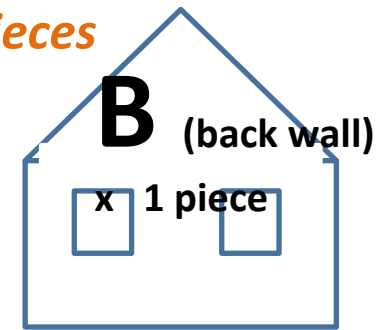
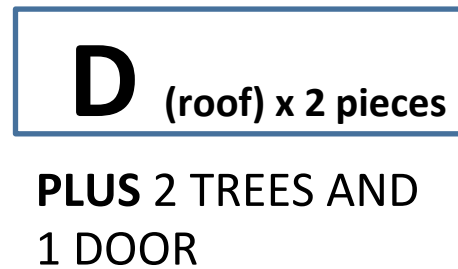
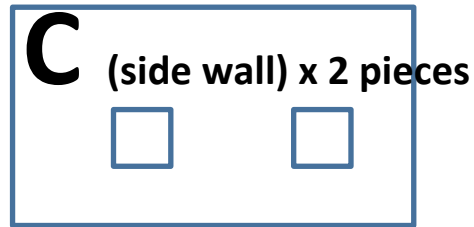
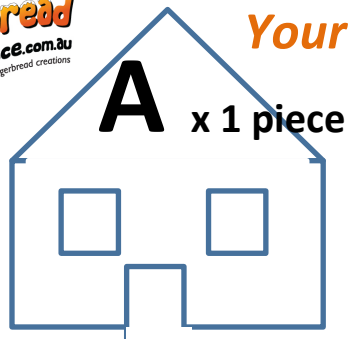




Your kit contains the following delicious gingerbread pieces



ICING CEMENT INSTRUCTIONS

Mix your **royal icing powder** with 65 mls of water. Icing is best mixed in a electric mixer for 2 minutes (not blender) as it aerates the icing for quicker drying time when assembling your house however to achieve same results if hand mixed beat for 5 – 6 minutes. If mixture is too thick add a small amount of water and mix to required consistency. To thicken add pure icing sugar. Once whipped store in refrigerator, use airtight container

ASSEMBLING YOUR MASTERPIECE

1. Fill piping bag with icing, snip about .5mm from the pointy end of the bag. Be careful not to oversnip, if larger hole is required, snip to hole size required.
2. Pipe 1 line along the bottom of piece **A** and 1 line down the side of piece **C** across the bottom and up the other side of piece **C**. Stick piece **A** to the board and then butt once side of piece **C** to the side of piece **A**. This should form a right angle.
3. Pipe along the bottom of piece **B** and butt piece to side **C**, having the 3 pieces attached will support the house until the other side piece **C** is attached. Pipe along 3 sides of **C** and attach to front and back wall. Leave to dry 10 min before assembling roof onto house.
4. Pipe a continuous line along top of the assembled house walls and attach pieces **D** to the top. Pipe one line along the top to give support to the roof
5. You are now ready to decorate your house – decorate with lollies until your hearts content!
6. We take the utmost care in packing your kit but should any pieces be broken in transit –lay the pieces flat on table, Using the icing cement glue the pieces together and let dry before assembling. Lollies can be glued on the break for extra support.