



Gingerbread House

1. Pour royal icing mix into large bowl. Add 3 1/2 to 4 Tablespoons water; beat with whisk or hand mixer until peaks form. Put icing in pastry bag. Snip less than 1/4 inch off tip of bag. Twist large end of bag and apply gentle pressure to dispense icing in the desired quantity.
2. Using icing as glue, first stand the 4 walls of the house. Let dry two minutes. Use cans or jars to support walls as the icing dries. Attach 2 roof pieces with icing; let dry.
3. Decorate with icing and candies. Keep a damp paper towel around tip of pastry bag to keep icing from drying in the bag. To store overnight, wrap in damp paper towel, seal in plastic bag, and refrigerate.