

# Preparing Your Candy House

Cost per house: \$10 (fee covers the cost of awesome candy decorations, including candy canes, peppermint pinwheels, cinnamon hearts, gum drops, sugar sprinkles and much more!) To build your house, you will need: cardboard box(es), masking tape, scissors, spatula, table knife and measuring spoons. Ingredients for the frosting are listed below.

## **MAKING YOUR CANDY HOUSE AT HOME – Must be done ahead of time**

Use masking tape to put your house together.

Front and Back – 2 pieces of cardboard – 9" x 6 ½"

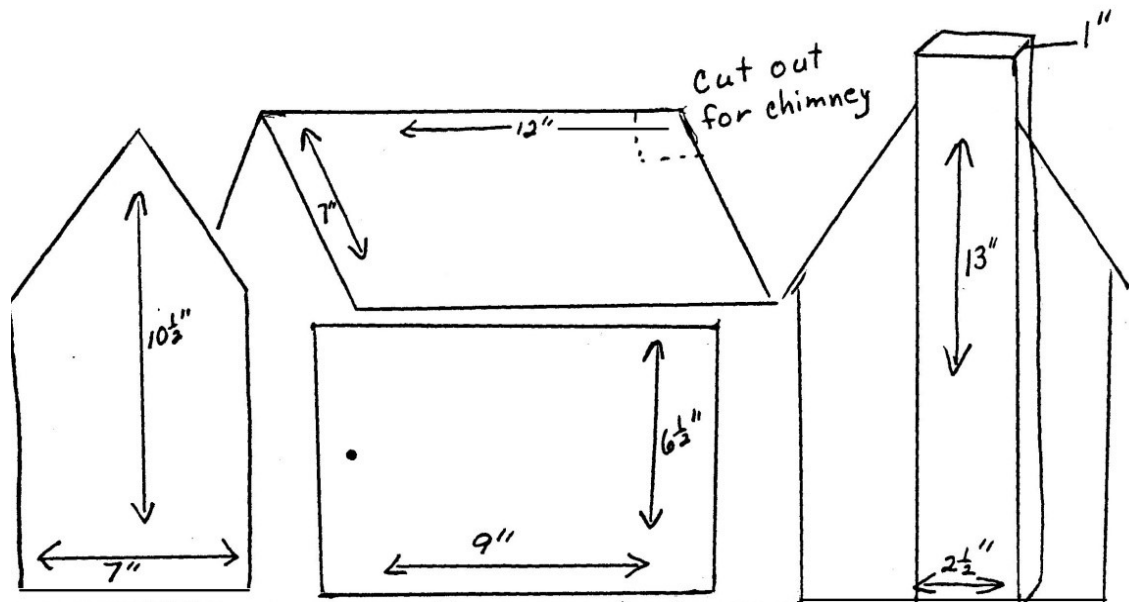
Sides – 2 pieces of cardboard – 7" x 6 ½" x 10 ½"

Yard – 18" x 14" double thickness cardboard (place under house)

Roof – 1 piece scored in the middle 12" x 14" or two pieces 12" x 7" taped on roof ridge or use a soda pop carton for bottles in any size you want your house to be.

Chimney – 1 piece of cardboard 7" x 13"; score 2 ½" x 1" x 2 ½" x 1"

Don't worry if you end up with spaces – frosting will cover everything!



## **MAKING YOUR FROSTING AT HOME – Must be done ahead of time**

9 egg whites – must be fresh eggs (use egg whites only!).

3 lbs. Confectioner's sugar

1½ teaspoons cream of tartar

- 1) In a very large bowl, beat egg whites until very stiff
- 2) Slowly and gradually add Confectioner's sugar.
- 3) Beat until smooth and shiny.
- 4) Cover. (Ok to make a day ahead and refrigerate.)
- 5) Just before you are ready to frost your house, add 1½ teaspoons cream of tartar to stiffen the frosting. You can add this at home or at church.

Frost and decorate roof and chimney first, then frost sides. Do the base or yard last. Work quickly, as frosting hardens in a short time. Have fun!



# Examples from past years

