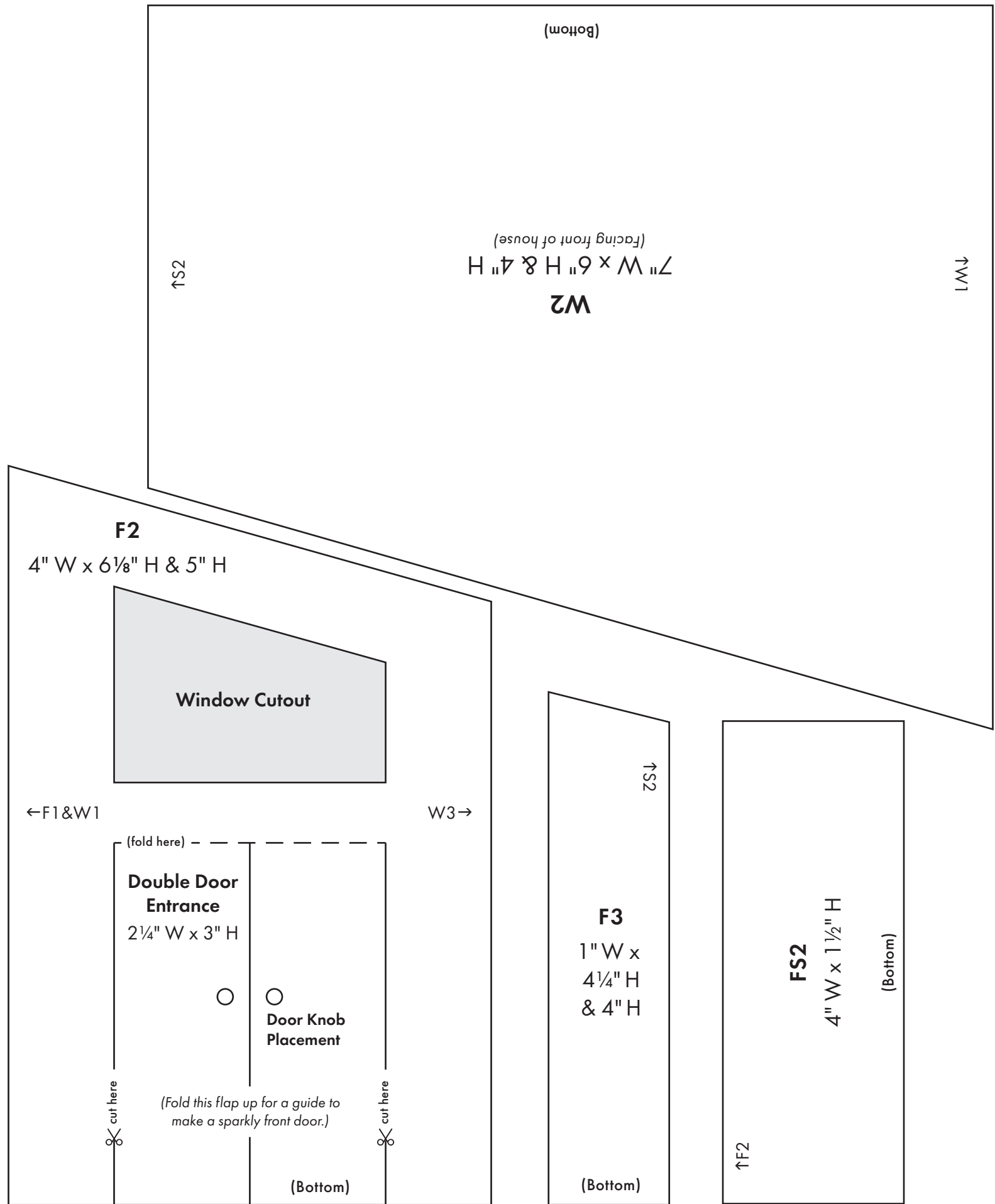
P4
1" W x 1" H

P5
1" W x 1" H

P6
1" W x 1" H

P7
1" W x 1" H

P8
1" W x 1" H



(Stone Wall Area)

(Plain Wall Area)

←F3

B1→

S2

6" W x 4" H

(Bottom)

C3

1" W x
2¼" H &
2¾" H

*Sandwiches
between
C1 and C2*

(Bottom)

←B2

F1→

S1

6" W x 5½" H

(Bottom)

C1

1" W x
6¼" H &
6¾" H

*Attach to front
of F1*

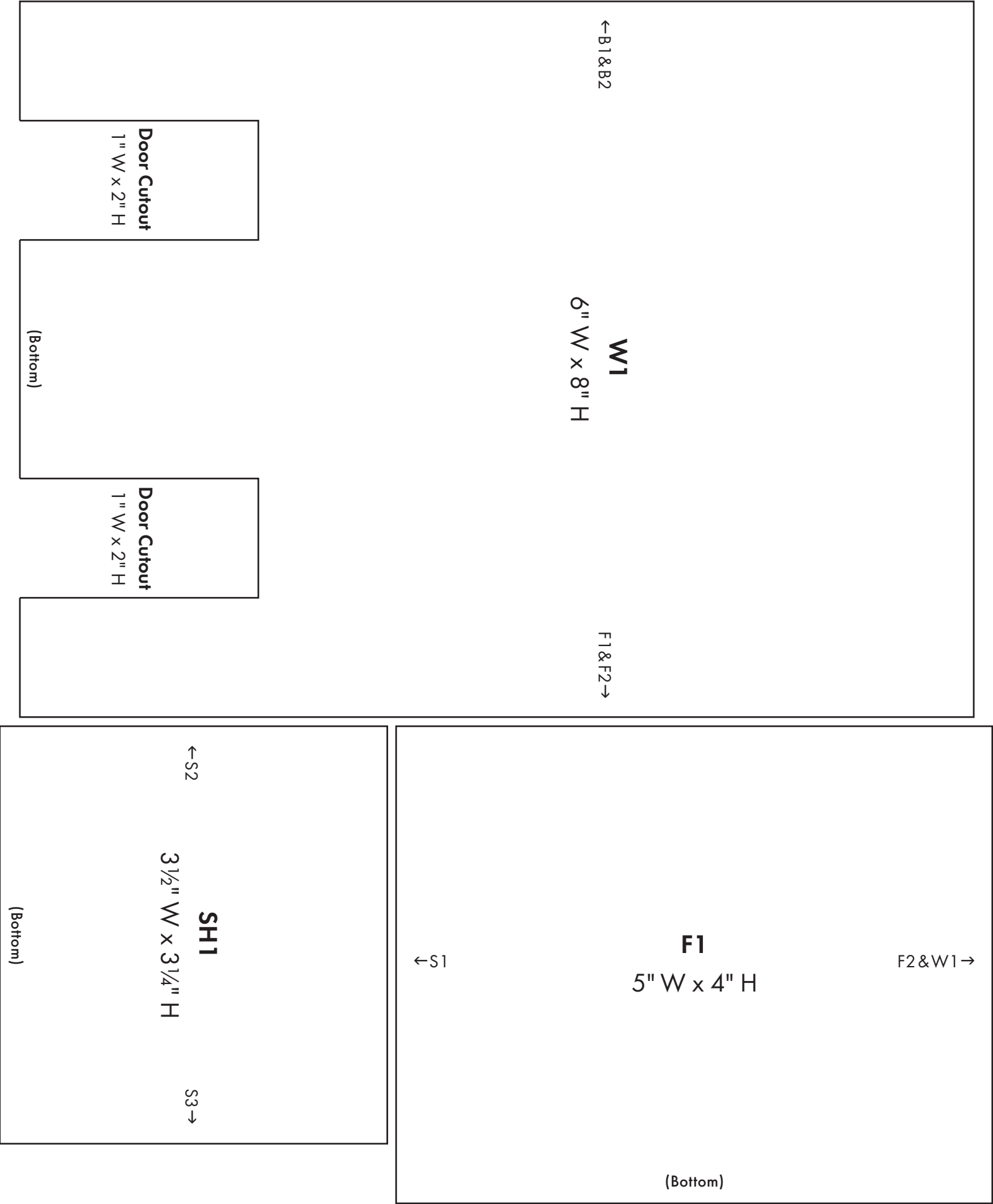
(Bottom)

C2

1" W x
6¾" H &
6¼" H

*Attach to back
of F1*

(Bottom)



(Attach Pretzel Rod Beam Along Top Edge)

←B1

B2

S1→

5¼" W x 4" H

(fold here) - - - - -

Door

1¼" W x 2¼" H



**Door Knob
Placement**

Window Cutout

1½" W x 2¼" H

cut here
✂

(Fold this flap up
for a guide to
make a sparkly
front door.)

cut here
✂

(Bottom)

←S2

Window Cutout

(See **Photo H** for window pane placement)

B2 & W1→

B1

7½" W x 4" H & 6¼" H

(Faces back of the house)

(Bottom)

The pieces on this page will be cut out of re-rolled cookie dough

T1
3" Diameter

T2
3" Diameter

WR1
2" Diameter

Cutout
1" Diameter

T3
3" Diameter

←F2

W2→

W3
2³/₄" W x 4³/₄" H

S1→

←S1

SH2
1¹/₂" W x 3¹/₄" H

(Bottom)

SH3
1¹/₂" W x 3¹/₄" H

(Bottom)

(Bottom)

Opening
1" W x 1" H

Diagram of Front Wall, Chimney & Fireplace with Roof Placement (Actual Size)

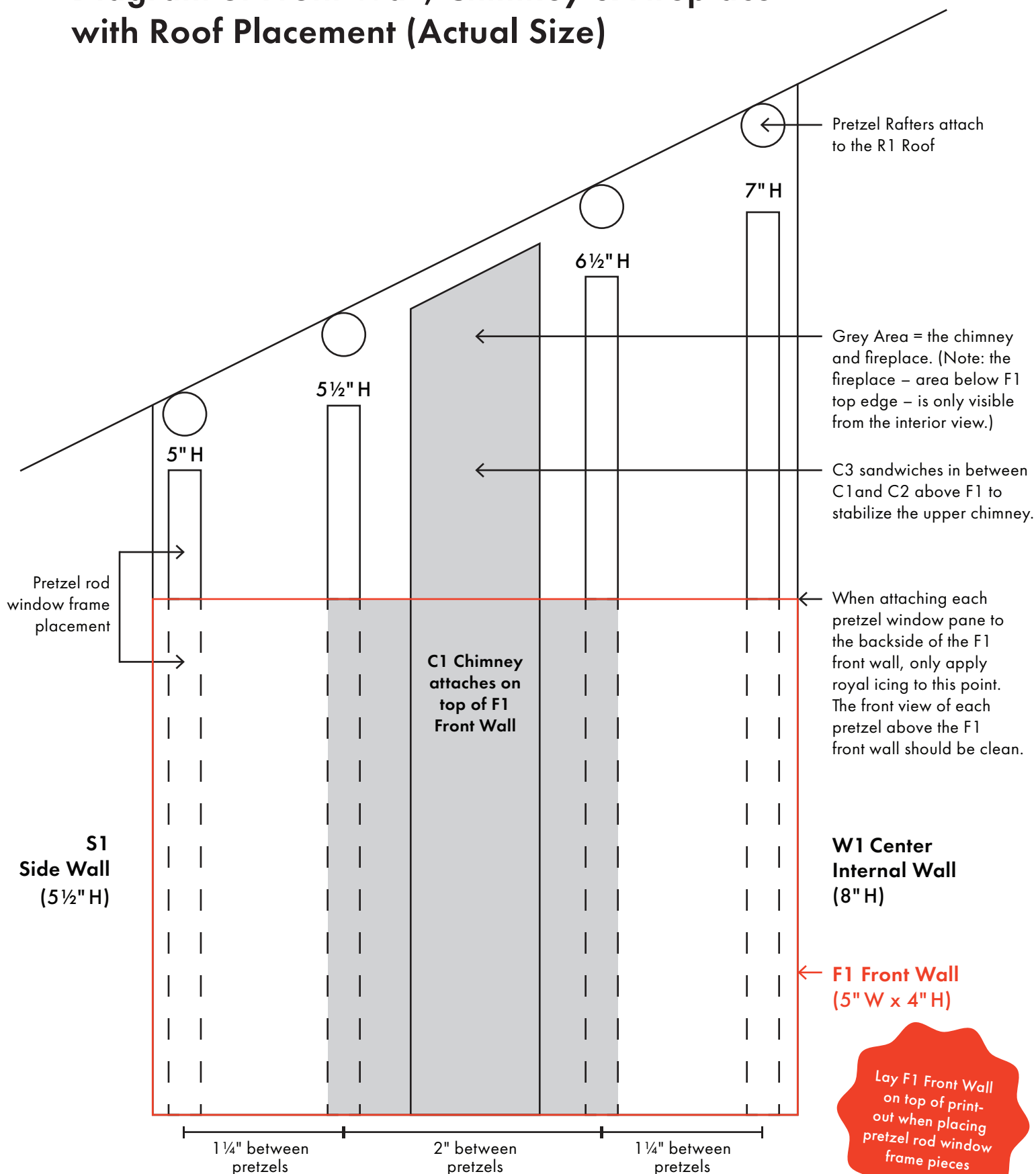
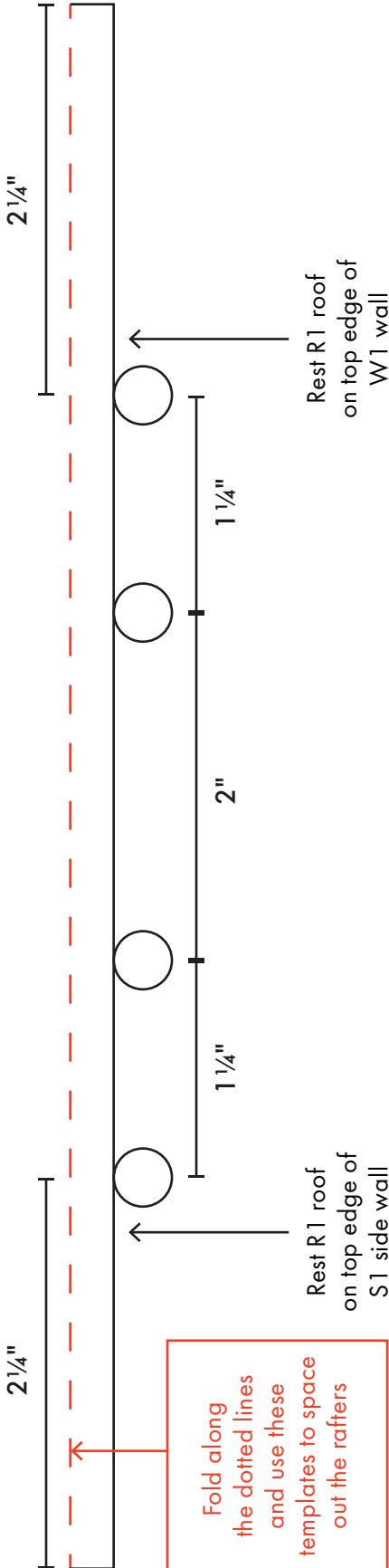


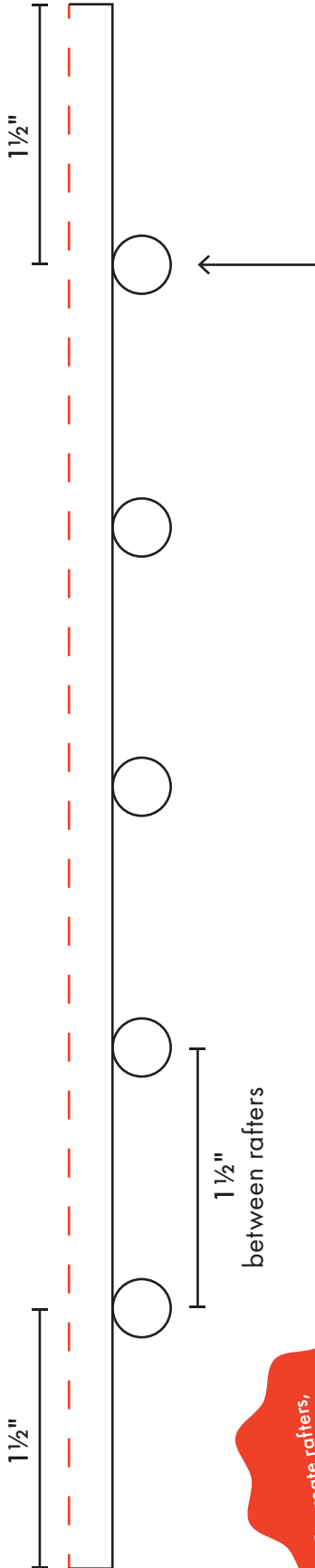
Diagram of Roof & Pretzel Rafter Placement (Actual Size)

R1 Roof (8" W x 9" L) – Side view of the roof when facing the front of the house



R2 Roof (8" W x 9" L) – Side view of the roof when facing the front of the house

Rest R2 roof on top edges of F2, W2 & B1. Add enough royal icing to attach roof rafters where they meet the supporting walls below. Adjoin R2 roof to the W1 center wall, attach with royal icing.



To create rafters, trim 18 pretzel rods to 4". Couple each, joining the trimmed ends to make 9, 8" rafters.