

Complete Instructions for Assembling & Decorating



Pre-Baked Gingerbread Tree Kit



IMPORTANT: Completely read through instructions before you begin.

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

- 14 Pre-Baked Gingerbread Star Cookies
- White and Green Icing Mix
- Decorating Accessories: 2 Disposable Decorating Bags, 1 Round Tip, 1 Star Tip
- 4 Icing Decorations: 3 Gift Packages, 1 Star
- Mini Multi-Color Candies
- Step-By-Step Instructions

You Will Also Need:

- Mixer and bowl
- Small angled spatula or butter knife
- Cake Board, Fanci-Foil Wrap
- Scissors or paring knife

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

Step 1 – Make the icing

As with any baked product, there sometimes may be slight shape variations in the gingerbread pieces. Before you begin, look over the star pieces to be sure the edges are straight. Using a ruler and sharp knife, trim edges of pieces straight.

Step 2 – Prepare the base

Cover Wilton Cake Circles or cardboard rounds with Fanci-Foil Wrap or foil wrapping paper to cardboard with tape.

Step 3 – Make the icing

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

In a 3-quart mixing bowl, combine contents of each icing packet with **2 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 confectioner's 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.

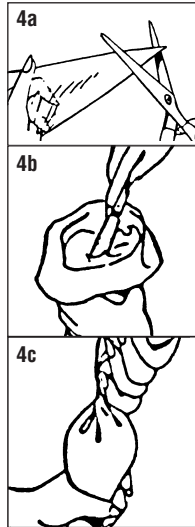
Cut approximately 3/4" off pointed end of decorating bag with a pair of scissors. Drop the decorating tip into the bag so 1/2" of the tip is exposed. If necessary, trim bag a little at a time until tip fits correctly.

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 lightly 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 tree

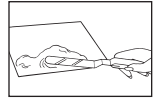
This kit includes 14 gingerbread star cookies: 7 sizes, 2 of each size. To assemble the tree, you will need the prepared base (see step 2). Have the icing made and in the prepared decorating bag (see steps 3 and 4).

To create a natural looking tree, first position larger cookies atop one another, alternating points. Continue to build upward, adding medium and small cookies in the same manner. Check the tree as you build to see that it is straight. Pipe a small amount of icing in the center of each star as you stack to keep your tree aligned.

Step 6 – Decorating techniques

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.



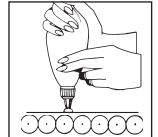
To Outline

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.



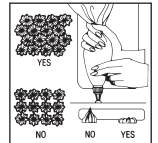
To Make Dots

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 Pull-Out Stars

Use star tip. Hold bag at 45° angle with tip lightly touching surface. As you squeeze out icing, pull tip down and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.



TO DECORATE SNOW-FROSTED FIR

You will need:

- 14 Pre-Baked Gingerbread Star Cookies
- White and Green Icing Mix
- Decorating Accessories: 2 Disposable Decorating Bags, 1 Round Tip, 1 Star Tip
- 4 Icing Decorations: 3 Gift Packages, 1 Star
- Mini Multi-Color Candies

Stack cookies, securing together with round tip and dots of white icing. Use star tip and green icing to decorate pull-out star branches on tree and attach mini multi-color candies. Use round tip and white icing to decorate icicles on tree branches. Use round tip and white icing to attach gift packages around tree. Use round tip and green icing to attach star to top of tree.



TO DECORATE FESTIVE HOLIDAY PINE

You will need:

- 14 Pre-Baked Gingerbread Star Cookies
- White and Green Icing Mix
- Decorating Accessories: 2 Disposable Decorating Bags, 1 Round Tip
- 4 Icing Decorations: 3 Gift Packages, 1 Star
- Mini Multi-Color Candies

Use spatula to ice cookies smooth with white icing; stack. Use round tip and green icing to pipe dots on pointed edges of tree and attach multi-color candies. Use round tip and white icing to attach gift packages around tree and star on top.

