



Sweeten the Season with a Roof that Lasts

Don't let storms turn your house into crumbs. Our team ensures your roof is secure, beautiful and built to last.

Templates for teacup gingerbread houses can be found in craft stores and online.



Cinnamon and anise are two spices often added to gingerbread.

Fairy tales

The gingerbread house may have been inspired by the edible house in Grimm's fairy tale "Hansel and Gretel."

The dough

Gingerbread houses are built with a sturdy gingerbread dough baked to a crispness that is less prone to breaking than other cookie doughs, which tend to be more crumbly and not strong enough for building.

Decorating

Decorating gingerbread houses takes some practice, but a variety of icing tips, icing bags or squeeze bottles can make the job easier. Decorating kits may be found at many craft and cooking shops.

Royal icing

Royal icing is used to decorate and often as an adhesive to secure the walls. (Melted sugar may also be used as a glue to attach walls, but the risk of burning your skin is high.)

Ingredients

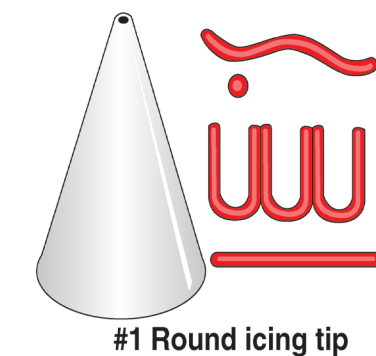
- 4 cups icing sugar
- 1/4 cup meringue powder
- 1/2 cup water

Use a hand mixer or a stand mixer to blend all ingredients together, about 3 or 4 minutes. Food coloring can be added near the end of mixing process.

The secret to royal icing is the consistency. It should not be too runny or so firm that it will not flow.

Icing decorating tips

Icing tips come in many shapes and sizes. Simple round tips of various sizes and are perfect for dots, outlines and icicles.



#1 Round icing tip

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GINGERBREAD HOUSES

This treasured holiday custom began in 16th-century Germany. Early houses were elaborately decorated with foil and gold leaf. Making gingerbread houses remains a popular tradition, and many communities host competitions to see who can build the largest, most beautifully decorated edible house.

There are many gingerbread house kits available, and they make charming houses. Baking and building one from scratch is challenging, but it can be lots of fun. Just take your time.

Build the gingerbread house on sturdy cardboard so you can move it easily. When assembling walls, cans from the pantry are a good way to hold them in place while the icing dries.

Gingerbread can become soft and crumbly when there is too much humidity in the air.



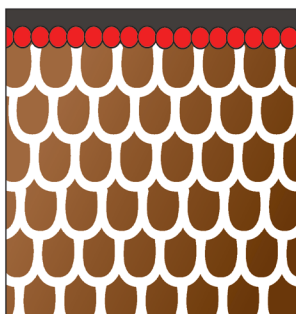
Have your frosting ready, both in bowls and in piping bags with tips. This will help speed things up. Organize your candies in a cupcake tin to make decorating easier.

Placing a moist kitchen towel over the frosting bowl helps keep it from going hard while you work.

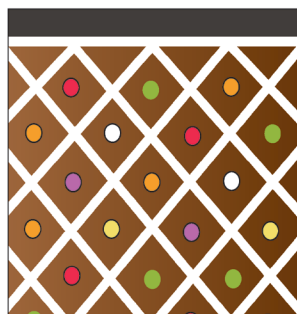
Some people like to decorate the walls before assembling the house.

Ways to decorate gingerbread house roofs

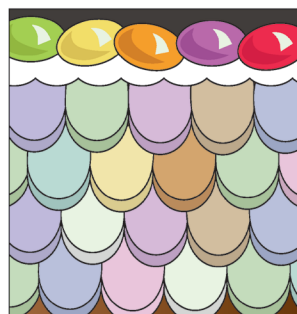
Your imagination and available supplies are the only things that limit how you decorate the roof of your house. Below are some designs to inspire.



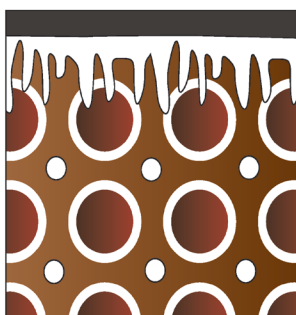
Icing shingles



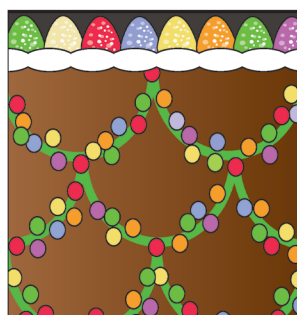
Diamonds with candy



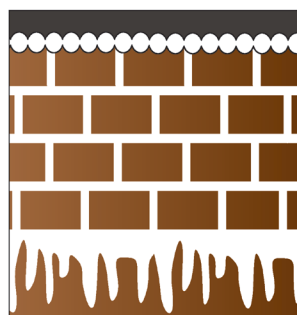
Pastel wafers



Chocolate wafers



Sugared gumdrops



Icing bricks



Ginger was first cultivated in Southeast Asia. It has been used in medicines and cooking recipes for thousands of years.

In 1565, ginger became the first Oriental spice to be cultivated in the Caribbean.

Breaking records

The world's largest gingerbread house was built in Bryan, Texas, in 2013 by the Traditions Club. It holds the Guinness World Record at 60 feet long, 42 feet wide and more than 10 feet tall. The house was made with more than 1,800 pounds of butter, 7,200 eggs, 7,200 pounds of flour, 3,000 pounds of brown sugar, 225 gallons of molasses and 22,304 pieces of candy for decoration. It equaled an astounding 35,823,400 calories.

The largest gingerbread village is **Gingerbread Lane**, a creation by Jon Lovitch, which holds the Guinness World Record with more than 1,251 buildings. It is often on display in different cities like New York and Kansas City.

The walled medieval town of **Dinkelsbühl, Germany**, is so picturesque that it is sometimes thought of as a real-life town of gingerbread houses.

The town of Bergen, Norway, creates an entire gingerbread town called **Pepperkakebyen** every year before Christmas.

In the United States, the National Gingerbread House Competition began in 1992 at the Grove Park Inn in Asheville, North Carolina.

In San Francisco, the Fairmont and St. Francis hotels display rival gingerbread houses during the Christmas season.

Did you know?

It was not until the 15th century that the word **gingerbread** referred to the ginger-flavored breads and cookies that we enjoy today.

December 12 is recognized as National Gingerbread House Day.

Like the Christmas tree, gingerbread houses were brought to North America by early German settlers.

Although the quaint cottage is the most common design, a gingerbread house can take many forms. It can be a castle, a small cabin or another kind of building.

In the 19th century, the intricate wooden trim on Victorian-era houses became known as "gingerbread trim."

SOURCES: World Book Encyclopedia, World Book Inc.; <https://en.wikipedia.org>; <https://www.britannica.com>; <https://www.theguardian.com>; <https://www.english-heritage.org.uk>; <https://gingerbreadtraditions.com>; <https://thegardeningcook.com>

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