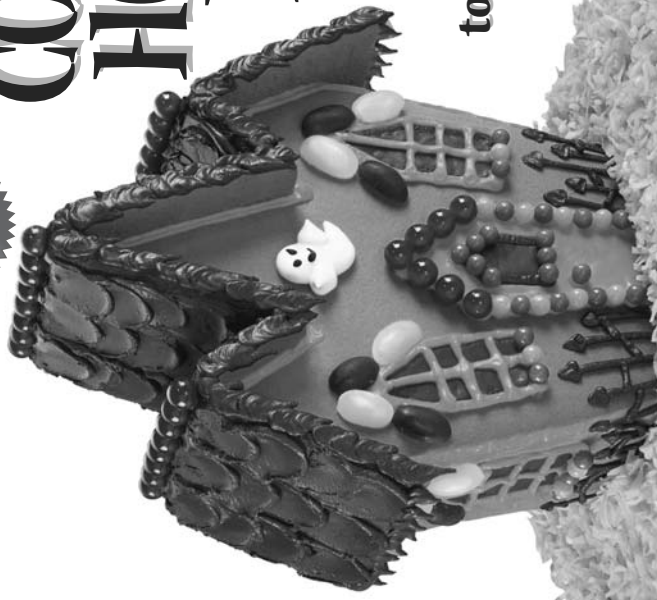


Complete Instructions for Decorating



# FULLY ASSEMBLED COOKIE HOUSE KIT

**Ready  
to Decorate!**



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

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

- One pre-baked, pre-assembled cookie haunted house (measures approximately 7" wide x 4" deep x 8" high)
- Orange and black decorating icing mixes (instructions included)
- Candy: Purple and orange mini round candies, orange, yellow and black jelly beans, grape-flavored round candies
- 1 pre-made ghost icing decoration
- 2 round decorating tips
- 2 disposable decorating bags
- Cardboard base
- Complete decorating instructions

**You Will Also Need:**

- Mixer and bowl
- Small angled spatula or butter knife
- Shredded coconut (optional)
- Green food color (optional)
- Scissors or paring knife
- Confectioners' sugar

**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 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 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, **1/4 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 2—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

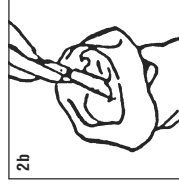
Cuff the open end of bag over your hand. Using spatula, fill bag with no more than 1/2 cup of icing. To close, unfold cuff and twist top of bag shut. **Note:** It's important to tightly twist the top of the bag, so icing does not come out of the top while decorating. You can also secure twisted top of bag with a twist tie.

#### c. How to use the bag

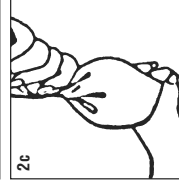
To hold bag correctly while decorating, curl fingers around the bag with the twist between your thumb and index finger. This forces the icing down into the tip each time you squeeze. Apply even pressure with all four fingers; the icing will come out of the tip until you stop squeezing. As you decorate, periodically twist the bag to force the icing down into the tip. Use 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, empty, simply untwist and refill bag as in "b" above.



2a



2b



2c

### Step 3—Decorating Techniques

#### Decorating with Candy

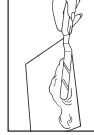
Achieve different effects by turning the candy included in this kit into different shapes!

**Jelly Beans:** Slice jelly beans lengthwise in half to create two oblong pieces (use cut side down).

**HINT:** Jelly beans can be cut using a pairing 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.



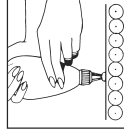
#### To Make Zigzags

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.



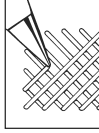
#### To Make Dots

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.



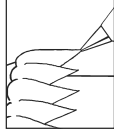
#### To Make Lattice

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.



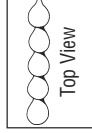
#### To Make Pull-Outs

Hold bag perpendicular to roof eaves and peak. With heavy to light pressure, pipe from top to bottom, easing pressure and drawing icing to a point.



#### 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.



Top View

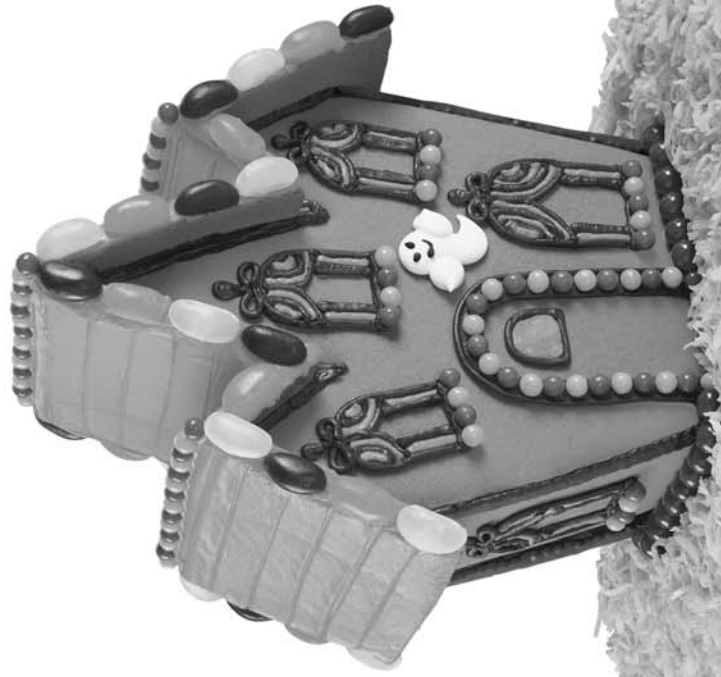
#### To Tint Shredded Coconut

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.

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

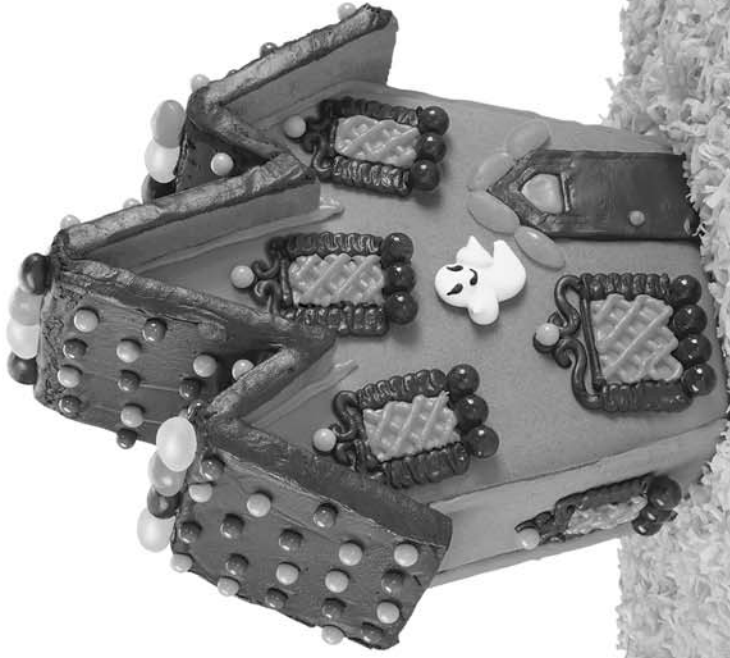
## HALLOWEEN HAUNT

- Prepare decorating icings following instructions. Fill decorating bags with black and orange icing.
- Outline all windows and door with black icing. Decorate curtains on windows using side-by-side outlines with orange and black icing.
- Attach mini round candies around door and for window sills with black icing.
- Outline door window with black icing. Fill in with zigzags with orange icing; smooth with spatula. Decorate top of windows with outline loops with black icing. Add an upright bead with black icing where loops meet to create a fleur de lis look.
- Outline seams of house with black icing.
- Using a spatula, ice roof smooth with orange icing. Use edge of spatula to score lines on roof.
- Attach mini round candies to peaks of roof with orange icing. Cut jelly beans lengthwise in half; attach to eaves with orange icing. Attach grape-flavored round candies around base of house with black icing. Attach ghost icing decoration to front of house.
- Cover area around house with tinted coconut, if desired.



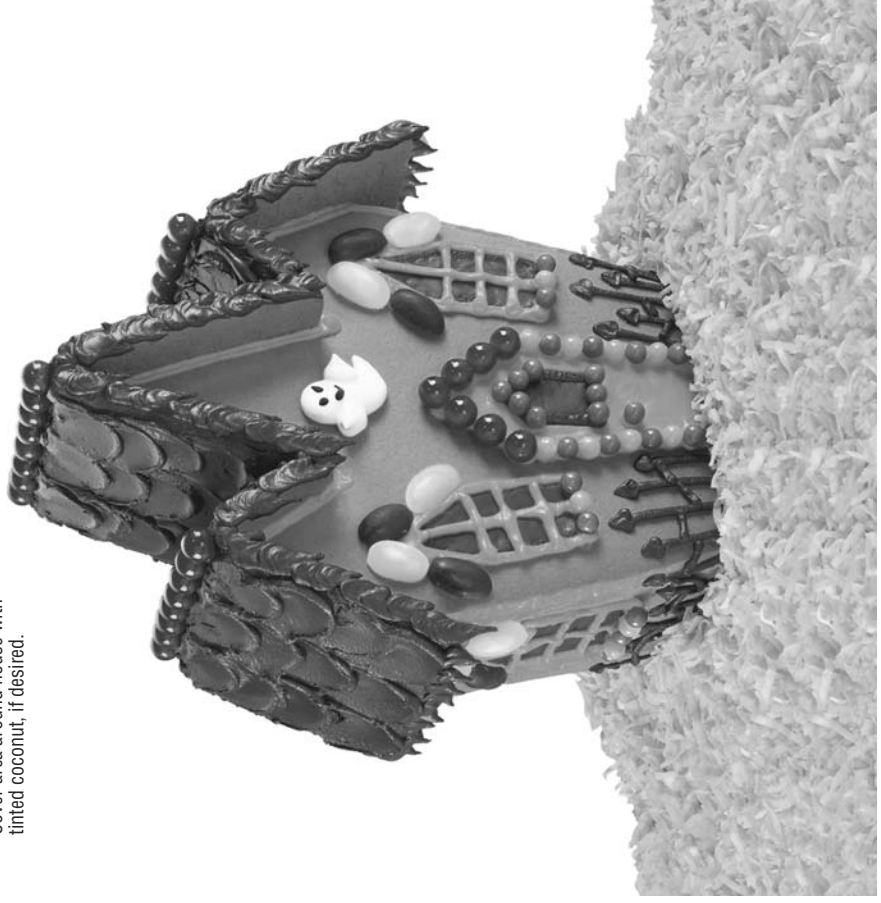
## BUNGALOW GLOW

- Prepare decorating icings following instructions. Fill decorating bags with black and orange icing.
- Outline all windows with black icing. Fill in with zigzags with orange icing; smooth with spatula.
- Outline door with black icing. Fill in with zigzags with black icing; smooth with spatula. Outline door window with orange icing. Fill in with zigzags with orange icing; smooth with spatula. Add dot doorknob with orange icing. Attach jelly bean halves with black icing.
- Decorate windows with lattice with orange icing. Decorate window shutters with zigzags with black icing. Decorate top of windows with outline scrolls with black icing.
- Attach grape-flavored round candies for window sills with black icing. Attach a mini round candy at top of each window with black icing. Attach ghost icing decoration to front of house with orange icing.
- Using a spatula, lightly ice roof smooth with black icing. Attach mini round candies with black icing. Attach jelly beans on roof peaks with black icing.
- Cover area around house with tinted coconut, if desired.



## GHOSTLY GATES

- Prepare decorating icings following instructions. Fill decorating bags with black and orange icing.
- Outline all windows and door window with black icing. Fill in with zigzags with black icing; smooth with spatula.
- Outline window frame and window panes with orange icing. Outline and fill in door with zigzags with orange icing; smooth with spatula.
- Attach grape-flavored round candies to door peak and mini round candies to sides of door, door window and for door knob with orange icing. Cut jelly beans lengthwise in half and attach to window peaks with orange icing. Attach mini round candies for window sills with orange icing. Attach ghost icing decoration above door with orange icing.
- Using a spatula, lightly ice roof smooth with black icing. Add small amounts of black, using short strokes to create a shingle look. Attach grape-flavored round candies to roof peaks.
- Add pull-outs on eaves with black icing.
- Outline gate around house with black icing. Decorate beads for points on top of posts with black icing
- Cover area around house with tinted coconut, if desired.



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