

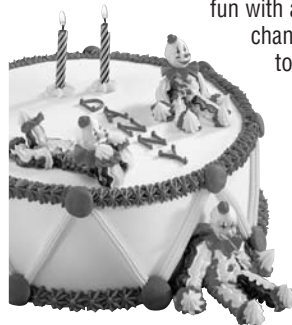
Your Decorating Fun Has Just Begun!

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If you had fun decorating your gingerbread house, you're going to love learning to decorate dazzling cakes for holidays, birthdays and more. Sign up today for a Wilton Method Cake Decorating Class! It's the perfect way to discover the fun of cake decorating and meet others who love to decorate too.

In just four two-hour sessions, our friendly instructors make learning to decorate easy and fun. They'll be with you every step of the way, showing you first hand how to get perfect results. It's the best way to learn!



Wilton Classes are even more fun with a friend. It's a chance to spend time together, learning and sharing with people who love to decorate just as much as you do! Thousands have discovered the fun of decorating at Wilton Method Classes. Everyone has a great time!

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Wilton Method Cake Decorating Classes!
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Complete Instructions for Assembling & Decorating

Pre-Baked Gingerbread House Kit



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

Here's What's Included In Your Kit:

- Six pre-baked gingerbread house pieces (assembled house measures 8" wide x 7" deep x 6 1/2" high)
- Decorating icing mix
- Decorating bag and tip
- Spice Drops, Jelly Rings, and Mini Fruit-Flavored Candies
- Cardboard base

You Will Also Need:

- Mixer and bowl
- Small angled spatula or butter knife
- Scissors and paring knife
- Rolling pin
- Granulated sugar and confectioners' sugar
- Shredded coconut, if desired

BEGIN HERE. THESE GENERAL INSTRUCTIONS APPLY TO ALL THE DESIGNS.
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. Before you begin, look over the house pieces to be sure the edges are straight. Using a ruler and sharp knife, trim bottom and inside edges of each piece so that they will align when assembled.

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.

Step 2 – Prepare the base

The base is made from the cardboard carton insert that is packed in the box. Place the insert on a flat surface. Using scissors or a sharp edged tool, cut along one fold. Use the larger section as the base for your house; discard the smaller section.

Step 3 – Make the icing

Ideal for building and decorating your house, decorating icing dries hard and lasts for weeks without softening.

In a 3 quart mixing bowl, combine contents of 1 icing packet with **5 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 **1/2 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 bag

a. Assemble bag and decorating tip.

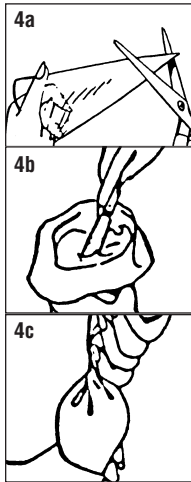
Cut approximately 3/4" off pointed end of decorating bag with a pair of scissors. Drop the decorating tip into the bag so 1/4" of the tip is exposed. If necessary, trim bag a little at a time until tip fits correctly.

b. Fill bag with icing.

Cuff open end of bag over your hand. Using spatula, fill bag with no more than 1/2 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.



Step 5 – Assemble the house

This kit includes 6 gingerbread house pieces: 2 peaked walls, 2 side walls, 2 roof sections. The roof sections are the largest 2 pieces. To assemble the house, you will need the prepared base (see step 2) and the icing already made and in the prepared decorating bag (see steps 3 and 4).

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

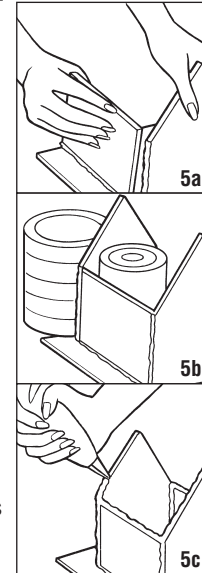
Pipe icing along bottom of side wall and along the bottom and side of the peaked wall. Join the pieces so that the side wall is positioned on the inside edge of the peaked wall piece. Press sides together and attach to the base. Hold in place several minutes until icing begins to set.

b. If necessary, prop the pieces up with heavy jars or cans on each side so they stay together.

Attach the other peaked wall and side wall pieces in the same manner. Press together. **Let dry at least 30 minutes before proceeding to the next step.**

c. Attach roof as follows:

Pipe icing along roof angle of both peaked wall pieces 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. Press and hold in place several minutes to allow icing to set. **Let house dry at least 1 hours before further decorating.**



Step 6 – Decorating techniques

Decorating with Candy

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

Spice Drops: Slice each vertically in two to achieve a different look. You can also flatten the spice drops to use as doors and windows. Roll out in granulated sugar using a rolling pin or the side of a smooth glass. Cut into desired shapes. Attach candy to your gingerbread house using dots of icing.

HINT: Jelly rings and spice drops can be cut using a paring knife or scissors. Carefully wipe blades with damp cloth if candy sticks.

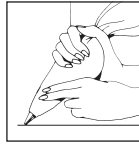
Icing With Spatula

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.



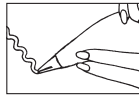
To Outline

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.



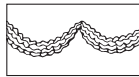
To Make Zigzags

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.



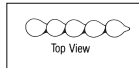
To Make Dots

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.



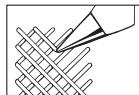
To Make Beads

Hold bag at 45° angle to surface, with end of bag pointing toward you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. Stop pressure completely and pull tip away for a finished bead.



To Make Lattice

Hold bag at 45° angle to surface with tip lightly touching surface. Pipe outlines diagonally, in one direction, across area. From the opposite side, pipe diagonal outlines in the other direction. Repeat until the area is completely covered.



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 CHOOSE ONE OF THE FOLLOWING DESIGNS AND FOLLOW THE DIRECTIONS TO DECORATE THE HOUSE.

WINTER WELCOME

- Divide prepared decorating icing in half, use half for decorating the house, the other half for adding "snow" around house (keep remaining half covered with a damp cloth).
- Fill decorating bag with icing.
- Using a rolling pin, flatten yellow spice drops and cut to desired window size. Attach two windows and one door window on front, and one window on each side.
- Outline windows and decorate with lattice. Outline door and scallop design on front of house.
- Cut spice drops in half and attach to bottom points of scallops. Cut jelly rings in half and attach as window sills. Attach a whole jelly ring for wreath above door. For bow on wreath, cut two spice drop pieces for loops and a round spice drop piece for knot; attach with dots of icing. Attach mini fruit-flavored candies in "flower petal" design at front peak of house. Decorate center of design with a dot of icing.
- Using a spatula, ice roof fluffy, pulling icing slightly over eaves.
- Cut jelly rings in half and attach to roof peak. Attach mini fruit-flavored candies to roof.
- Using a spatula, ice snow on base fluffy. Attach whole spice drops around house.



LATTICE LODGE

- Divide prepared decorating icing in half, use half for decorating the house, the other half for adding "snow" around house (keep remaining half covered with a damp cloth).
- Fill decorating bag with icing.
- Create windows and doors with outlines. Decorate window frames with dots to create a scalloped look. Decorate dot for doorknob. Cut spice drops in half and attach to door frame with icing; cut spice drop pieces and attach for door window and loft window with icing.
- Make flowers on front and side of house by decorating five-bead petals with a dot center.
- Decorate roof with lattice. Decorate a dot in each lattice opening. Decorate roof peak, eaves and seams of house with zigzags. Attach spice drops on roof peak. Attach mini fruit-flavored candies to eaves with icing.
- Using a spatula, ice snow on base fluffy. Cut jelly rings in half and position around the base of house. Attach mini fruit-flavored candies with icing to line walkway.



GUMDROP GETAWAY

- Divide prepared decorating icing in half, use half for decorating the house, the other half for adding "snow" around house (keep remaining half covered with a damp cloth).
- Fill decorating bag with icing.
- Create door and windows with outlines. Decorate snowdrift effect on windows and add icicles to window sills. Decorate corners of house with zigzags; decorate front of house with dots. Cut jelly rings in half and attach to tops of windows. Cut a smaller jelly ring piece and attach for wreath. For bow on wreath, cut two loops and a round knot from spice drop; attach with dots of icing. Attach mini fruit-flavored candies to sides of windows and door.
- Cut jelly rings in half, positioned on roof peak.
- Using a spatula, ice snow on base fluffy. Cut spice drop pieces and attach to base for walkway. Attach whole spice drops around base of house.

