
sugar + spice

This year, consider building a candy village of charming gingerbread and sugar cube houses with snow-covered roofs, frosted windowpanes, and a few of your own favorite holiday inspirations. These tips—for serious architects and amateur decorators alike—can inspire your own festive confections. The joy is in the assembling, so gather friends and family to join in making your village the sweetest place to live.



STORY BY JUDI KETTLER PHOTOGRAPHY BY JAY WILDE HOUSE DESIGN BY JENNIFER PETERSON

GINGERBREAD ASSEMBLY

It's easier to pipe the windows before you put the walls together. To assemble walls, use icing as mortar and place coffee cups or soup cans inside your house to hold it upright until icing dries.

SUGAR CUBE BUILDING

Think of sugar cubes as building blocks. Pipe royal icing between cubes (like mortar between bricks). If a little icing squeezes out, consider it added texture or snow gathered on the side of the house.

it takes a village

Scour the candy, cookie, and cereal aisles for anything that feels architectural: pretzels (sticks, rods, waffles), wafers, shredded wheat, candy rocks, jelly beans, marshmallows, crackers, or whatever catches your eye. We also used herbs for greenery.

A gingerbread house will be edible for two to three weeks, but it will become harder and drier the longer it sits out.

While you're baking, use leftover dough to make some extra gingerbread cookies. Put them out on a plate so that no hungry passersby are tempted to snack on your creation.

Basic Supplies + Ingredients

GINGERBREAD DOUGH + SUGAR CUBES

Just use your favorite gingerbread cookie recipe.

FLAT COOKIE SHEET

It makes sliding off baked gingerbread pieces easy.

PARCHMENT PAPER

It prevents dough from sticking to the cookie sheet.

SHARP SERRATED KNIFE

Trim pieces, if needed, when baked gingerbread is warm.

PASTRY BAGS AND TIPS

Piped icing looks great.

OFFSET SPATULA

Gently scrape away icing mistakes.

DECORATING MATERIALS

Candy, cookies, pretzels, anything your heart desires!

ROYAL ICING

Made from meringue powder, confectioner's sugar, and water, royal icing dries like glue, so it's excellent for holding houses together. You can also use it to decorate roofs and windows.



Download recipe cards for gingerbread and royal icing, free at magnoliamarket.com/magazine