

Graham Cracker Gingerbread Houses



Ingredients:

- 7 graham crackers
- Frosting for glue (recipe below)
- Assorted small candies for decorating
- Ribbon
- Pastry bag and tip or Ziploc bag and scissors

Frosting

- 1/2 pound confectioner's sugar
- 3 tbs. butter/margarine
- 1/2 tsp. Vanilla
- 1 1/2 - 2 tbs. Milk

How to make it:

1. Mix all the ingredients together until smooth and easy to spread, but not runny. Add more sugar if too runny.
2. If you have a pastry bag, place frosting in bag and use a small tip. You can use a Ziploc bag cutting a small hole in the corner.
3. Place one graham cracker flat on the table, squeeze a little frosting around all edges. You may need an extra pair of hands.
4. Place one cracker on each side standing up. It now looks like a box without a top.
5. Carefully squeeze more frosting on all outside corners from top to bottom and around the bottom of the box.
6. Let stand for a short while to let frosting harden a little. This will make working with the roof a little easier.
7. Now squeeze frosting on two of the top edges of the box and place the last two graham crackers in a V shape on as the roof. Looks like a triangle on a box now from the side. It may overhang if you can get the frosting to hold for you.
8. Squeeze frosting along the top of the roof where crackers join. Let stand again until frosting hardens a little.
9. Now comes the fun part - with leftover frosting, cover the roof to look like snow. (two sides are left open) Then squeezing small amounts on candy, place candy on the house to decorate. You can use the frosting to add things like doors and windows. Just use your imagination.
10. After project is totally dry, string ribbon through to open side of the roof and hang on Christmas tree.

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