

My small gingerbread house

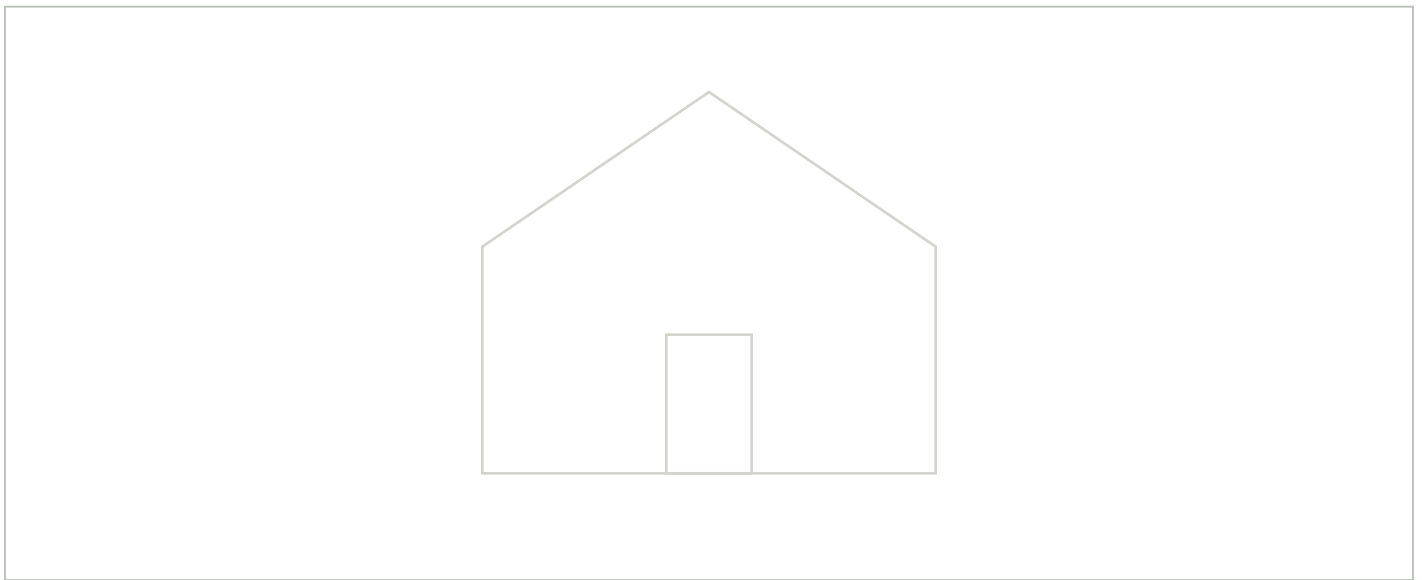
Write and sketch here. This paper is not a food-contact liner; keep food on its separate board.

Name: _____

Two colours: _____

One detail I want to try: _____

Sketch first. Add a roof pattern, doorway and one small feature. Finishing every surface is optional.



1. Choose a simple design. Keep your board still and leave your house assembled.
2. Use a little icing to attach a few candies. Follow the packet's instructions.
3. Decorate sides, then roof. Ask the host for a clean refill if needed.
4. Let icing set as its maker directs. Photograph, name and pack from the base.

Take-home check: original ingredient labels retained / board fits box / lid clears roof / carry level. Leave storage instructions with the box.

Name the box, keep the labels

Cut on the rectangles. Attach outside the box. Tags do not replace original ingredient or storage labels.

A little house for

Name: _____

Decorated: _____

Carry level; lift from the board.
Keep original ingredient labels.
Follow the kit's storage directions.

A little house for

Name: _____

Decorated: _____

Carry level; lift from the board.
Keep original ingredient labels.
Follow the kit's storage directions.

A little house for

Name: _____

Decorated: _____

Carry level; lift from the board.
Keep original ingredient labels.
Follow the kit's storage directions.

A little house for

Name: _____

Decorated: _____

Carry level; lift from the board.
Keep original ingredient labels.
Follow the kit's storage directions.

A little house for

Name: _____

Decorated: _____

Carry level; lift from the board.
Keep original ingredient labels.
Follow the kit's storage directions.

A little house for

Name: _____

Decorated: _____

Carry level; lift from the board.
Keep original ingredient labels.
Follow the kit's storage directions.

A little house for

Name: _____

Decorated: _____

Carry level; lift from the board.
Keep original ingredient labels.
Follow the kit's storage directions.

A little house for

Name: _____

Decorated: _____

Carry level; lift from the board.
Keep original ingredient labels.
Follow the kit's storage directions.

Count before you shop

Plan for one preassembled house per person, at most 6 x 6 inches and 8 inches high. Verify your actual kit.

Item / planning allowance	6 adults	8 adults
Preassembled edible houses	6	8
10 x 10 inch food-contact cake boards	6	8
Washable 18 x 12 inch work mats	6	8
Ready-to-use decorating icing: 120 g each	720 g	960 g
Icing reserve: additional 25%	180 g	240 g
TOTAL icing budget, including kit icing	900 g	1,200 g
Edible candies: three 20 g portions each	360 g	480 g
Candy reserve: additional 25%	90 g	120 g
TOTAL candy budget, including kit candy	450 g	600 g
Small food cups: three per person	18	24
12 x 12 x 12 inch internal-size food boxes	6	8
Guest page 1 / box tags / pencils	6 / 6 / 6	8 / 8 / 8

These are design allowances, not measured decorating consumption. Keep reserves covered. Subtract labelled kit contents before buying more; do not count the same icing or candy twice.

Kit icing already available (g): _____

Extra icing to buy (budget minus kit, minimum 0 g): _____

Kit candy already available (g): _____

Extra candy to buy (budget minus kit, minimum 0 g): _____

Shared supplies: food-safe refill spoon; clean spare piping bags if needed; soap, hand towels, table wipe and rubbish bag. Check allergies before shopping, retain all product labels and plan separate drinks.

Make room for drying and packing

Timing is a suggested allowance. Icing setting and storage follow the maker's directions, not this clock.

When	Host task
Before shopping	Confirm 6 or 8 adults, allergies, kit dimensions, edible decorations and transport.
Day before	Check houses, labels, cake boards and boxes. Prepare the host supply sheet.
45 minutes before	Clean surfaces; set mats and boards. Keep printed paper beside food, not under it.
20 minutes before	Portion candy with clean utensils; retain labels; cover reserve tubs. Set drinks apart.
0-10 minutes	Welcome, wash hands, explain ingredient choices and offer the option to sketch only.
10-20 minutes	Guests choose two colours, sketch one detail and read their icing directions.
20-55 minutes	Decorate sides then roofs. Refill using a clean spoon; keep boards still.
55-70 minutes	Stop adding weight. Let icing set as directed; take photos without lifting roofs.
70-90 minutes	Pack once stable; lift from the board, attach a tag and original labels. Tidy up.

Food handling: wash hands with soap and water for 20 seconds. Use only decorations labelled edible; non-toxic craft glitter is not an edible ingredient. Read the complete kit and candy labels with guests. Separate tools alone cannot guarantee an allergy-safe house.

Transport: the 12-inch internal box is a planning specification for the chosen 10-inch board and house no higher than 8 inches. Measure before buying. Close without pressing on decorations, carry level from the base, keep on a stable surface and follow the kit's storage instructions.

Sources read 9 October 2026: FDA holiday food safety | FDA food allergies | FDA edible decoration guidance. Digital dimension and layout checks only; no physical decorating or printer trial.