



Making gingerbread houses in Atlanta

We have a tradition in our family: making gingerbread houses. Since my daughter was two, we have made gingerbread houses each year during the holidays. It's not only a fun family-bonding activity, it satisfies my need to be "crafty." I enjoy attempting different structures each year and am getting more and more adventuresome in the houses I tackle.

There is one gingerbread house I'll likely never attempt: the life-sized cottage at the St. Regis Atlanta. I am fascinated by this gingerbread house and can't wait to take my children to see it as inspiration before we begin constructing our own.

The gingerbread house at the St. Regis starts with a wooden frame, which is



paneled with gingerbread, icing, and candy. It took over 500 hours to build this house. Twelve hours were spent on a Jelly Belly bear portrait and it took four hours to make an M&M St. Regis logo. Pictures don't do this house justice!

Here's what was used to construct the house:

- 800 eggs
- 350 lbs. sugar
- 1000 lbs. flour
- 25 lbs. spices
- 400 lbs. royal icing
- 1003 gingerbread bricks
- 874 gummy bears
- 18 lbs. sugar crystal icing
- 4500 blue mints
- 2800 fruit candies melted down for windows
- 725 M&M's
- 143 chocolate covered gummy bears
- 10 lbs. homemade candy