

# Gingerbread House Decorating Tips

## You'll Need:

- Gingerbread cookie house kit
- Large board or flat plate
- Variety of Hershey candies
- Scissors
- Toothpicks
- White and green icing
- Edible glue (optional)
- Icing decoration piping kit (optional)
- Gel icing or cookie icing to create fine details
- Small red and green candy decorations
- Shredded coconut
- Decorative candy star

## Directions:

### 1. Assemble the Kit

Build the gingerbread house using the kit instructions. Assemble your gingerbread house scene on a large board or serving plate. Ensure you have room for all extras you want to include like trees and sidewalks.

### 2. Foundation

Create a foundation for the house using HERSHEY'S Cookies and Creme Candy Bars, HERSHEY'S Creamy Milk Chocolate Bars or TWIZZLERS Twists Strawberry Flavored Candy, layered horizontally and cut to size. Carefully place your gingerbread house on the foundation.

### 3. Doors and Windows

Make your house cozier by using SKOR Minis Toffee Candy Bites or a piece of a HERSHEY'S Creamy Milk Chocolate Bar for your doors and windows. YORK Minis Dark Chocolate Peppermint Patties make perfect round windows. Stick candy pieces to the walls with icing or edible glue. Hold until the icing is slightly dry to ensure it stays in place.

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## 4. Roof Decor

Spread or pipe white icing on the roof. For an extra-billowy snow-covered roof, decorate with HERSHEY'S CHIPITS White Creme Chips and add a chimney using a diagonally cut OH HENRY! Chocolatey Candy Bar.

Go bold and festive with a red holiday striped roof using TWIZZLERS PULL 'N' PEEL Cherry Candy. Starting just below the roof ridge, lay the peeled TWIZZLERS Candy diagonally across both sides of the roof. Trim any extra along the front, back and edge with scissors. Line your roof ridge with JOLLY RANCHER Hard Candies or WHOPPERS Malted Milk Candy for an even more spectacular finish!

To make icicles, use a small round tip with the tip pointing up. Slowly squeeze the icing, letting it build up into a small ball, and then pull the tip down slowly, releasing the pressure as you reach the desired length of the icicle. It should look like an upside-down teardrop when finished.

## 5. Finishing Touches

Add icicles on windows, doors and rooflines using the icing included with your kit or use a piping tip to create them using the icicle technique in step 4. Use gel icing or cookie decorating icing for more delicate details like dots, patterns, swirls, windowpanes or other designs. Attach small red and green decorator candies as doorknobs. You could even add brick-like details with JOLLY RANCHER Hard Candies, TWIZZLERS Twists on the corners, HERSHEY'S CHIPITS Holiday Shapes Chips and JOLLY RANCHER Gummies as fun details on the sides of your house.

*Pro-tip: Use toothpicks to help remove icing or add details to your icing.*

## 6. Sidewalk

For a colorful, fun sidewalk, line your path with TWIZZLERS NIBS or GLOSETTE Chocolate Coated Almonds Candy and pave your sidewalk with HERSHEY'S CHIPITS Minis Semi-Sweet Baking Chips. Or if you want a more subtle rock pathway look, use HERSHEY'S CHIPITS MINI KISSES Milk Chocolate Chips.

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## 7. Let It Snow

Now that your scene assembly is almost complete, sprinkle coconut flakes over your board or plate.

## 8. Trees

For the peanut butter and chocolate trees, stack the following in this order: REESE'S Milk Chocolate Peanut Butter Cup Miniature, REESE'S Milk Chocolate Peanut Butter Snack Size Cup, another Miniature and top with one HERSHEY'S KISSES Candy. Decorate the trees with green icing using a petal or leaf icing tip, small red decorator candies, and a decorative candy star at the top.

### *More Ideas & Inspiration:*

For the peanut butter and chocolate trees, stack the following in this order: REESE'S Milk Chocolate Peanut Butter Cup Miniature, REESE'S Milk Chocolate Peanut Butter Snack Size Cup, another Miniature and top with one HERSHEY'S KISSES Candy. Decorate the trees with green icing using a petal or leaf icing tip, small red decorator candies, and a decorative candy star at the top.

### *Gingerbread House Shelf Life:*

We recommend consuming the gingerbread house the same day you create it for the best taste. However, if used for decoration only, you can keep the gingerbread house for three days or more.