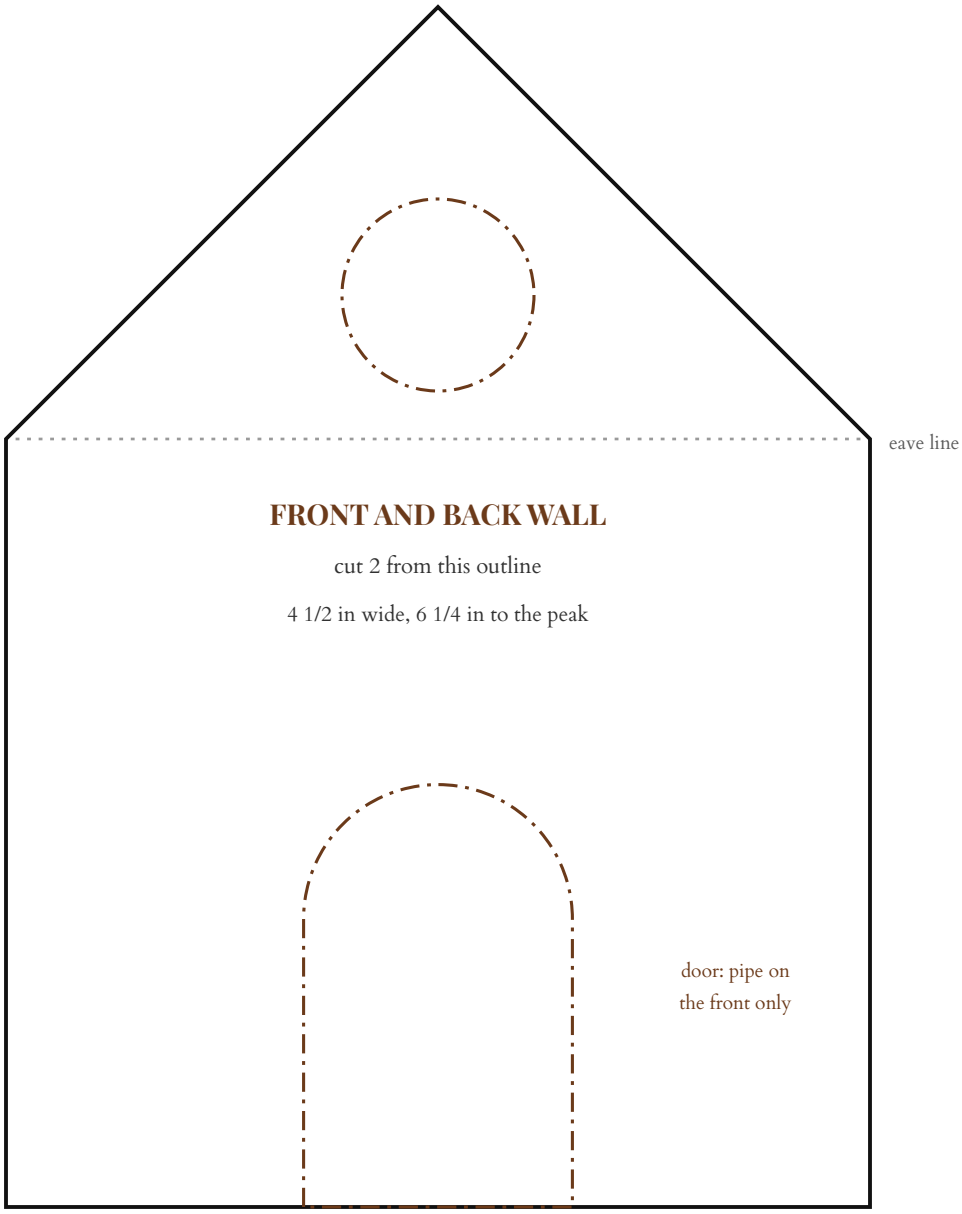
Chocolate Gingerbread House Template

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



Cut

Pipe here in white icing, no cut

Guide, no cut

1 inch test bar:
measure it first

1 in square

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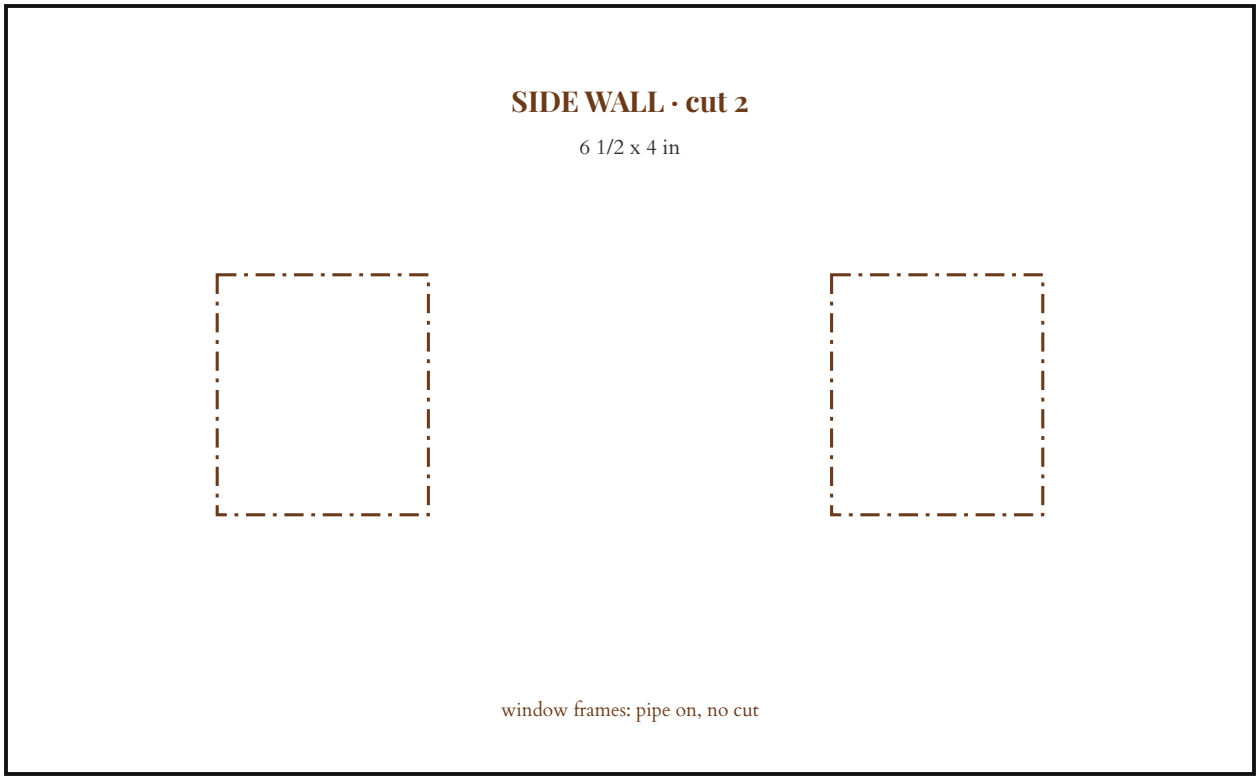

bottom edge · tucks between the front and back walls

Piece list: 6 pieces from 1 batch of cocoa dough

Front and back wall	2	4 1/2 wide, 6 1/4 to the peak	page 1
Side wall	2	6 1/2 x 4	page 2
Roof	2	7 1/2 x 4	page 3

Sizes in inches. The house stands 4 1/2 x 7 in on the board and about 6 1/2 in tall.

Cocoa dough hides browning: bake by the clock and a firm edge, not by color.

Trim each piece against the paper within two minutes of leaving the oven.

Reroll the scraps for two tree cookies or a chimney.

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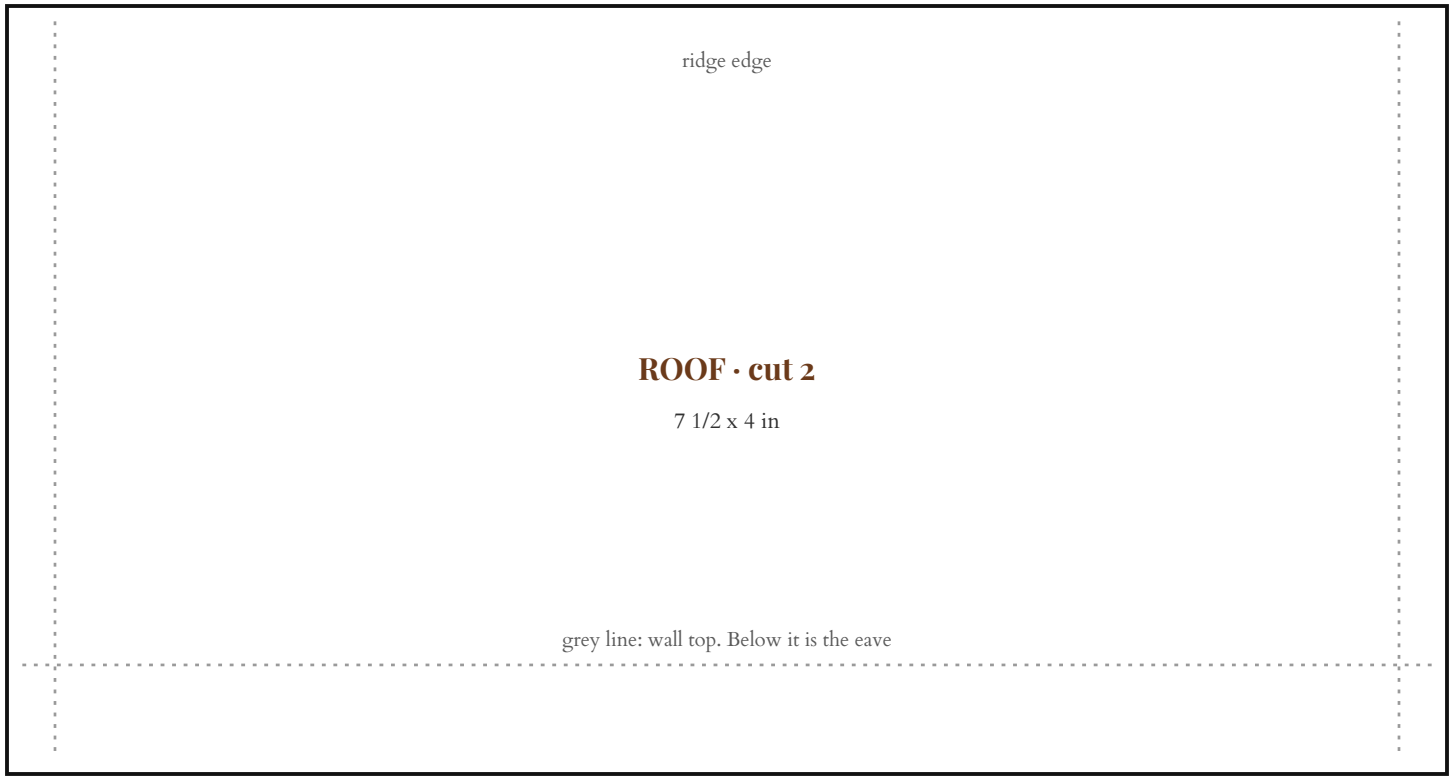

Order of the build

1. Measure the red test bar on every page. It must read 1 inch.
2. Pipe the door and windows while the walls lie flat.
3. Stand the front and one side wall, then the other two. Prop them.
4. Wait for the glue: about 20 minutes for chocolate in a cool room, 2 hours for royal icing.
5. Set both roof panels, ridge edges up, and hold them for a minute.

Cut

Pipe here in white icing, no cut

Guide, no cut

1 inch test bar:
measure it first

1 in square