

SECOND SATURDAYS ARE FOR FAMILIES: GINGERBREAD VILLAS

Be the art-chitect of your very own candy home! We're whipping up edible houses like you've never seen before, inspired by the architecture of the Driscoll Villa at Laguna Gloria.

Materials:

1 pack of Graham Crackers
½ cup Royal Icing
Assortment of Candy
Plate or tray
Qt Ziplock Bag
Toothpicks

Royal Icing Recipe (1.5 cups):

2 cups confectioners' (powdered) sugar

1 ½ tablespoons meringue powder

2 ½ tablespoons warm water.

Additional small splashes of water until you reach the correct consistency – runny toothpaste consistency.



HOW-TO:

1. Collect your supplies! In addition to your graham crackers and all the treats and sweets you have collected to decorate your building, make sure you have your royal icing ready to go, too.
2. Begin by thinking about the shape of your building. Do you want to create a square or rectangular shaped building? Or maybe you want to make a building with a unique shape? Will your building be one story or multiple stories? Before adding any icing, set up your walls the way you want them. **PRO TIP:** Each graham cracker has a perforated line that divides the cracker into pieces. You can easily break your cracker into smaller pieces if your design calls for it or leave the crackers whole for large building walls.
3. Once your walls are ready to be glued together, grab your icing bag. Cut a very small hole in the corner of your icing bag. This will turn your sandwich bag into a piping bag! You will be able to squeeze out a small amount of icing from that hole in the corner. Make sure the hole isn't too big or your icing could get messy quickly!
4. Your royal icing is the glue that holds your building together. As it dries, it will become very hard. Begin by placing a generous amount of icing at each corner of your building. Your icing will take a little while to dry so be gentle and be patient! Your walls won't be super strong right away but as the icing dries, they will become stronger and stronger! If needed, add a line of icing to the outside of each corner. This will create a stronger connection between the graham crackers.

PRO TIP: Adding a little bit of icing to the bottom of the cracker where it touches the tray or plate will help keep your building in place as your work.

5. Once all of your walls are connected and your roof is firmly attached, it is time to decorate! Use the icing to attach all the candy, cereal and other sweets to decorate your building and its surroundings.
6. Find a video of this project by a museum educator on our website at TheContemporaryAustin.org!
7. **SHARE YOUR CREATIONS!** Show us all the amazing art you are creating by tagging [@contemporaryatx](https://www.instagram.com/contemporaryatx) [#SecondSaturdaysAtHome](https://www.instagram.com/contemporaryatx)
8. Learn more about what inspired our art making today - the Villa at Laguna Gloria!



DID YOU KNOW:

- Built in 1916, the Driscoll Villa at Laguna Gloria was modeled after an Italian villa. Much of the structure is the same today as it was over 100 years ago.
- The villa is made from concrete and stucco making it fire resistant and super strong!
- If you look carefully you will spot some very unique villa residents on the façade of the building – gargoyles!