FREE PRINTABLE

Gingerbread House TEMPLATE



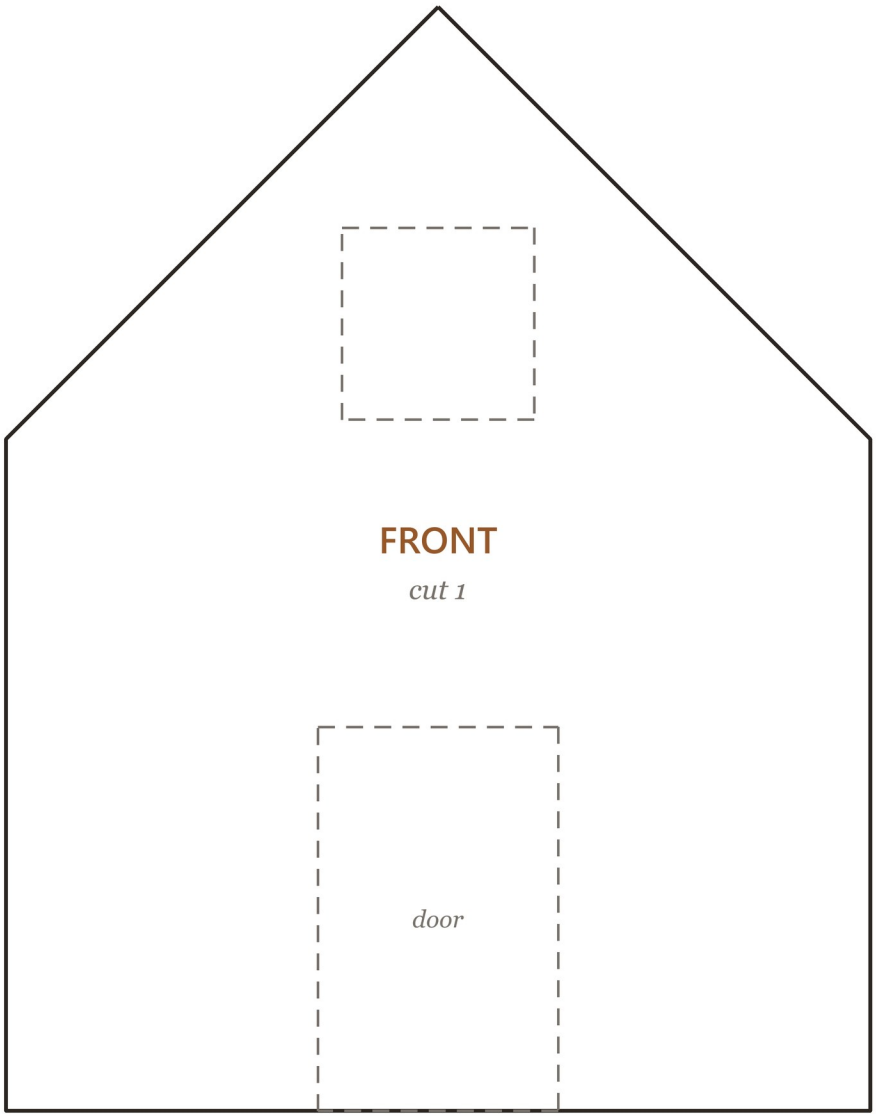
Baking templates | paper house to cut & glue | assembly guide

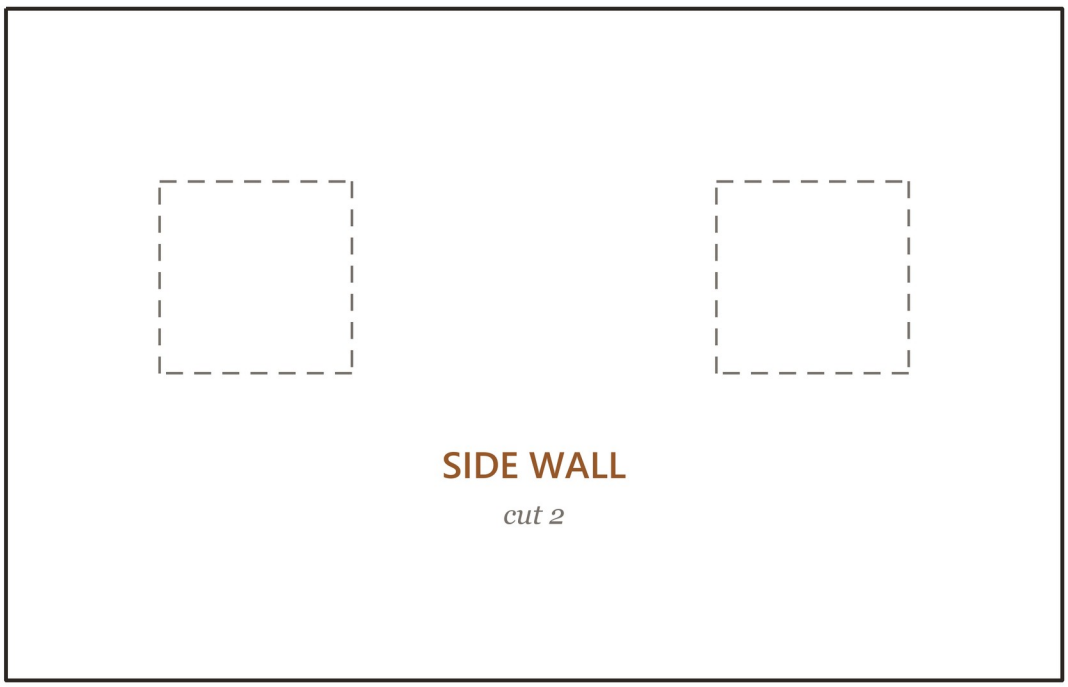
Print at 100% on US Letter paper.

Gingerbread House Template | Front & Side Wall

1 inch

test





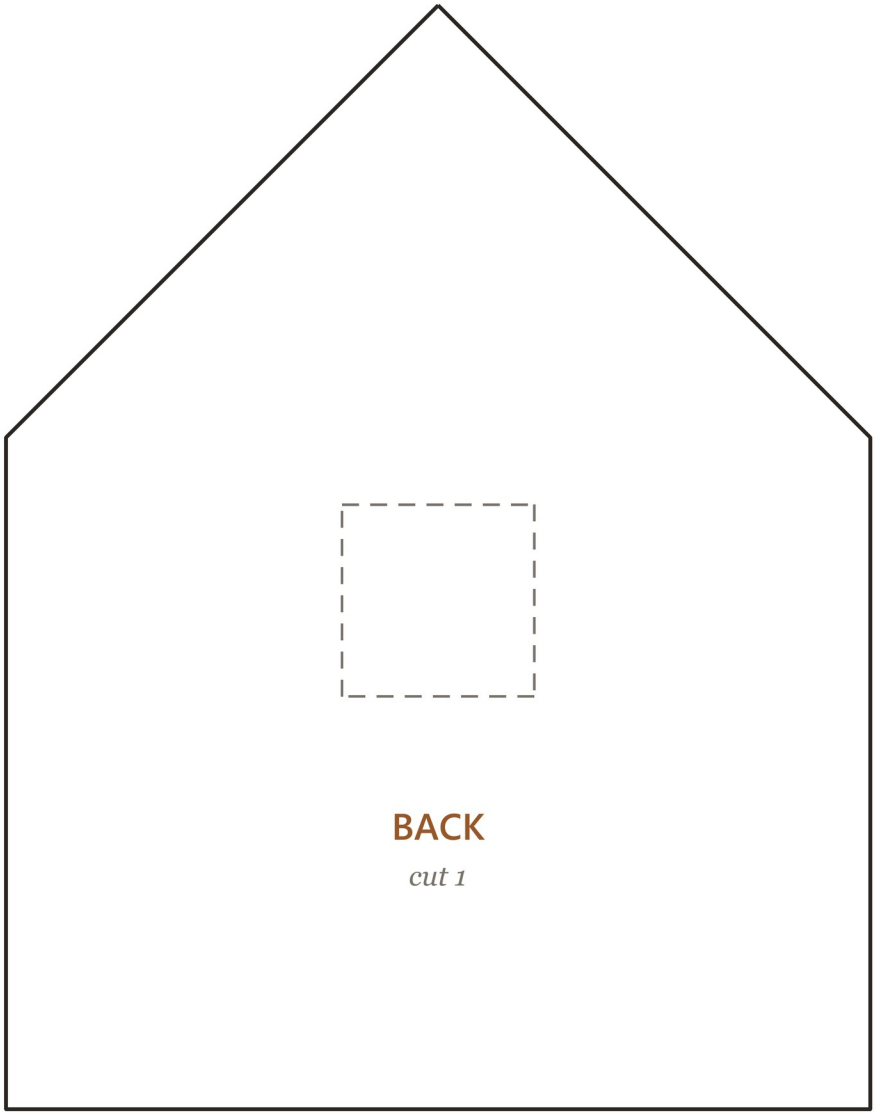
Print at 100% / Actual size. Measure the 1-inch square before you cut.

printablelane.com | free for personal and classroom use

Gingerbread House Template | Back & Roof

1 inch

test



BACK

cut 1

ridge edge

ROOF

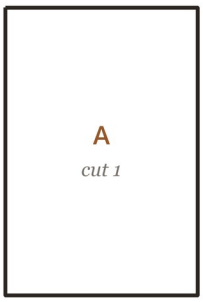
cut 2 | 6.5 x 3.75 in

Print at 100% / Actual size. Measure the 1-inch square before you cut.

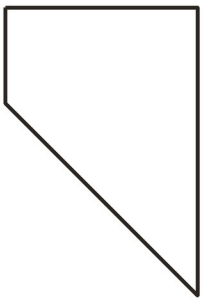
printablelane.com | free for personal and classroom use

Gingerbread House Template | Chimney, Door & Fence





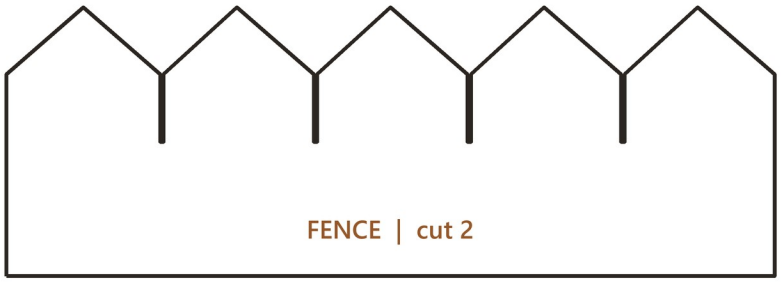


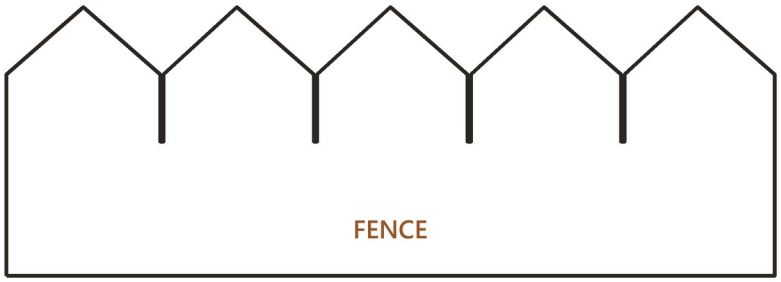


Chimney: A faces downhill, B uphill, the two C pieces at the sides.
The slanted C edges match the 45-degree roof.



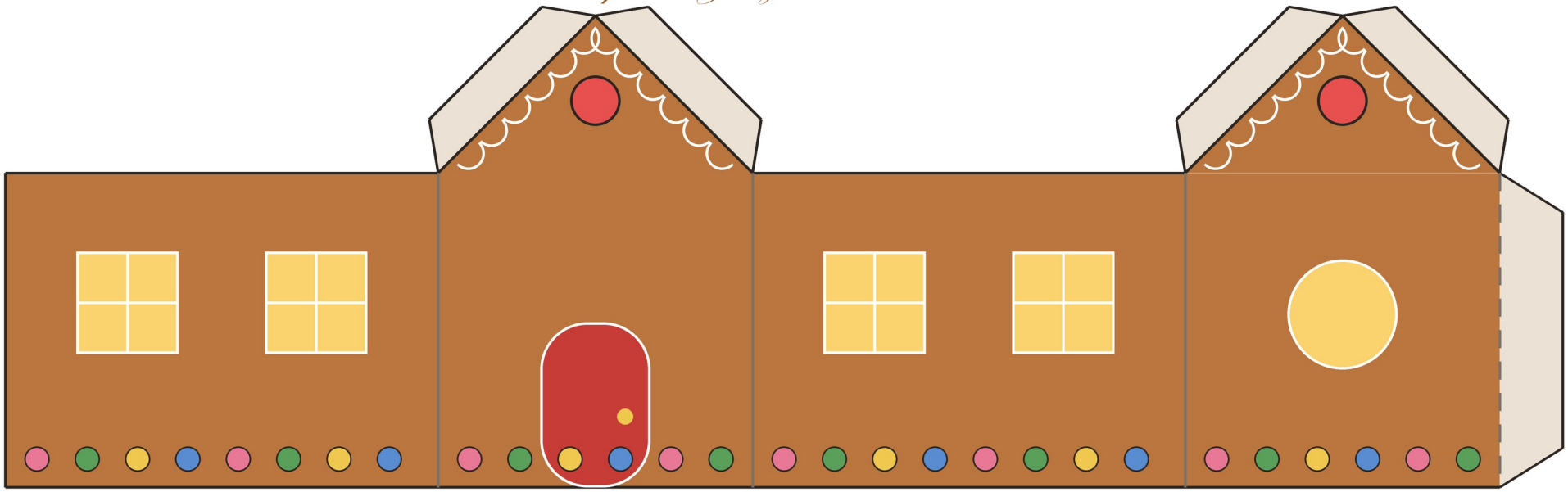
(or bake the piece
cut from the front)

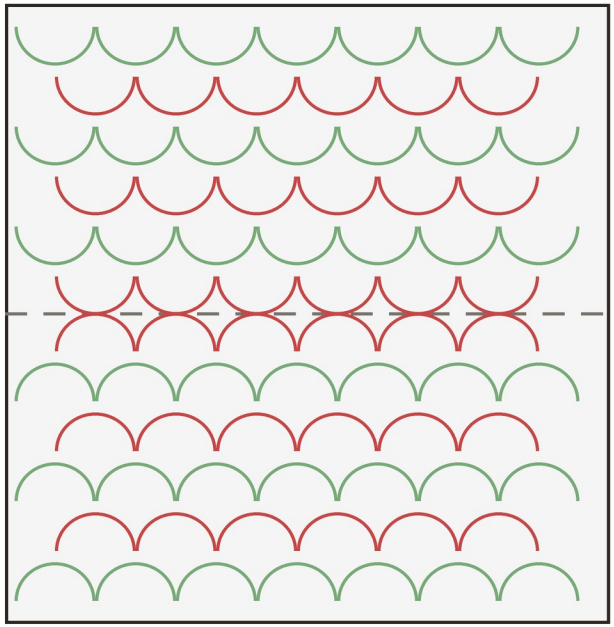




Tip: bake the small pieces on their own tray. They are done a few minutes before the walls.

Paper Gingerbread House



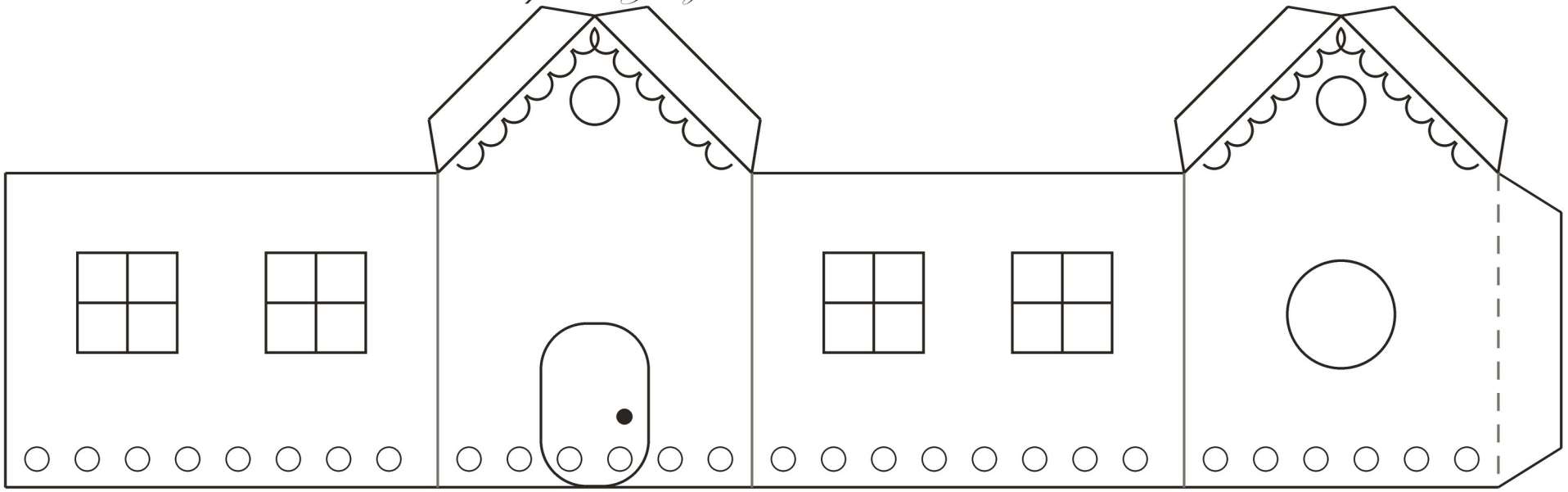


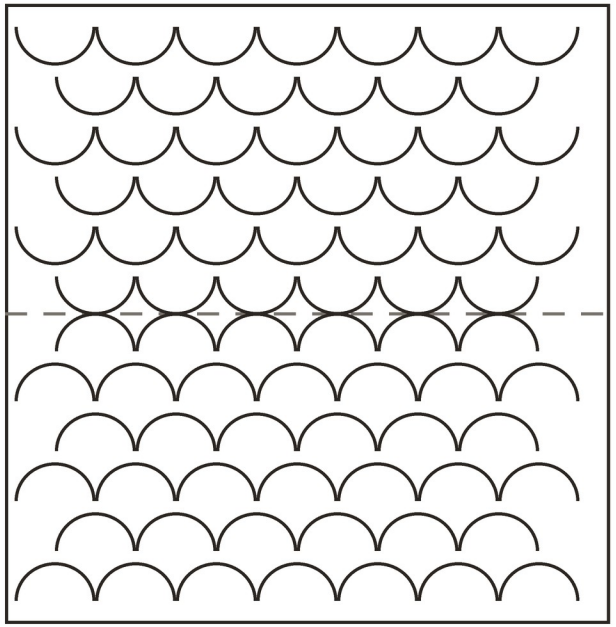
ROOF | fold along the dashed line

1. Cut around the solid outlines.
2. Fold on every line between the walls,
   and fold the small tabs inward.
3. Glue the end tab inside the first wall.
4. Put glue on the gable tabs, set the roof
   on top and press gently.

Card stock works best.

Paper Gingerbread House to Color





ROOF | fold along the dashed line

1. Cut around the solid outlines.
2. Fold on every line between the walls,
   and fold the small tabs inward.
3. Glue the end tab inside the first wall.
4. Put glue on the gable tabs, set the roof
   on top and press gently.

Card stock works best.

How to Build Your Gingerbread House

Before you bake

- Print the templates at 100% and check the 1-inch square.
- Roll the dough 1/4 inch thick, right on parchment paper.
- Lay the paper pieces on top and cut around them with a sharp knife.
- Chill the cut dough for 15 minutes so it keeps its shape.

After baking

- While the pieces are still warm, lay the templates on top again
- and trim any edges that spread.
- Let everything cool completely on the tray, ideally overnight.

Building

- Pipe thick icing along the bottom and side edges of the front and a side wall.
- Press them together at a right angle; prop with cans or jars.
- Add the other walls the same way. The side walls sit between front and back.
- Let the walls set for about an hour before the roof goes on.
- Ice the gable edges, press on both roof panels, then pipe a line along the ridge.

Royal icing (glue and decoration)

- 3 tablespoons meringue powder
- 4 cups (about 1 lb) powdered sugar
- 5 to 6 tablespoons warm water
- Beat 7 to 10 minutes until stiff peaks form. Keep it covered with a damp cloth.