

# Your Decorating Fun Has Just Begun-

## Sign Up For Wilton Cake Decorating Classes!



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 Decorating



**Pre-Built  
Ready to Decorate**

# Gingerbread House Kit



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

### Here's What's Included In Your Kit:

- One pre-baked, pre-assembled gingerbread house (5 1/4" wide x 5 1/2" deep x 4 1/2" high)
- Decorating icing mix
- Mini spice drops, jelly fruit slices, jelly spearmint leaves
- Decorating bag and tip
- 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 – Make the icing

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

In a 3-quart mixing bowl, combine contents of icing packet with **2 Tablespoons plus 2 teaspoons** warm water.

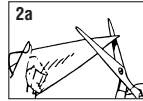
Using an electric mixer, beat on low speed for one minute. Beat on medium speed for 2-3 minutes or until thick and smooth. Icing will not be fluffy, but will be the consistency of toothpaste. If icing is too thick, add additional water **1/2 teaspoon** at a time. If too thin, add additional confectioners' 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 2 – Prepare the decorating bag

### a. Assemble bag and decorating tip.

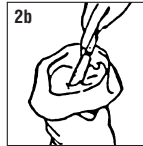
Cut about 3/4" off pointed end of decorating bag with a pair of scissors. Drop the decorating tip into the bag so 1/2" tip is exposed. If necessary, trim bag a little at a time until tip fits correctly.



### b. Fill bag with icing.

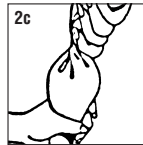
Cuff open end of bag over your hand. Using a spatula, fill bag with no more than 1/2 cup of icing. To close, unfold cuff and twist top of bag shut.

**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 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 3 – Decorating Techniques

### Decorating With Candy

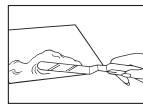
Achieve different effects by turning the candy included in this kit into different shapes!

**Mini spice drops, jelly fruit slices and jelly spearmint leaves:** Slice each vertically or horizontally in two, or cut in pieces to fit as needed. You can also flatten spice drops, jelly fruit slices or jelly spearmint leaves to use as doors or windows. Roll out in granulated sugar using a rolling pin or the side of a smooth glass. Cut into desired shapes. To make window sills, use a rolling pin to flatten a jelly candy, then roll out into a log. Attach candy to your gingerbread house using dots of icing.

**Hint:** Mini spice drops, jelly fruit slices and jelly spearmint 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.



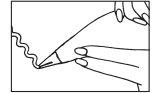
### To Outline

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.



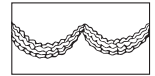
### To Make Zigzags

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.



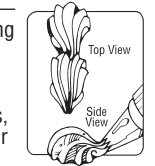
### To Make Dots

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 Shells

Hold decorating bag at a 45° angle, slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells, increase pressure; for smaller shells, decrease pressure.

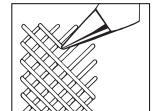


### To Make Fleur De Lis

Hold bag at a 45° angle so that you can pull the bag toward you. Tip slightly above surface. Squeeze out a basic shell, elongating the tail. Keeping the bag at a 45° angle, pipe a reverse shell to the left of the center shell and join the tails. Repeat procedure to the right side of the center shell.

### 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.**

## CANDY CLASSIC

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- Divide prepared decorating icing in half, use half for decorating 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 windowpanes with outlines. Decorate edges of windows and door area with zigzags. Decorate zigzag garland above door.
- Cut ball-shaped pieces from spice drops and attach above door with icing to form wreath. Cut and attach small spice drop piece for doorknob.
- Decorate seams of house with zigzags.
- Using a spatula, ice roof with wavy motion, pulling slightly over eaves. Cut spice drops in half horizontally and attach to roof and at garland points. Cut jelly fruit slices in half and attach to roof peak.
- Using a spatula, ice snow on base fluffy. Cut jelly spearmint leaves to various heights; attach leaves and spice drops around base of house.



## HOLIDAY HOME

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- Divide prepared decorating icing in half, use half for decorating 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, two windows on back and one window on side of house opposite from tree, with dots of icing.
- Outline windows and door. Decorate curtains in windows with stripes. Decorate windows and top of door with s-shaped outlines. Decorate corner seams of house with stripes. Decorate edges of tree side of house with s-shaped outlines and dots. Decorate a dot doorknob.
- Using a spatula, ice roof smooth, pulling icing slightly over eaves. Decorate rooftop with outline snowflakes and dots. Decorate icicles on eaves. Attach spice drops to roof peak.
- Using a spatula, ice tree area on side of house smooth. Cut jelly spearmint leaves into fourths and attach with dots of icing to form a tree shape. Attach spice drop ornaments. Roll out yellow spice drop and cut into star shape, attach to top of tree with dots of icing.
- Using a spatula, ice snow on base fluffy. Cut jelly fruit slices in half and attach under windows. Attach spice drops around base of house.



## SEASONAL SPLENDOR

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- Divide prepared decorating icing in half, use half for decorating house, the other half for adding "snow" around house (keep remaining half covered with a damp cloth).
- Fill decorating bag with icing.
- Create windows, door and window on door with outlines. Decorate windows and door with lattice. Decorate zigzags around doors and on tops of windows. Decorate fleur de lis above windows and door.
- Decorate seams of house with outlines. Decorate all sides of house with dots.
- Decorate roof with lattice. Decorate eaves with outlines. Decorate lattice intersections and eaves with dots. Decorate snow on roof peak with loose zigzags.
- Cut jelly spearmint leaves in strips, cut spice drops in half and attach in a holly shape to roof and roof peak. Decorate eaves and windowsills with icicles. Cut jelly fruit slices in half and attach to windows for shutters.
- Using a spatula, ice snow on base fluffy. Attach spice drops for walkway. Cut jelly fruit slices in half and attach for shrubs; attach jelly spearmint leaves for trees.

