



**STELLA  
ROSA®**  
*Gingerbread  
House*

**FRONT/BACK**  
CUT 2

**DOOR**  
CUT 1

CUT WITH A KNIFE BUT  
**DO NOT REMOVE**  
UNTIL AFTER IT'S BAKED

#### **DIRECTIONS**

1. Cut out template. (Including dashed lines)
2. Make gingerbread dough and roll out to 1/8 thickness on a silicone mat or parchment paper.
3. Using a knife, cut around template and remove excess dough. For windows and doors, cut around but **DO NOT REMOVE DOUGH!**
4. Slide parchment paper onto a cookie sheet and bake at 350° for 10-12 mins or until edges start to brown.
5. Leave on cookie sheet to cool.
6. After about 5 mins or when it's cool to touch, use a sharp knife to cut and remove door and window.
7. Let gingerbread cool completely.



# STELLA ROSA<sup>®</sup>

## Gingerbread House

### ASSEMBLY

1. Make royal icing and place into piping bags or small plastic bottles.
2. Frost/glue front and side together.  
(We used cans to prop up the sides while they dried)
3. Repeat the process until the house is put together.
4. Decorate with more frosting, candy and sprinkles!

## ROOF

### CUT 2

## SIDE

### CUT 2

CUT WITH A KNIFE BUT  
**DO NOT REMOVE**  
UNTIL AFTER IT'S BAKED

CUT WITH A KNIFE BUT  
**DO NOT REMOVE**  
UNTIL AFTER IT'S BAKED