



## DECORATING A GINGERBREAD HOUSE USING CHEFMASTER ROYAL ICING MIX



Festive baking doesn't need to be complicated (especially when you have icing that dries beautifully every time). This charming gingerbread house was decorated entirely with Chefmaster Royal Icing Mix, giving you crisp, snowy piping details, clean lines, and bakery-style texture without the worry of runny or unstable icing.

Whether you're assembling a gingerbread village, hosting a cookie-decorating day, or creating a show-stopping holiday centerpiece with your kids, this gingerbread house will have everyone asking how you made it look that good.

Yield: 1 gingerbread house

### Ingredients:

- 1 Gingerbread House (store-bought kit or homemade pieces)
- 2 Bags of Chefmaster Royal Icing Mix (one for assembly, one for decorating)
- 1 Pack Rice Paper Sheets

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Optional Decorations: food coloring, sanding sugar, candies, gumdrops...

### Tools & Utensils

Stand mixer or electric hand mixer

Piping bags

Piping tips

Round (fine details, lacework)

Star tip Wilton 4B (roof texture and borders)

Small spatula or offset knife

Decorator brush (optional)

Cookie sheet or turntable for decorating

### Preparation

#### *Make Your Decorating Royal Icing First*

1. **Mix Your Icing.** In a mixing bowl, prepare one full bag of Chefmaster Royal Icing Mix according to the package directions until stiff peaks form. Adjust the consistency by adding water a few drops at a time, about 1/4-1/2 teaspoon total, until you reach outline consistency. The icing should hold its shape, but the tip should gently droop when lifted. This icing will be used to decorate gingerbread pieces while they are lying flat.
2. **Separate & Color (if desired).** Keep most of the decorating icing bright white for a snowy look. For accents, tint small portions using Chefmaster Liqua-Gels. Their concentrated formula allows you to achieve rich, vibrant color with just a drop or two, without thinning the icing or compromising structure.
3. **Bag & Seal Decorating Icing.** Transfer decorating icing to piping bags fitted with your chosen tips. Keep unused icing covered with a damp towel while you work to prevent crusting. Allow decorated pieces to dry until set before assembly.

#### *Decorate Your Gingerbread House Walls*

1. **Create Window Panes.** Turn your window pieces over so the inside faces up. Cut rice paper sheets so they are about 1/2 inch larger than the window opening on all sides. Use your decorating royal icing to pipe a thin line around the inner edge of the window opening. Gently press the rice paper onto the back of the window so it overlaps the edges. This allows the icing to act as glue and prevents the rice paper from slipping through the opening.

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- a. *Note:* You may also purchase gelatin sheets to use instead of rice paper or melt isomalt to fill in the windows. For a frosted look you can fill the window cavity with royal icing.
  - b. *No window opening?* No problem. You can simply pipe some lines on your gingerbread walls to create window shapes and panes.
2. *Front Door & Additional Details.* Give your gingerbread house personality by piping a decorative arch, dots, scallops, or scrollwork around the door. Add a wreath, pearl, sprinkle cluster, or fondant accent for the doorknob to bring the design to life.
3. *Let them dry.* Let your gingerbread pieces dry flat for at least 2 hours. Enjoy a hot cup of cocoa, watch your favorite holiday movie and prepare your assembly icing while they dry.
4. *Note:* If your gingerbread house already came assembled, decorate your pieces upright or carefully lay your house flat on a soft surface to decorate the front of the house. Skip the next 2 steps and go straight to the Finish Decorating your Gingerbread House step.

### *Make Your Assembly Royal Icing First*

1. *Mix Your Icing.* Prepare a second full bag of Chefmaster Royal Icing Mix according to the package directions until very stiff peaks form. Do not add additional water. This icing should be thick, fluffy, and hold its shape with no drooping.
2. *Bag Assembly Icing.* Transfer assembly icing to a piping bag fitted with a large round tip or a small cut opening (approx. ¼ inch).

### *Assemble your Gingerbread house*

1. *Build your structure.* Carefully pipe a line of thick royal icing on the inside of one wall piece and at the bottom. Repeat with an adjacent wall piece. Delicately connect the 2 pieces on together on your cake pad or stand. Be careful not to smudge your decorations on the outside of the walls. Hold the pieces together for 90 to 120 seconds or until they hold on their own. Repeat those steps to attach the remaining 2 walls.
2. *Be patient.* The attached walls need to dry for at least 10 to 15 minutes (more if you live in a cold and/or humid climate). Double check that they are sturdy before adding the roof pieces, otherwise they might collapse under the added weight.
3. *Add the roofs.* Pipe a line of assembly royal icing on the top of all the walls and along the connecting ends of your roof pieces. Carefully set the roofs pieces on the top of the walls and apply a light pressure while pushing the roofs pieces to join in the middle. Hold for 90 to 120 seconds or until the roof pieces stop sliding.



4. *Stabilize.* Reinforce all edges and corners with your assembly royal icing and allow them to crust over before continuing to decorate. You may use a fan to speed up this process.



## Finish Decorating your Gingerbread House

1. *Add "Snow" on the Roof.* Using a Wilton 4B or similar large star tip, pipe scalloped rows across the roof panels to create a thick, textured snowfall effect. Work from the bottom edge upward so each row overlaps slightly. While the icing is still wet, add candies, sprinkles, or dust with sanding sugar or powdered sugar for sparkle. For extra charm, gently pull the icing downward along the roof edges to create icicle details.
2. *Spruce it up with Landscaping.* Pipe fluffy mounds of icing around the base of the house to mimic fresh snowfall. Layer textures using different piping tips, then finish with a light dusting of sanding sugar or powdered sugar for a soft, realistic winter effect.

## Display and Storage Tips

- Let the house dry at least 2–4 hours before moving
- Store in a cool, dry room and avoid humid areas, as moisture can soften royal icing.
- Place battery-operated tea lights inside the house to create a warm, cozy glow through the windows.

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- Be patient. Decorate in stages if possible, letting icing set between sessions to prevent shifting or sliding while details are still wet.

### **Why We Love Chefmaster Royal Icing Mix**

- The mix delivers consistent, smooth results every time.
- Dries firm and secure, making it ideal for both structural assembly and detailed piping.
- Naturally bright white, creating a beautiful snowy finish straight out of the bowl.
- Highly customizable and pairs perfectly with Chefmaster Liqua-Gels for bold color without compromising texture.

Whether your gingerbread house becomes the centerpiece of your holiday table or the first home in a full gingerbread village, Chefmaster helps you focus on the fun instead of the stress. Happy building, and may your holiday be merry, sweet, and made with those you love.