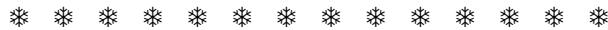


Easy Milk Carton Gingerbread House

SUPPLIES

- ★ **Milk/juice carton*** (pint or quart, depending how big you want your gingerbread house) — *You will need to rinse your carton and let it dry out completely or it's going to stink. Seriously.*
- ★ **Graham crackers**
- ★ **Royal icing** (see recipe below) or **store-bought frosting**
- ★ **Ziplock bag** (for royal icing) or **pastry bag & tips** (if a Ziplock bag, a freezer bag is ideal)
- ★ **Candy** — *Now is your chance to get rid of those Halloween candy dregs!*
- ★ **Craft stick** or **utensils** for spreading icing
- ★ **Paper plate/cardboard/something** to build the house on



RECIPE FOR ROYAL ICING

INGREDIENTS

- ★ 2 c powdered sugar
- ★ 2 tbsp meringue powder
- ★ 1/4 warm water (+more as needed for thinning)
- ★ Optional: 1/2 tsp vanilla extract and/or 1/4 tsp almond extract

INSTRUCTIONS

In a medium bowl, combine the powdered sugar and meringue powder.

Add the water. Beat at medium-high speed until stiff peaks form (5-7 minutes). The frosting should have a consistency similar to toothpaste.

Transfer the icing into ziplock bag or pastry bag. (If the icing is kept in a bowl, keep a damp paper towel over the top as it will dry out quickly.) If you are using a ziplock bag, snip a tiny corner off when you are ready to use it and pipe the icing through the hole. Et voilà! Ready to decorate!