

## Your Decorating Fun Has Just Begun!

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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 5 1/4" wide x 5 1/2" deep x 4 3/4" high)
- White decorating icing mix
- Decorating bag and tip
- Mini Spice Drops, Mini Fruit-Flavored Candies
- 2 icing decorations
- Cardboard base

### You Will Also Need:

- Mixer and bowl
- Small angled spatula or butter knife
- Scissors and paring knife
- Rolling pin
- Granulated 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 carton. 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 gingerbread house, decorating icing dries hard and lasts for weeks without softening.

In a mixing bowl, combine contents of 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, **1/2 teaspoon** at a time. If too thin, add additional sifted 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.

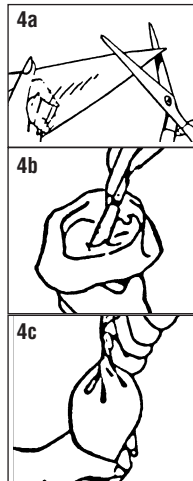
Cut approximately 3/4" off pointed end of decorating bag with a pair of scissors. Drop the decorating tip into the bag so 1/2" of the tip is exposed. If necessary, trim bag a little at a time until tip fits correctly.

### 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 and 2 roof sections. The roof sections are the largest 2 pieces. To assemble the house, you will need the prepared base (see step 2). Have the icing made and in the prepared decorating bag (see steps 3 and 4).

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

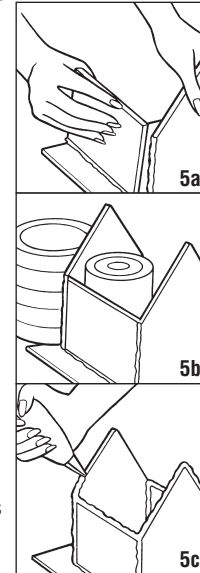
Pipe icing along bottom of side wall and along the bottom and side of the peaked wall. Join the pieces so that the side wall is positioned on the inside edge of the peaked wall piece. Press sides together and attach to the base. Hold in place several minutes until icing begins to set.

### b. If necessary, prop the pieces 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".**

### 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 2-3 hours before further decorating.**



## Step 6 – Decorating techniques

### Decorating with Candy

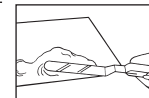
Achieve different effects by turning the candy included in this kit into different shapes!

**Mini Spice Drops:** Slice each in half to create two round pieces. You can also flatten the spice drops and cut into shapes to use as windows or doors. 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 Spice Drops can be cut using a paring knife or scissors. Carefully wipe blades with damp cloth if candy sticks.

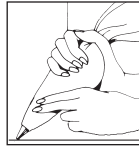
### Icing With Spatula

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.



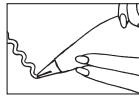
### To Outline

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.



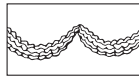
### To Make Zigzags

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.



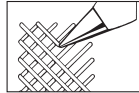
### To Make Zigzag Garland

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.



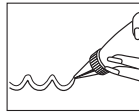
### To Make Lattice

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.



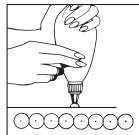
### To Make Scallops

Hold bag at 45° angle, touch tip to where point of scallop will begin. Squeeze and move tip along surface, moving down and then up again to the next point. Stop pressure before you touch tip to the end point of scallop. Repeat, keeping scallops uniform in width and length.



### 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.



### To Make Scrolls

Hold bag at 90° angle with tip lightly touching surface. As you squeeze out icing with a steady even pressure, move tip along surface, beginning in a circular motion, up and around, ending in a circular motion. To end, stop pressure, pull tip away.

### 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.**

## HOLIDAY HIDEAWAY

- 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 with outlines. Attach mini fruit-flavored candies around windows.
- Ice door smooth and decorate around it with scallops. Attach mini fruit-flavored candies around door. Decorate doorknob with a dot of icing. Cut mini spice drop in half and attach on door for window.
- To make wreath: Cut mini spice drops and attach above door. Using a rolling pin, flatten one red mini spice drop, cut into two small triangles and attach for bow loops.
- Decorate seams of house with zigzags. Using a spatula, ice roof fluffy. Decorate icicles along roof lines. Attach mini spice drops on roof peak. Cut mini spice drops in half and attach on roof.
- Using a spatula, ice snow on base fluffy. Attach mini spice drops to line walkway. Attach tree and snowman icing decorations.



## CANDY COTTAGE

- 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 mini spice drops. Cut into rectangles for windows and square for door window. Attach with dots of icing. Outline windows and door. Decorate around windows and door with scrolls and dots.
- Decorate roof with zigzag garland. Cut mini spice drops in half and attach to garland divisions.
- Attach mini fruit-flavored candies on roof peak and edges, above windows and on front of house above door. Cut mini spice drops in half and attach under windows.
- Using a spatula, ice snow on base fluffy. Attach tree and snowman icing decorations.



## WINTER RETREAT

- 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 door with outlines, ice smooth using a spatula. Attach mini fruit-flavored candies. Cut a mini spice drop in half and attach to door for window. Cut a small piece of spice drop and attach to door for doorknob.
- Decorate sides of house with lattice. Decorate seams of house with zigzags.
- Using a spatula, ice roof smooth. Attach whole mini spice drops on roof peak. Cut mini spice drops in half and attach on roof. Decorate roof edges with icicles.
- Using a spatula, ice snow on base fluffy. Attach mini spice drops to line walkway. Attach tree and snowman icing decorations.

