There is something delightful about creating a gingerbread house. With panels of gingerbread, candy rooftops and doorways, icing lining the edges, these delectable creations are nothing short of edible art.

At [**The Grove Park Inn Resort & Spa**](http://web.archive.org/web/20060813172728/http:/exploreasheville.com/accommodations.asp?d=%7b111598C0-7292-4357-A05B-252450CC2C43%7d&ac=3) in Asheville, you can see some of the finest and most outstanding gingerbread creations throughout the holidays. The National Gingerbread Competition draws over 200 entrants who turn edible objects into a variety of magnificent structures. The competition has been featured in *Southern Living's* *Home for the Holidays,* as well as being covered by ABC's *Good Morning America*. Houses will remain on display throughout the holidays.

Feeling creative? Try constructing your own house using these suggestions and basic gingerbread recipes from the Executive Pastry Chef at the Grove Park Inn.

**Tips For Making A Gingerbread House**

1. Decide on shape and style of house.
2. Make templates for all sides and roof of house (cardboard, posterboard.)
3. Decide on the materials you plan to use.
4. Roll out gingerbread to approximately ¼ inch thick.
5. Decide on a style of window (examples: poured sugar, chocolate candies).
6. Do all decorating on side of house before assembly.
7. Make Royal Icing. Keep covered.
8. Assemble your house. You will need cans and little boxes to help support your house while the Royal Icing dries.
9. Decide on material for the roof (keep weight in mind).
10. When sides and front are dry and sturdy, assemble the roof.
11. Cover with a little powdered sugar for a snowy look (optional).
12. Add Christmas trees or people, animals, little ponds, snow banks, etc.
13. Have fun!

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| **GINGERBREAD** |
| 2 cups molasses or honey 1 cup vegetable oil  1¼ cups sugar  3 large eggs  8 cups flour  2 tablespoons ground allspice  1½ tablespoons ground ginger  1 tablespoon baking powder  Mix ingredients together. Dough will be easier to handle if you chill it overnight. Roll dough on cookie sheet and cut out patterns, removing any extra dough. Bake at 350 degrees for 15 minutes. |

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| **ROYAL ICING** |
| 1 lb powdered sugar 2 egg whites 1 tsp white vinegar (optional: only if hard icing is desired) |

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| **MARZIPAN** |
| 2 lbs almond paste ½ cup light corn syrup 2 lbs sifted powdered sugar |

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| **PASTILLAGE** |
| Heat together until dissolved: 1 oz gelatin 8 oz water  Add: 5 lbs confectioner's sugar  Keep covered with wet towel. |