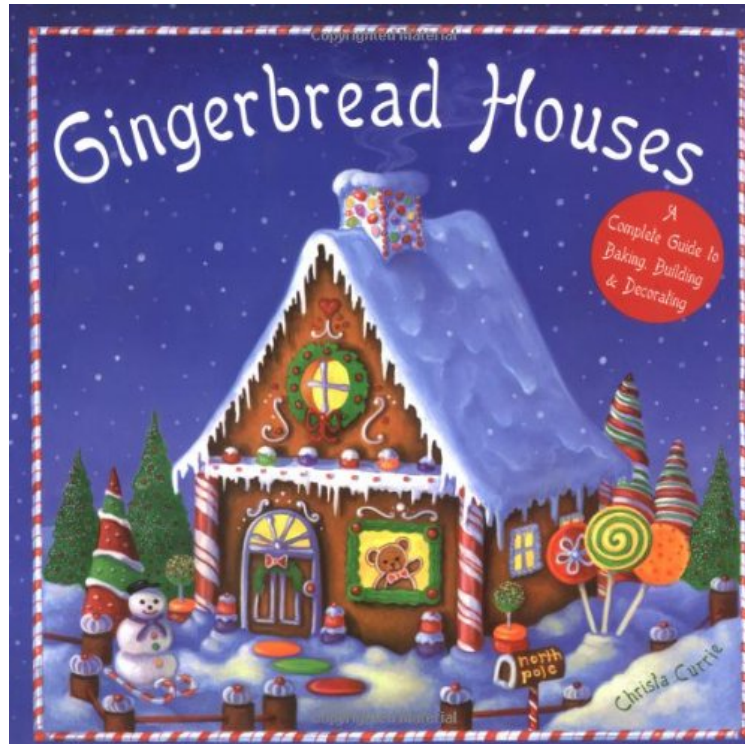


(Free) Gingerbread Houses

Gingerbread Houses

Christa Currie

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#1108715 in Books 1994-09-01 1994-09-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 7.99 x .33 x 7.96l, .55 #File Name: 0385472676128 pages | File size: 52.Mb

Christa Currie : Gingerbread Houses before purchasing it in order to gage whether or not it would be worth my time, and all praised Gingerbread Houses:

3 of 3 people found the following review helpful. My personal gingerbread bibleBy D. DormanI bought this book a few years ago, and several gingerbread houses later, I'm still using it. In fact, a few of my pages have royal icing forever stuck to them as a testament to not only the effectiveness of the recipe, but the extent to which I've used it. At first glance, this book seems simple, but that's what makes it so great. It's written for the novice, as well as somebody who has been doing houses for a long time. I started out making houses from those simple kits in craft stores, and purchased this book to see I could do it on my own. The first year, I used the simple pattern in the book. I still use the recipes for both the icing and the gingerbread, as well as the candy glass for the windows. I also like to read through the suggestions for decorating tips and ideas. The illustrations could be better, and it would be great if there were real photos included, but this is a minor flaw. If you're looking for a step-by-step introduction to baking gingerbread houses, this is the book for you! It's also a lot less expensive than many others that I've seen here. Once you get started, you can easily find free plans for different houses online, and I even designed my own this year, but will always use this as my "go to" book for baking gingerbread houses.4 of 4 people found the following review helpful. Gingerbread HousesBy Lucinda PellantThis was a used book, but it was in absolutely excellent shape. It arrived promptly. It is a very good, basic guide to making gingerbread houses, from the recipe right through construction and decorating. A good "starter" book for making gingerbread houses. My daughter, granddaughter and I spent a day, each of us making our own gingerbread house. We followed the recipe and used the pattern in the book. All of us were very

happy with the results, and each of our houses was very different from the others. It was a great way to spend a day together. 3 of 3 people found the following review helpful. Very good info
By A. Ntanou
I bought this book when I thought of starting my own gingerbread house business. Its AMAZING! One of the best dough recipes I ever found and you get to work when the dough is WARM. No more waiting for the dough to get cold. Also I don't live in US and some things as meringue powder are not available but this book gives an icing recipe which worked like a charm. I have no idea what a tootsie roll is but I made a small mailbox out of some candy available in Greece (where I live) based on the ideas in the book. I will use it next Christmas for sure. The only thing missing is color. I would like some color in the decorating ideas section.

Gingerbread houses are the architectural wonder of the baking world, and every year around the holidays, constructions of all shapes and sizes spring up everywhere. Some have Tootsie Roll mailboxes, shredded-wheat roofs, and gumdrop bells, while others are covered with snow and icicles and have balconies, garlands, and brightly glowing candy glass. But no matter how elaborate a house is, one doesn't have to be an expert baker (or architect) to build one. *Gingerbread Houses: A Complete Guide To Baking And Decorating* is for ginger-bread bakers who want to build their first or their fiftieth house. With easy-to-follow instructions, it shows beginners all the basic techniques, including how to assemble the walls and roof without breaking the gingerbread. But it also shows more advanced bakers how to illuminate their house, use a glue gun, and even give last year's house a face-lift. The whimsical, two-color drawings and patterns are a wealth of new ideas for doors, windows, wreaths, bells, mailboxes, lampposts, fences, and trees. And for those who feel the entrepreneurial urge, there's even a section on marketing, packaging, pricing, and selling gingerbread houses. With wit and humor, Christa Currie, champion gingerbread baker, makes building gingerbread houses fun for the entire family. *Gingerbread Houses* is the perfect stocking stuffer for the baker or architect on your Christmas list.

From the Publisher
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From the Inside Flap
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