



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Graham Cracker Gingerbread Houses

Ingredients

- 4 full Graham Crackers
- White Chocolate Chips
- Candies

Directions

HOW TO MAKE A GINGERBREAD HOUSE OUT OF GRAHAM CRACKERS:

- For each graham cracker house, you will need 4 full graham crackers. You'll cut two of them in half to form the roof and side walls, and the other two will be cut with a triangle at the top to make the front and back walls. I have found that the Great Value brand of graham crackers (from Walmart) work very well. You can cut through them easily and they don't tend to break. HoneyMaid graham crackers, however, DO tend to snap in half, making them harder to use.
- You'll also need some white chocolate chips or candy melts to use as glue, and a couple of small ziplock bags to put it in. Finally, you'll also use a cutting board and a serrated knife.

1. CUT THE GRAHAM CRACKERS:

- Place one full graham cracker on a cutting board. Use a serrated knife, carefully cut diagonally across the top half (a gently sawing motion works best). Cut diagonally the other way so the graham cracker has a triangle shape on top. Repeat with a second graham cracker.
- Cut the other two graham crackers in half so you have four graham cracker halves and two graham cracker halves with triangle shapes on top (they will support the roof).
- Graham cracker pieces needed to assemble house:
Four graham cracker halves and two graham cracker walls with roof support triangles.

Enjoy!

STATEN ISLAND CHILDREN'S MUSEUM
Expanding minds & imaginations since 1974



Graham Cracker Gingerbread Houses

2. APPLY WHITE CHOCOLATE:

- Place some white chocolate chips into a small zip-top bag and microwave for 30 seconds. If the chocolate isn't fully melted, microwave again in 15 second intervals until it's melted. Snip a **very** small bit of the bag off along one corner so you can "pipe" the chocolate out of the bag. **NOTE:** As you decorate, the chocolate in your bag may cool and begin to harden. Just pop it back in the microwave for 15 seconds to warm it back up if this happens.
- Lay one roof support cracker in between two graham cracker halves. Pipe a line of melted white chocolate down each side of the graham cracker halves.

3. ASSEMBLE THE WALLS:

- Fold up each graham cracker half and press it against the edges of the roof support cracker. Hold for about a minute, then carefully lift up all three crackers to a standing position and insert the other roof support cracker. If you do this on a small cutting board, you can pop the house in the fridge to help the white chocolate set up very quickly.

4. ADD THE ROOF:

- You now have the four walls put together. Wait until they feel firm before adding the roof, about 5 minutes at room temp or 2 minutes in the fridge. Pipe white chocolate or frosting along the top edges of all four crackers and use the two remaining cracker halves as roof panels, piping additional white chocolate along the peak of the roof. Let house stand for 10 minutes at room temperature to set up completely before decorating (it will take less time in the fridge).

5. DECORATING THE HOUSES:

- Once the chocolate has set, these houses are very sturdy and they will not collapse, no matter how much candy you load them up with. Give each kid a bag with a small amount of melted chocolate in it and let them go to town decorating. Because these houses are a bit smaller than traditional gingerbread houses, smaller size candies work well, such as M&Ms, mini M&Ms, and holiday sprinkles. My kids like having small candy canes to use, as well as Twizzlers, gummy bears, and gumdrops. Small peppermints, mini marshmallows, and pretzels are fun to have on hand as well!

TRY THESE FUN DECORATING IDEAS:

- Cut chocolate bars into squares to make shingles.
- To make "snow" on top of the houses, smeared on extra melted white chocolate, then top with coarse decorating sugar or coconut flakes.
- Cut chimneys from the graham crackers scraps and add them to the top of your houses.
- Make a cute wreath of the front of the house by piping a circle of white chocolate, then covering it with sprinkles or mini M&Ms.