

## HOME FOR THE HOLIDAYS

- Prepare 2 remaining packets of icing as needed, one at a time. Set aside 1/2 of the icing from the last packet to use later for snow around the house (keep reserved icing covered with a damp cloth).
- Fill decorating bag with **SMALL** round tip with icing.
- Decorate trees: Using a rolling pin, flatten mini jellies (use 1 per star). Cut into stars, attach to treetops with dots of icing. Decorate with zigzag garland. Attach mini red/white/green candies. Decorate tree with dots. Set aside.
- Decorate windows on all 4 sides of house. Using a rolling pin, flatten mini jellies (use 1 per window). Cut into squares for windows. Attach with dots of icing. Outline windows with zigzags. Decorate side and back windows with curtains. Cut mini jellies into pieces and attach for curtain ties. Attach mini red/white/green candies around windows and decorate windowsills with icicles. Attach icing decoration faces in front windows. Cut jelly rings in half and attach above windows. Cut jelly rings in fourths, attach one above each half jelly ring and add dots of icing.
- Decorate a door on the front of the house. Using a rolling pin, flatten 1 mini jelly. Cut into a square for door window. Outline window on door and door with zigzags. Decorate window with curtains. Cut mini jellies into pieces and attach for curtain ties. Cut mini jellies in half and attach around door. Cut a mini jelly in half and roll into thin rope. Roll in granulated sugar. Shape and attach for door handle.
- Create a wreath above the door by attaching whole spearmint leaves in a circular pattern. Attach mini red/white/green candies. Cut spearmint leaves in small pieces and attach on top of whole leaves. Flatten mini jellies, cutout and shape a bow, attach to wreath.
- Decorate all sides of house with dot snowflakes: pipe dots in a circle, then add a dot in the center. Decorate around snowflakes with random dots.
- Cover seams of house with zigzags.
- Using a spatula, ice roof. Decorate chimney seams with zigzags and attach mini red/white/green candies. Decorate roof with zigzag garland. Cut mini jellies in half and attach on garland. Attach cherry sours at garland points. Attach jelly rings on roof peak. Fill decorating bag with **LARGE** round tip with icing. Decorate roof and chimney edges with icicles. Attach mini red/white/green candies on chimney top. Attach pinwheel mints on eaves.
- Using a spatula, ice snow on base fluffy. Cut spearmint leaves in half lengthwise and attach around base of house. Attach pinwheel mints for walkway. Position trees.

## Complete Instructions for Assembling & Decorating



**IMPORTANT: Completely read through instructions before you begin.**

### Everything is included to build and decorate your ultimate gingerbread house!

- 11 pre-baked gingerbread house pieces (assembled house measures 11 3/4" high x 10 3/4" wide x 9" deep)
- 2 gingerbread trees
- Decorating bags and two nickel-plated round tips (small #5, large #12)
- 3 packets white decorating icing mix
- Mini jellies, jelly rings, spearmint leaves, cherry sours, mini red/green/white candies, pinwheel mints
- 2 icing decorations

### You Will Also Need:

- Mixer and bowl
- Small spatula or butter knife
- Rolling pin
- Granulated and confectioners' sugar
- Shredded coconut, if desired
- A heavy board or base, 15" x 15" or larger



**BEGIN HERE.**

**IMPORTANT—Completely read through instructions before you begin.**

### Step 1 – Prepare the gingerbread

As with any baked product, there sometimes may be slight shape variations in the gingerbread pieces. To begin, remove the gingerbread from the wrapping. Look over the house pieces to be sure the edges are straight. If necessary, trim bottom and inside edges of each piece using a ruler and sharp knife, so that they will align when assembled.

### Step 2 – Prepare a base

A heavy board or base, 15" x 15" or larger is needed for this gingerbread house to support the weight when fully decorated. You can use double thick foam core board, or triple thick corrugated board covered in foil. When transporting decorated gingerbread house, be sure to support the base from underneath.

### Step 3 – Make the icing

Ideal for building and decorating your gingerbread house, decorating icing dries hard and lasts for weeks without softening. You will need all three packets of icing for completing this house – 1 packet for assembling the house and 2 packets for decorating. **IMPORTANT:** for best results DO NOT prepare the icing until you are ready to use it. Prepare each icing packet separately.

#### Directions for Mixing Icing:

In a mixing bowl, combine contents of 1 icing packet with **4 Tablespoons plus 1 teaspoon** warm water. Using an electric mixer, beat on low speed for one minute. Beat on medium speed for 2-3 minutes or until thick and smooth. Icing will not be fluffy, but will be the consistency of toothpaste. If icing is too thick, add additional water, **1/4 teaspoon** at a time. If too thin, add additional confectioners' sugar, **1 Tablespoon** at a time.

Icing sets quickly, so keep bowl covered with a damp cloth at all times to prevent drying. When bag and tip are not in use, cover tip with damp cloth or place in a sealed plastic bag.

### Step 4 – Prepare the decorating bags

There are two bags and two tips included. The larger round tip is used for assembling the house and decorating the house; the smaller tip is used for decorating the house. Prepare both bags when needed following these directions.

#### a. Assemble bag and decorating tip.

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

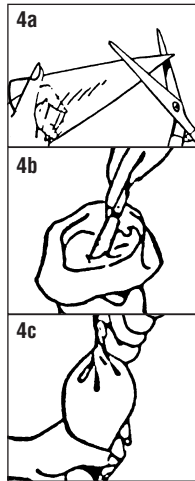
#### b. Fill bag with icing.

Cuff open end of bag over your hand. Using spatula, fill bag with no more than 1 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.



### Step 5 – Assemble the house

**Prepare 1 packet of icing for assembly (see step 3).** Use the decorating bag with the **LARGE** round tip. Fill the decorating bag (see step 4).

This kit includes 11 gingerbread house pieces: 2 peaked walls, 1 peaked center support, 2 side walls, 2 roof sections, 4 chimney sections (chimney assembly described in 5d below). The roof sections are the largest 2 pieces. The peaked center support is the smallest of the 3 peaked pieces. To assemble the house, you will need the prepared base (see step 2).

Don't worry if you should crack or break a gingerbread piece while working with it. Just use the icing as "glue" to join the pieces. Let set at least one hour. Then continue assembling and decorating. Icing can also be used to fill in any uneven areas.

#### a. Join one side wall to one peaked wall piece.

Pipe icing along bottom of side wall and along the bottom and side of the peaked wall. Join the pieces so that the side wall is positioned on the inside edge of the peaked wall piece. Press sides together and attach to the base. Hold in place several minutes until icing begins to set. If necessary, prop the wall pieces with heavy jars or cans on each side so they stay together.

#### b. Add the peaked center support.

Pipe icing along bottom and one side of the peaked center support. Position on the center of the side wall. Hold in place several minutes until icing begins to set. Attach the other peaked wall and side wall pieces in the same manner. Press together. If necessary, prop the wall pieces with heavy jars or cans on each side so they stay together.

#### Let dry completely, at least 1 hour, before proceeding to the next step "c".

#### c. Attach roof.

Pipe icing along roof angles of both peaked wall pieces, the peaked center support, and along top of side walls. Pipe icing along long side of one roof piece (this will be the peak of the roof). Position one roof section so it meets peaked wall and side wall edges. Hold this half in place while you add the other roof section in the same manner. Adjust so that each side is evenly pitched and the center seam meets. P

ress and hold in place 5-10 minutes to allow icing to set. If necessary, prop the roof pieces with heavy jars or cans on each side so they stay together. Check the roof pieces periodically to make certain they are staying tightly in place, and adjust as necessary.

#### Let house dry completely, at least 2-3 hours, before further decorating.

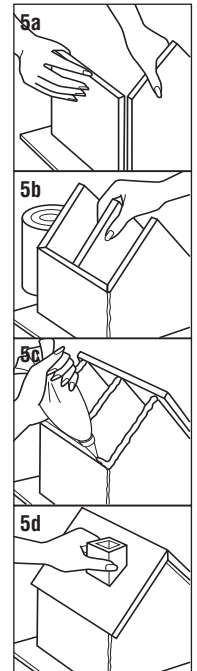
#### d. Assemble chimney pieces.

The 4 chimney pieces are as follows: 2 angled pieces, 1 long piece and 1 short piece. It is easiest to assemble the chimney and let it dry completely before attaching to the roof. Pipe icing on the long inside edges of 1 angled piece. Position the long and short pieces on the inside edges of the angled piece so the tops of all pieces align.

Turn upside-down, and stand the chimney on the flat edges. Pipe icing along the inside edges of the remaining angled piece, press together. Hold in place several minutes until icing begins to set.

#### Let chimney dry completely, at least 1 hour, before further decorating.

**Save the decorating bag with the large round tip in a sealed plastic bag for use later when decorating the house.**



## Step 6 – Decorating Techniques

### Decorating With Candy

Achieve different effects by turning the candy included in this kit into different shapes!

Mini Jellies: Slice in half to create two round pieces.

Jelly Rings: Slice in quarters to create four pieces.

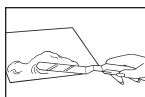
Spear-mint Leaves: Slice each in half lengthwise to create two thinner leaves. For smaller leaves, divide a spear-mint leaf using a "Y" cut to create 3 pieces.

You can also flatten the mini jellies and jelly rings and cut into shapes to use as windows or decorations. Roll out in granulated sugar using a rolling pin. Cut into desired shapes. Attach candy to your gingerbread house using dots of icing.

Hint: Mini Jellies, Jelly Rings and Spear-mint Leaves can be cut using a paring knife or scissors. Carefully wipe blades with damp cloth if candy sticks.

### Icing With Spatula

With spatula, spread icing over area to be covered. **To ice smooth:** run spatula lightly over the icing in the same direction, blending it in for an even look. **Hint:** to ice small areas, use a decorating bag and tip, squeeze icing onto area, then smooth with small spatula. **To ice fluffy:** pull spatula over icing in short strokes



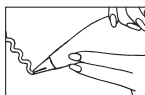
### To Outline

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.



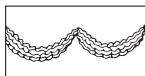
### To Make Zigzags

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.



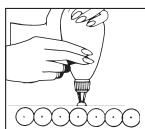
### To Make Zigzag Garland

Hold bag as for basic zigzag technique. Allow tip to touch the surface lightly and use a light-to-heavy-to-light pressure to form curves of garland. To end, stop pressure, 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.



### To Make Icicles

Hold bag perpendicular to roof edge and peak. With heavy to light pressure, pipe from top to bottom, easing pressure and drawing icing to a point.



### Alternate Decorating Ideas

To give your "snow" a fluffier look, sprinkle shredded coconut on the icing immediately after spreading.

**NOW FOLLOW THE DIRECTIONS TO DECORATE  
YOUR ULTIMATE GINGERBREAD HOUSE.**