

Gingerbread House Decorating Ideas



Use Icing as Glue

Secure your decorations in place with a dab of royal icing. If you're not planning on eating your house, you can use hot glue instead.



Get Creative With Candy

Line your walkway with gumdrops, jelly beans, licorice, and other hard candies or place them in the windows for a fun, whimsical display.



Make Scalloped Shingles

Use icing to mimic the look of scalloped shingles on the roof. You can also outline the door and windows with icing to make a cute cottage.



Add Pops of Peppermint

Candy canes and peppermint candies add a colorful twist to your gingerbread house. The pink and red colors are a great addition to the front door, windows, and walkway.



Create Icicles With Icing

Add this magical effect to your roof edge, windowsills, and trees by squeezing icing on them and gently pulling the icing downward while releasing pressure.



Go Cottagecore With Cereal

Replicate the look of a quaint country cottage by adding shredded wheat or crispy rice cereal to the roof. This will create a thatched roof effect.

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Create a Charming Cabin

Attach pretzel rods horizontally to your gingerbread house to create a cozy log cabin. Stagger the pretzels to make a house that's (almost) too cute to eat.



Build a Snowman

Liven up your gingerbread house with a cute snowman made of marshmallows. Make one or make a whole family, and personalize them with your choice of candy.



Add Pizzazz With Sprinkles

Cover the base with icing and sprinkles for just the right amount of fun. This will give your scene more definition and texture.



Go Nuts With Your Decor

Add some country charm with a roof made of halved pecans or almond slices. Using icing as glue, overlap the nuts to create the look of half-round shingles.



Decorate the Base

To create a truly beautiful holiday scene, dress up the base with coconut flakes. Use them to create snow piles or dye them green so they look like grass.



Make Tasty Trees

Create a stunning forest of trees by thinning out icing with water and dyeing it green with food coloring. Dip sugar cones into the icing and stand them upside down.

Share your creations



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