



DIY Gingerbread House Tutorial *With Mitchie Curran*

Supply List



Edible Materials

Gingerbread House Cookie Kit or make your own gingerbread using our construction-grade gingerbread recipe (sugargeekshow.com/recipes)
Granola bars
Swedish Thin Gingersnaps
Simicakes Isomalt: clear
Premade royal icing
Fondant/gumpaste (optional)
50/50 mix of cornstarch/confectioner's glaze
Gum arabic
Tylose powder
The Sugar Art: Master Elite Black color (thesugarart.com)
ChefMaster Liqua-gel Food Coloring: Buckeye Brown
Sweet Color Lab: Dilution Solution
Edible marker: black, brown, green
Powdered sugar

General Materials

Cutting board
Pairing knife
Bowl to catch crumbs
Gloves
Silicone and microwave-safe container for isomalt
Flexible acetate smoothers
Cheese grater/Zester
Foamcore
Paper towels
Airtight container for ginger clay
Parchment paper
Silicone mat
Painter's sticks
Rolling pin
Cookie sheet
2 gallon Ziplock bag
Pine tree push mold
Door frame push mold
Offset spatula
Sugar scribe
Piping bag
Wood grain impression mat
Icicles impression mat
Soft flat paintbrush
Fan paintbrush
Creme Brule torch
Sugar wand
[Gingerbread house cutter set](#)

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