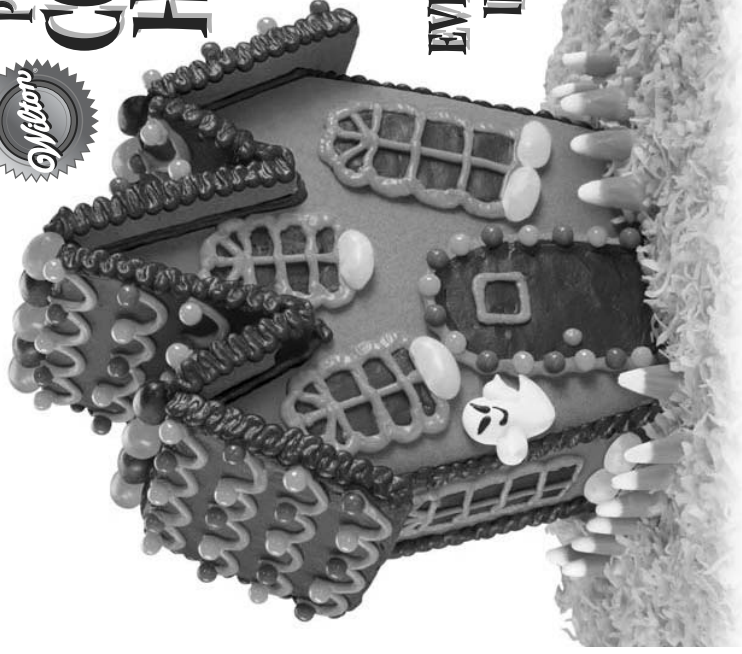


Complete Instructions for Assembling & Decorating



PRE-BAKED COOKIE HOUSE KIT



**EVERYTHING
INCLUDED!**

IMPORTANT: Completely read through instructions before you begin.

Here's What's Included In Your Kit:

- Ten pre-baked gingerbread house pieces (assembled house measures approximately 7 3/4 in. wide x 4 in. deep x 8 1/2 in. high)
- Orange and black decorating icing mixes
- Pre-made ghost icing decoration
- Candy – purple and orange mini round candies, jelly beans, candy corn
- Two decorating tips
- Two disposable decorating bags
- Cardboard base
- Complete assembly and decorating instructions

You Will Also Need:

- Mixer and bowl
- Small angled spatula or butter knife
- Toothpick
- Shredded coconut (optional)
- Green food coloring
- Zip-close plastic bag (optional)

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 house, decorator icing dries hard and lasts for weeks without softening.

In a mixing bowl, combine contents of icing packet with **2 tablespoons plus 1 teaspoon** warm water. Using an electric mixer, beat on low speed for 1 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 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 $\frac{3}{4}$ in. off pointed end of decorating bag with a pair of scissors. Drop the decorating tip into the bag so $\frac{1}{2}$ in. 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 $\frac{1}{2}$ 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 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 start squeezing. As you decorate, periodically twist the bag to force the icing down into the tip. Use the 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 10 gingerbread house pieces: 1 front wall, 1 back wall, 2 sidewalls, and 6 roof panels. 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 sidewall to one front wall piece

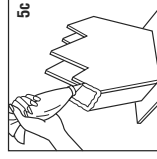
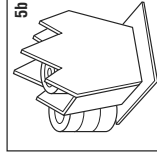
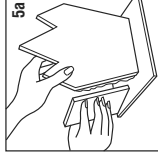
Pipe icing along bottom and side of the sidewall and along the bottom of the front wall. Join the pieces so that the sidewall is positioned on the inside edge of the front wall piece. Press sides together and attach to the base. Hold in place several minutes until icing begins to set. If necessary, prop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

b. Attach other sidewall piece and back wall in the same manner.

Join the pieces so that the side walls are positioned on the inside edges of the back and front wall pieces. Let dry at least 1 hour before proceeding to the next step "c". If necessary, prop pieces with jars or cans on each side.

c. Attach roof panels.

First, attach the middle peak roof panels. Pipe icing along inside edges of panels and on the peaked edge of middle portion of front and back walls. Position and press in place. Next attach right and left inner roof panels. Pipe icing at side edges of panels and walls, then position as for middle panels. Repeat process to attach right and left outer roof panels, making sure peaked edges meet evenly on inner and outer panels. Press in place. Prop bottom edge of roof sections with can, if needed.



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

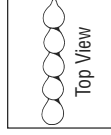
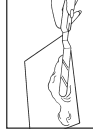
Hold bag at 45° angle and touch tip to surface. Squeeze at starting point so that icing sticks to surface. Now raise tip slightly and as you squeeze, guide tip slightly above surface. To end outline, stop squeezing, touch tip to surface and pull away. If icing ripples, you are squeezing the bag too hard. If outlines break, you are moving the bag too quickly or icing is too thick.

To Make 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.

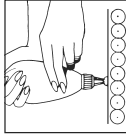
To Make Beads

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.



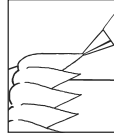
To Make Dots

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 Hanging Cobwebs

Hold bag perpendicular to window sill. With heavy-to-light pressure, pipe from top to bottom, easing pressure and drawing icing to a point.



To Tint Shredded Coconut

Place desired amount of coconut in zip-close plastic bag. Add a few drops of icing color and knead until color is evenly blended. Dry on waxed paper.

Decorating With Candy

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

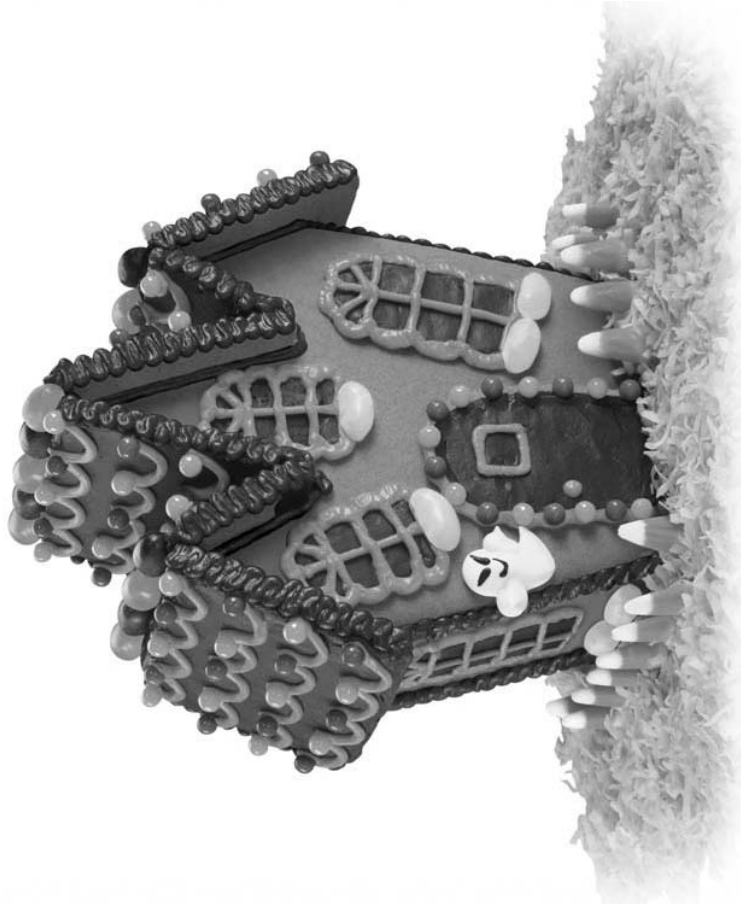
Jelly Beans: Cut in half lengthwise.

Candy Corn: Randomly cut each into 4–6 small pieces.

Hint: Cut candy using a paring knife or scissors. Carefully wipe blades with a damp cloth if candy sticks.

GONE HAUNTING

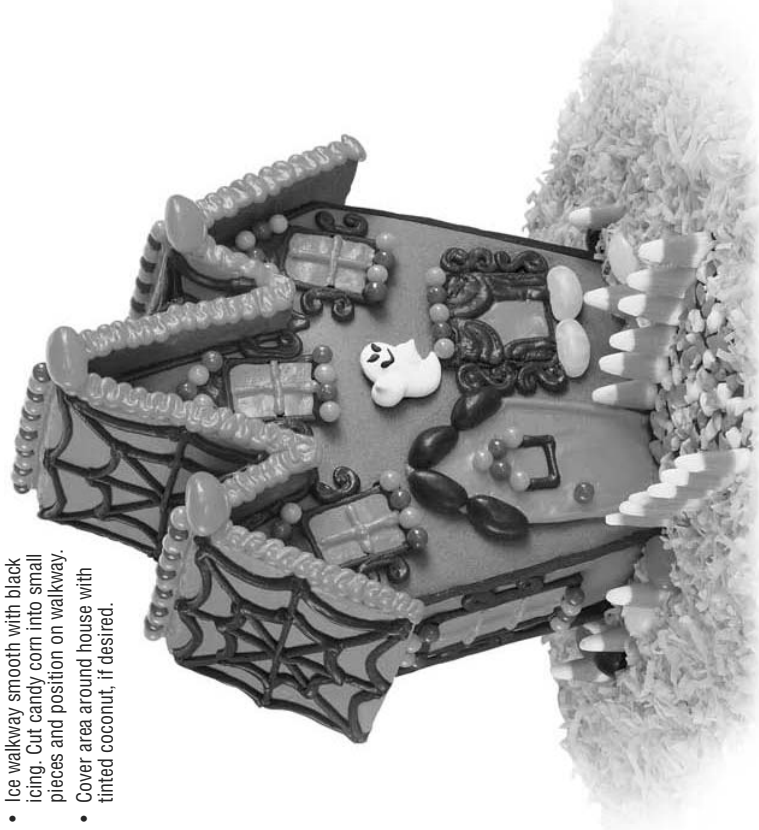
- Prepare decorating icings following instructions. Fill decorating bags with black and orange icing. Outline seams of assembled house with black icing.
- Fill in door and window areas with zigzags in black icing. Pat smooth with finger dipped in confectioner's sugar.
- Outline window panes, scalloped window frames and door window in orange icing. Outline door frame in orange icing using heavy pressure. Decorate doorknob with a dot of orange icing.
- Attach purple and orange mini round candies to door frame with orange icing. Cut jelly beans in half. Attach to window sills with orange icing.
- Using a spatula, ice 1 roof section at a time smooth in black icing. Decorate roof with scallops in orange icing. Attach a purple or orange mini round candy at each scallop peak. Decorate eaves with zigzags in black icing. Attach jelly beans to roof peaks with black icing.
- Attach ghost icing decoration to house with orange icing. Attach candy corn around house with orange icing.
- Cover area around house with tinted coconut, if desired.



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

POLTERGEIST PALACE

- Prepare decorating icings following instructions. Fill decorating bags with black and orange icing. Outline seams of assembled house with black icing.
- Fill in door and window areas with zigzags in orange icing. Pat smooth with finger dipped in confectioner's sugar.
- Outline door, door window and windows with black icing. Outline top window panes with orange icing. Decorate curtains in front window with lines of black icing. Decorate shutters on windows and scrollwork on door window with curving lines of black icing.
- Decorate peaks on top windows with lines of black icing. Attach purple and orange mini round candies around peaks at top of window, along bottom of windows, and for doorknob with orange icing
- Cut several jelly beans in half. Attach at peak of door and under large front window.
- Using a spatula, ice 1 roof section at a time smooth in orange icing.
- Decorate spider webs on roof with lines of black icing. Attach purple and orange mini round candies to roof peaks with orange icing. Pipe zigzags in orange icing on eaves. Attach whole jelly beans at roof points. Attach ghost icing decoration with orange icing.
- Attach whole jelly beans and candy corn around house with orange icing.
- Ice walkway smooth with black icing. Cut candy corn into small pieces and position on walkway.
- Cover area around house with tinted coconut, if desired.



PEEK-A-BOO!

- Prepare decorating icings following instructions. Fill decorating bags with black and orange icing. Outline seams of assembled house with orange icing.
- Fill in door and window areas with zigzags in black icing. Pat smooth with finger dipped in confectioner's sugar.
- Decorate arches on top of windows with outlines in orange icing. Decorate window sills with zigzags in orange icing; decorate window sills with hanging cobwebs.
- Fill in door area with zigzags in orange icing. Pat smooth with finger dipped in confectioner's sugar.
- Decorate door frame and door panels with outlines in black icing. Attach candy corn around door peak with orange icing. Attach purple and orange mini round candies to sides of windows with orange icing.
- Decorate bead eyes in windows with orange icing.
- Using a spatula, ice 1 roof section at a time smooth in black icing. Immediately after icing each section, score roof with a toothpick to create the look of wood planks.
- Attach candy corn to roof peaks with black icing. Cut jelly beans horizontally in half. Attach jelly bean halves to eaves with black icing. Attach jelly bean halves to board for pathway with orange icing. Attach ghost icing decoration to front of house with orange icing.
- Cover area around house with tinted coconut, if desired.



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