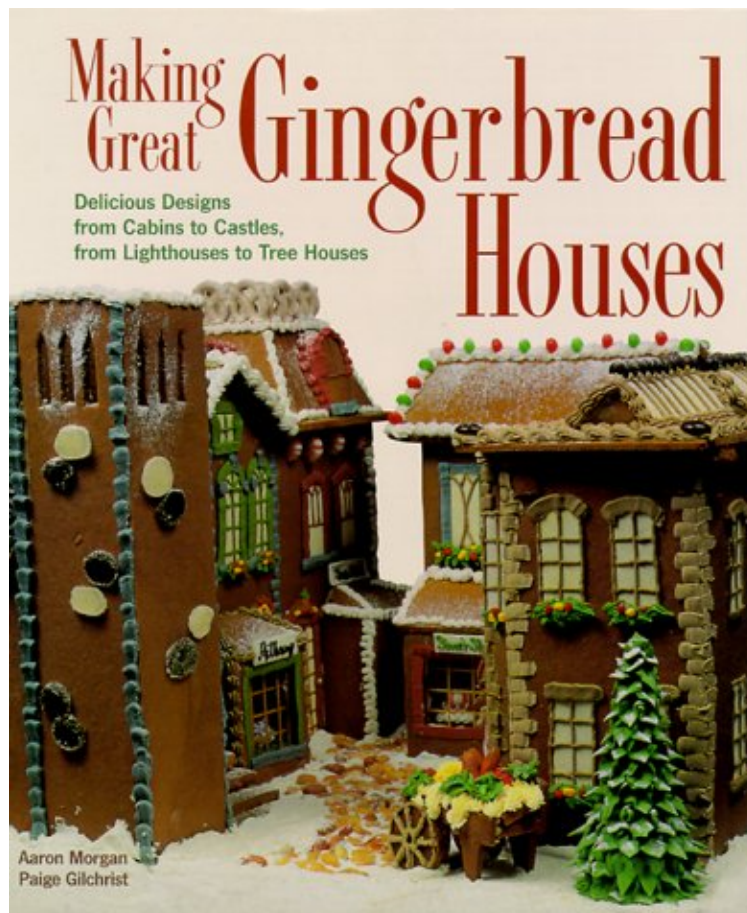


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Making Great Gingerbread Houses: Delicious Designs from Cabins to Castles, from Lighthouses to Tree Houses

Aaron Morgan, Paige Gilchrist

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Aaron Morgan, Paige Gilchrist : Making Great Gingerbread Houses: Delicious Designs from Cabins to Castles, from Lighthouses to Tree Houses before purchasing it in order to gage whether or not it would be worth my time, and all praised Making Great Gingerbread Houses: Delicious Designs from Cabins to Castles, from Lighthouses to Tree Houses:

3 of 3 people found the following review helpful. Verging on heart-broken...By bonbon35I was so excited to get this book as some of the gingerbread constructions looked both challenging and amazing and that's what I am looking for. I opened the book and drooled at some of the creations, while others seemed very basic and almost sloppy. Then I realized that there are no templates for these creations! How incredibly disappointing. There are a few patterns at the back of the book: one basic house (the kind that are free all over the internet)and some bits and pieces like lamp posts and wagons. There are neither patterns nor dimensions for any of the other constructions. What this book does offer is

general information on technique and materials. It also includes some guidance for designing your own templates should you decide to construct your own house without a template. And if you buy this book, you will certainly need that advice...1 of 1 people found the following review helpful. Good BookBy Kimberlyevery year I enter a gingerbread competition and I got a few books to see if it had any new tips or ideas I could use. This book was the best one. it had ideas that I hadn't seen and the designs were from basic to advanced...so anyone could benefit from buying it.Great pictures with nice illustrations on how to's . I would recommend it to a beginner as well as someone with more advanced skills.38 of 39 people found the following review helpful. ENTER THE INCREDIBLE WORLD OF GINGERBREADBy License2cropI bought this book as part of my research for new decorating ideas for our annual mother-daughter gingerbread house party. Little did I know where it would lead us!! Although the book does not have alot of details on the different aspects such as how to make rounded structures (gingerbread expands when baked so it was very difficult to get a complete rounded structure and there is not much detail given in the book as to how to get around this), it opened up a whole new world for us---marzipan,pastillage, fondant with recipes included. It's the "How to" of making a completely edible structure. The photos are great --most of them are the winners of the annual Gingerbread House competition from 1998. It includes photos of the children's winners as well (youth 10 and under and youth 11-15 categories) which is why some of the houses may seem "messy" for the book---they are true to life works of young artists. Because of this book we entered the 2000 Gingerbread House competition and had a blast. We met and chatted with Aaron Morgan (author of the book) and Trish Weaver 2 time winner of the competition now retired and serving as a judge for the competition. We learned alot and got lots of great ideas. It will be a part of our Christmas traditions. I loved this book and recommend this book for any gingerbread nuts on your list.

This volume offers easy-to-follow instructions for making gingerbread houses from an experienced pastry chef. The book also contains 40 award-winning designs from a Gingerbread House competition: houses, log cabins, cottages, Scottish castles, school houses and whole villages.

.com Miniature houses have an undeniable appeal, especially when they're made out of food. But the architectural achievements in this guide are so charming and sometimes so elaborate that it's hard to imagine actually eating them; they're meant to be admired, not devoured. From rustic to royal, humble to ornate, this eclectic assortment ranges from cooking-school complex to child-simple. Some were even designed by kids and could certainly be constructed by them. (Just be sure to buy extra trimmings, since the budding architects are bound to do some nibbling!) The authors lay solid groundwork in the introductory section, explaining the key points of gingerbread building, pattern making, and utilizing various types of trimmings, and offer basic recipes for gingerbread dough, royal icing, marzipan, pastillage, and fondant. Then it's on to the structures themselves, contributed by more than four dozen designers. Houses, cabins, inns, chapels, castles, lighthouses, even whole little villages drip with snowy icing, as candies, cookies, and other goodies mimic stone, brick, shingle, stucco, logs, and landscaping. This is not a step-by-step guide but rather a gallery of wonderful ideas, with photos of each creation and some very general suggestions about making them. The photography is not high quality but is adequate enough to show detail, and templates are included for many of the structures. One designer even found an ingenious solution to the edibility dilemma, turning the flat roof of her elaborate Victorian concoction into a serving surface for Christmas cookies. --Amy Handy