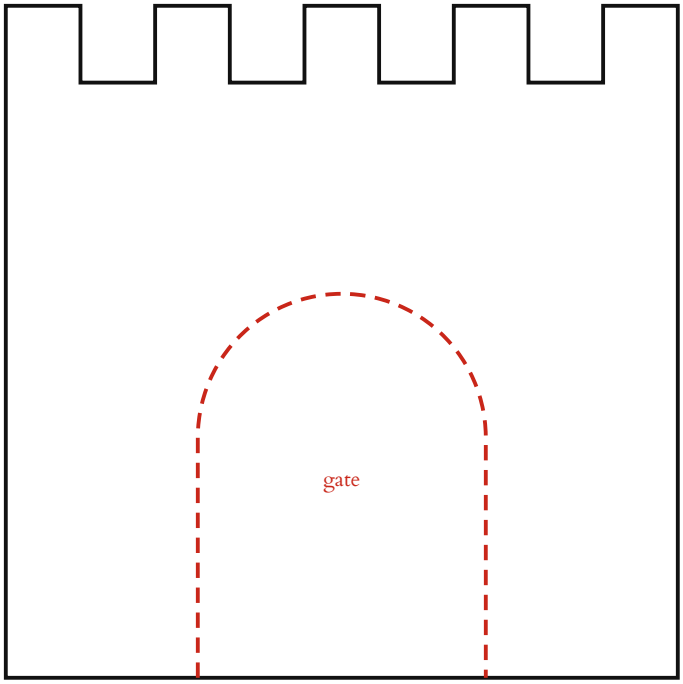
Castle Gingerbread House Template

Print at Actual Size or 100%, never Fit to Page. Pieces are for dough rolled 1/4 inch thick. bestgingerbreadhouses.com

FRONT WALL · cut 1

3 1/2 x 3 1/2 in, notched top

Cut out the gate arch.

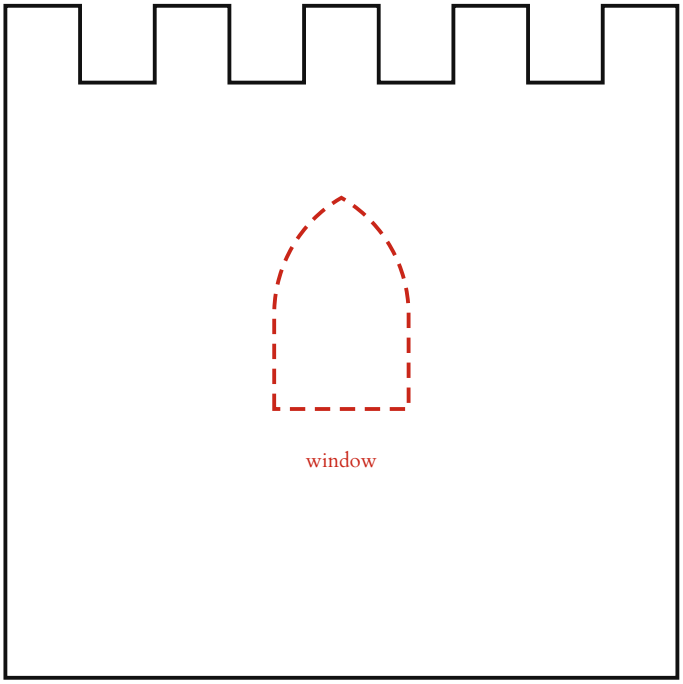


bottom edge, stands on the board

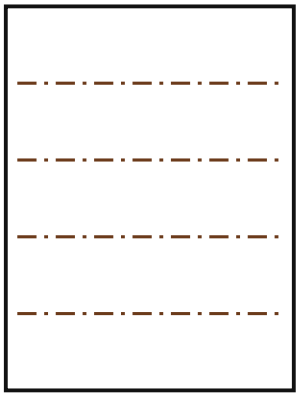
BACK AND SIDE WALLS · cut 3

3 1/2 x 3 1/2 in, notched top

Cut the window out of all 3.



bottom edge, stands on the board



DRAWBRIDGE · cut 1

1 1/2 x 2 in, score 4 plank lines

Lies flat in front of the gate.

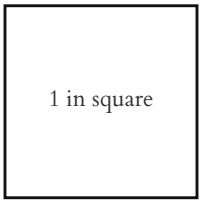
- Cut
- Cut out
- Score only
- Guide, no cut

Roofs: one standard sugar cone per tower, about 1 7/8 in across. Not baked.

Finished castle: four 1 1/2 in towers joined by four notched walls, 6 1/2 in square and about 10 in tall with the cone roofs, on a 12 in round board.

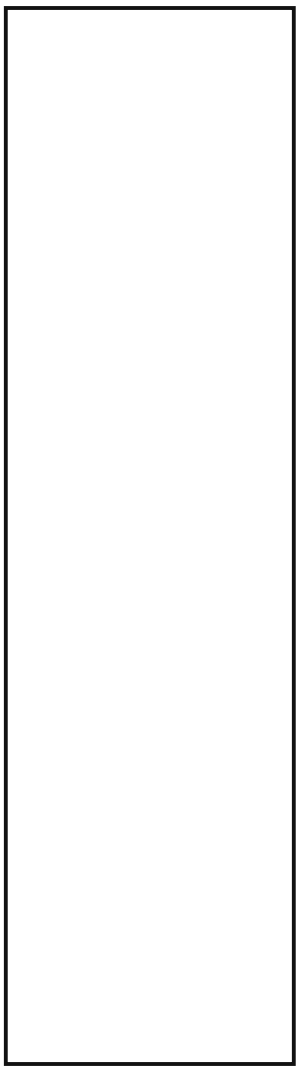


1 inch test bar: measure it first

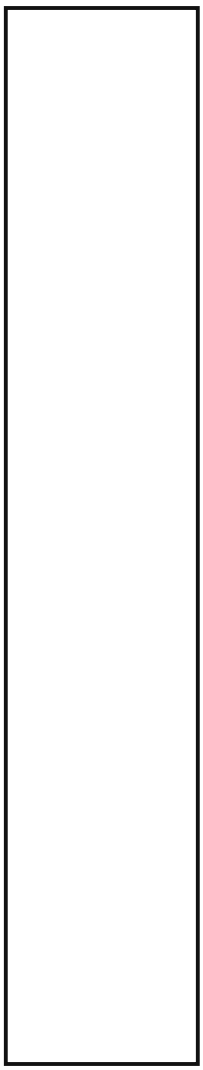


Castle Gingerbread House Template

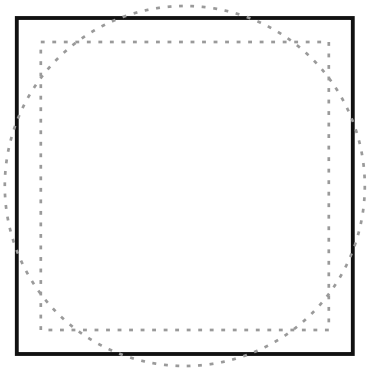
Print at Actual Size or 100%, never Fit to Page. Pieces are for dough rolled 1/4 inch thick. bestgingerbreadhouses.com



TOWER FRONT
and back · cut 8
1 1/2 x 5 1/2 in



TOWER SIDE
cut 8
1 x 5 1/2 in



TOWER LID · cut 4
1 3/4 in square

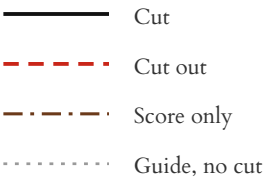
grey circle: the cone

Piece list: 25 pieces

from one batch of dough

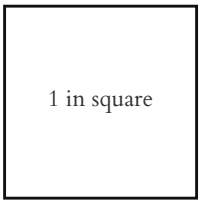
Front wall	1	3 1/2 x 3 1/2
Back, side walls	3	3 1/2 x 3 1/2
Drawbridge	1	1 1/2 x 2
Tower front, back	8	1 1/2 x 5 1/2
Tower side	8	1 x 5 1/2
Tower lid	4	1 3/4 x 1 3/4
Sugar cones	4	not baked

Sizes in inches.





1 inch test bar:
measure it first



Build each tower as a box: front and back full width, the two sides tucked between them.
The four walls then stand between the towers, centered on each tower face.