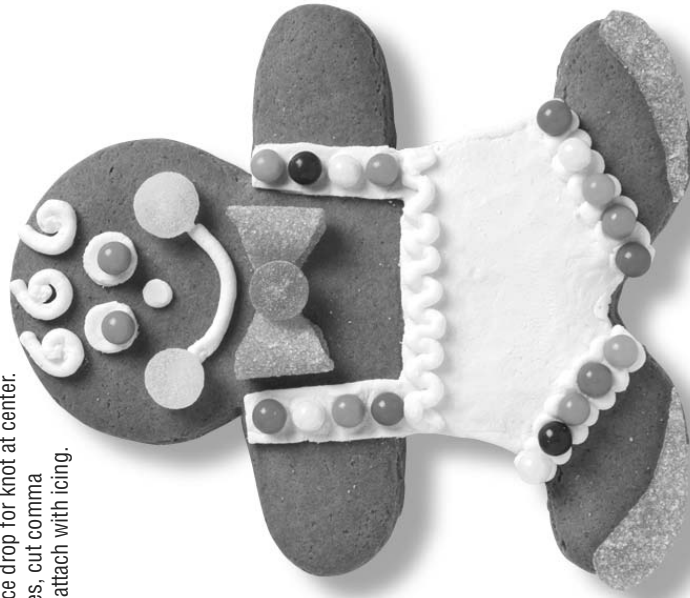


## JOLLY GINGERBREAD MAN

- Outline and pipe in overalls; smooth with a spatula. Decorate trim on waistline and pant cuffs with zigzags. Attach mini multi-colored candies with dots of icing.
- Decorate hair with C-shaped outlines. Decorate eyes and nose with dots (flatten and smooth with finger dipped in cornstarch). Attach mini multi-colored candies for pupils. Decorate smile with outline. For cheeks, cut a mini spice drop in half; attach with dots of icing.
- For shoes and bow tie, roll out mini spice drops with a rolling pin on waxed paper sprinkled with granulated sugar. For tie, using a paring knife, cut out two  $\frac{3}{4}$  x  $1\frac{1}{4}$  in. long strips; fold and trim to create bow tie shape. Attach tie pieces with dots of icing; attach a mini spice drop for knot at center. For shoes, cut comma shapes; attach with icing.



Complete Instructions for Decorating



No Baking  
Needed!

# Gingerbread Cookie Kit



## IMPORTANT:

Completely read through instructions before you begin.

Here's what's included  
in your kit:

- 8 Gingerbread cookies
- Creamy white icing mix
- Mini spice drops
- Mini multi-colored candies
- Decorating bag & tip

You will also need:

- Electric mixer
- Spatula
- Rolling pin
- Waxed paper
- Paring knife

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**BEGIN HERE. THESE GENERAL INSTRUCTIONS APPLY TO ALL THE DESIGNS.**  
**IMPORTANT: Completely read through instructions before you begin.**

Your decorating fun is about to begin! Dress up your gingerbread kids any way you like – it's easy! Check out all the great ways you can decorate them – you'll probably think of many more ideas.

Everything's here for you to start decorating fantastic cookies! Mix the icing, fill the decorating bag and squeeze on faces, hair and clothes. Then top your cookies with the colorful candies included for an extra festive touch. It's up to you! Straight hair or curls, dressed in party clothes or bundled up for winter weather. You can even personalize them by writing the names of your favorite kids.

### Step 1—Mixing the Icing

Using an electric mixer, cream **4 tablespoons** of softened margarine or butter and icing mix together, beating at medium speed. Add **1 tablespoon** of milk, water, or whipping cream and continue beating until light and fluffy.

### Step 2—Prepare the Decorating Bag

**a. Assemble bag and decorating tip.**  
Cut approximately 3/4 in. off pointed end of decorating bag with a pair of scissors. Drop the decorating tip into the bag so 1/2 in. of the tip is exposed. If necessary, trim bag a little at a time until tip fits correctly.

**b. Fill bag with icing.**  
Cuff open end of bag over your hand. Using spatula, fill bag with no more than 1/2 cup of icing. To close, unfold cuff and twist top of bag shut.  
**Note: it's important to tightly twist the top of the bag so icing does not come out of the top while decorating. You can also secure twisted top of bag with a twist tie.**

**c. How to use the bag to decorate.**  
To hold bag correctly while decorating, curl fingers around the bag with the twist between your thumb and index finger. This forces the icing down into the tip each time you squeeze. Apply even pressure with all four fingers; the icing will come out of the tip until you stop squeezing. As you decorate, periodically twist the bag to force the icing down into the tip. Use fingers of the other hand to guide the tip as you decorate. When the bag is empty, simply untwist and refill bag as in "b," above.

### Decorate any way you like!

Make lines, zigzags, dots, any design you want, using the decorating bag. You can also spread the icing on the cookies with a spatula. If you're spreading, you may want to add one additional tablespoon of water to make the icing a little thinner. This will help the icing spread more easily.

### Step 3—Decorating Techniques

#### To Outline

Hold bag at 45° angle and touch tip to surface. Squeeze at starting point so that icing sticks to surface. Now raise tip slightly and as you squeeze, guide tip slightly above surface. To end outline, stop squeezing, touch tip to surface and pull away. If icing ripples, you are squeezing the bag too hard. If outlines break, you are moving the bag too quickly or icing is too thick.

**To Outline and Pipe-In:** After outlining, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch.



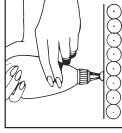
#### To Make Zigzags

Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a tight side-to-side motion for a zigzag effect. To end, stop pressure and pull tip away.



#### To Make Dots

Hold bag straight up with the tip slightly above the surface. Squeeze the bag and keep point of the tip in icing until the dot is the size you want. Stop squeezing the bag completely before you lift the tip from the dot. Lift the tip up and pull away from piped dot.

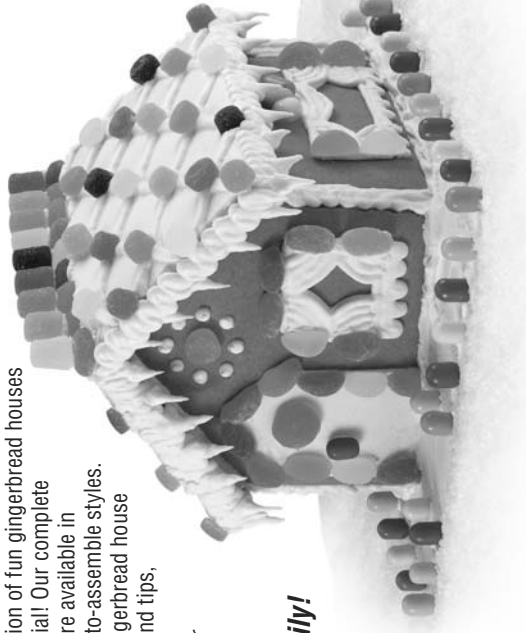


**NOW CHOOSE ONE OF THE FOLLOWING DESIGNS  
AND FOLLOW THE DIRECTIONS TO DECORATE YOUR GINGERBREAD COOKIES.**

### GIVE YOUR GINGERBREAD PEOPLE A HOME

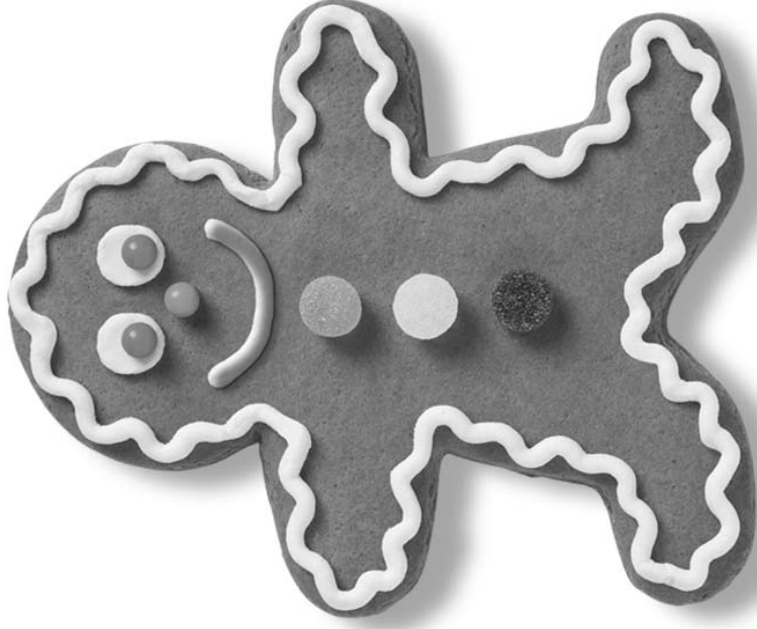
Wilton has a great selection of fun gingerbread houses to make the season special! Our complete gingerbread house kits are available in pre-assembled or ready-to-assemble styles. All kits include baked gingerbread house panels, icing mix, bags and tips, colorful candy trims and complete instructions for 3 house designs.

**It's a fun activity  
for the whole family!**



## EASY-GOING GUY

- Decorate edges of cookie with wavy outlines. For buttons, cut mini spice drops in half; attach with dots of icing.
- Decorate eyes with dots (flatten and smooth with finger dipped in cornstarch). Attach mini multi-colored candies for pupils and nose. Decorate smile with outline.



## SMART COOKIE

- Outline coat and fill in with vertical lines. For sleeves, roll out mini spice drops on waxed paper sprinkled with granulated sugar. Cut a wavy strip with paring knife; attach with dots of icing. For scarf, cut mini spice drops in half and position.
- Ice shoe areas smooth with spatula; add dots of icing. Cut a mini spice drop in half and attach to toe areas with icing.
- Decorate hair with C-shaped outlines. Decorate eyes and nose with dots (flatten and smooth with finger dipped in cornstarch). Attach mini multi-colored candies for pupils. Decorate smile with outline.

