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## The Gingerbread Architect by Lauren Chattman

[The Gingerbread Architect](#) Recipes and Blueprints for Twelve Classic American Homes **Written by Susan Matheson and Lauren Chattman** **Hardcover**, 144 pages | Clarkson Potter | Cooking - Baking | **\$22.50** | 978-0-307-40678-1 (0-307-40678-4)

What happens when an architect who is also an avid baker gets together with a house-obsessed pastry chef? Twelve classic American homes rendered in gingerbread.

Are you dreaming of a colonial Christmas? Here's your chance to build a traditional Cape Cod house in freshly baked gingerbread, complete with breath-mint pinnacles, Twizzler shingles, and a brick-red fruit-leather chimney. Prefer nineteenth-century New York elegance? Why not whip up an urban brownstone, embellished with crushed butterscotch windows, Tootsie Roll staircase posts, and a front courtyard tiled in mini Chiclets. Is the Santa Fe look more your style? Try a gingerbread pueblo, landscaped with rock-candy cacti and turbinado-sugar sand.

Here to guide you through every step of building your gingerbread dream house is *The Gingerbread Architect*, created by New York- and London-based architect Susan Matheson and professional baker Lauren Chattman. Featuring detailed blueprints and elevations of the houses alongside baking directions and essential construction notes, this modern guide to the traditional holiday craft of creating gingerbread houses has projects for bakers of all levels, from novice to advanced.

For each house, Matheson and Chattman provide historical context and descriptions of prominent architectural features, demonstrating how to execute those characteristics in gingerbread and candy. Detailed instructions cover everything from baking and assembling the walls to piping icing and landscaping the yard. And to help match gingerbread houses to bakers-and their little helpers-each house has a difficulty rating, ranging from one gingerbread man to four.

With full-color photographs of the finished houses, tips on the construction schedule, baking and candy resource guides, a glossary of architectural terms, and instructions for lighting the houses from within, *The Gingerbread Architect* is the complete guide to the ultimate family holiday baking project-for anyone with a keen eye and a sweet tooth.

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