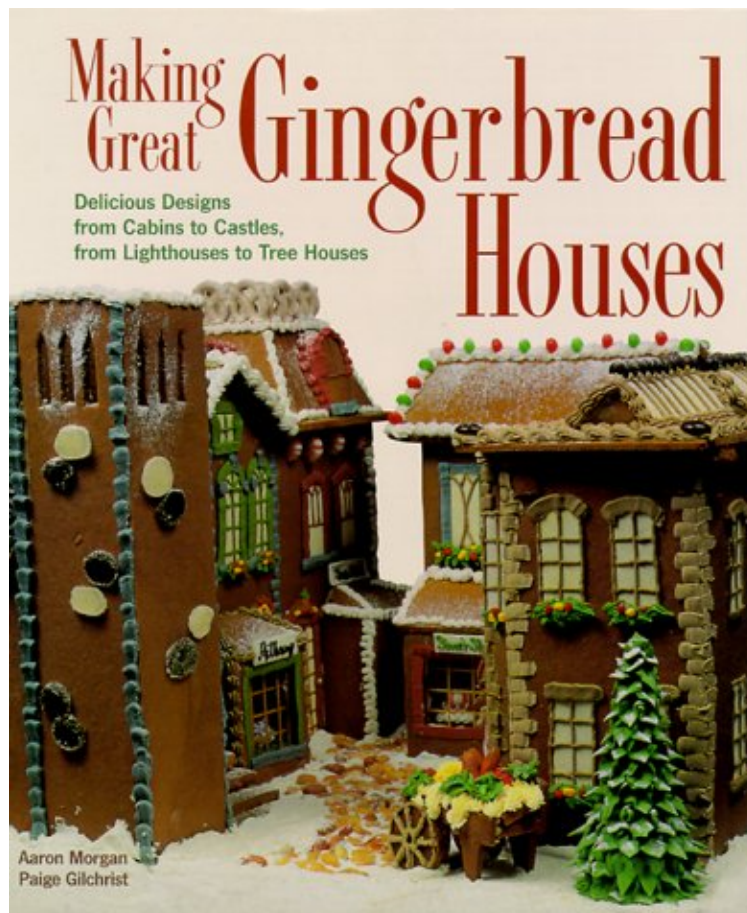


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Making Great Gingerbread Houses: Delicious Designs from Cabins to Castles, from Lighthouses to Tree Houses

Aaron Morgan, Paige Gilchrist

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Aaron Morgan, Paige Gilchrist : Making Great Gingerbread Houses: Delicious Designs from Cabins to Castles, from Lighthouses to Tree Houses before purchasing it in order to gauge whether or not it would be worth my time, and all praised Making Great Gingerbread Houses: Delicious Designs from Cabins to Castles, from Lighthouses to Tree Houses:

3 of 3 people found the following review helpful. Verging on heart-broken...By bonbon35I was so excited to get this book as some of the gingerbread constructions looked both challenging and amazing and that's what I am looking for. I opened the book and drooled at some of the creations, while others seemed very basic and almost sloppy. Then I realized that there are no templates for these creations! How incredibly disappointing. There are a few patterns at the back of the book: one basic house (the kind that are free all over the internet) and some bits and pieces like lamp posts and wagons. There are neither patterns nor dimensions for any of the other constructions. What this book does offer is

general information on technique and materials. It also includes some guidance for designing your own templates should you decide to construct your own house without a template. And if you buy this book, you will certainly need that advice...0 of 0 people found the following review helpful. fun, useful and saves \$\$ - how can you go wrong?By Lisa Thompsonthese are great fun and open a whole new world in creativity, will turn any ink pad into a marker, to fill in missed spots in your stamping, and saves \$\$,and hassle finding, buying watching markers to every pad you own, works well,takes up a fair amount of inks you can color with it for awhile before needing yo go back for more ink you don't need one for each color, just one for each family (i.e.reds, blues, etc)1 of 1 people found the following review helpful. Good BookBy Kimberlyevery year I enter a gingerbread competition and I got a few books to see if it had any new tips or ideas I could use. This book was the best one. it had ideas that I hadn't seen and the designs were from basic to advanced...so anyone could benefit from buying it.Great pictures with nice illustrations on how to's . I would recommend it to a beginner as well as someone with more advanced skills.

This volume offers easy-to-follow instructions for making gingerbread houses from an experienced pastry chef. The book also contains 40 award-winning designs from a Gingerbread House competition: houses, log cabins, cottages, Scottish castles, school houses and whole villages.

.com Miniature houses have an undeniable appeal, especially when they're made out of food. But the architectural achievements in this guide are so charming and sometimes so elaborate that it's hard to imagine actually eating them; they're meant to be admired, not devoured. From rustic to royal, humble to ornate, this eclectic assortment ranges from cooking-school complex to child-simple. Some were even designed by kids and could certainly be constructed by them. (Just be sure to buy extra trimmings, since the budding architects are bound to do some nibbling!) The authors lay solid groundwork in the introductory section, explaining the key points of gingerbread building, pattern making, and utilizing various types of trimmings, and offer basic recipes for gingerbread dough, royal icing, marzipan, pastillage, and fondant. Then it's on to the structures themselves, contributed by more than four dozen designers. Houses, cabins, inns, chapels, castles, lighthouses, even whole little villages drip with snowy icing, as candies, cookies, and other goodies mimic stone, brick, shingle, stucco, logs, and landscaping. This is not a step-by-step guide but rather a gallery of wonderful ideas, with photos of each creation and some very general suggestions about making them. The photography is not high quality but is adequate enough to show detail, and templates are included for many of the structures. One designer even found an ingenious solution to the edibility dilemma, turning the flat roof of her elaborate Victorian concoction into a serving surface for Christmas cookies. --Amy Handy