

# Spooky Gingerbread Haunted House



Enjoy the sweet, spicy smell of making real gingerbread from a recipe or a mix (lots of five senses and math measurement potential here...) or create individual houses using the milk carton/graham cracker method for these fun Halloween houses. Both are loads of fun!

There are already wonderful articles written about how to do this craft project/treat, so I decided the quickest way to give you this information would be to post links to the sites with the easy, detailed instructions that I used. There are also great kits out there with pre-cut Gingerbread Haunted House pieces, icing and decorations.

- **Gingerbread Haunted House Instructions** - (link to: <http://allrecipes.com/HowTo/halloween-gingerbread-house/detail.aspx>)

We made both a real gingerbread haunted house and a graham cracker version that you see in the picture. If you are doing the milk-carton version, there are instructions for it on the website link before this one, entitled "Graham Cracker Gingerbread House."

We used Royal icing colored black and orange (\* Royal icing holds the best,) black licorice cut and twisted into the shape of bare trees, oval shaped cookies cut in half for gravestones, and orange and brown M&M's for a colorful path. You can pipe in ghosts, spiders, and webs in windows, or you can use ghost marshmallow peeps in the yard. A fun treat to make and to eat!