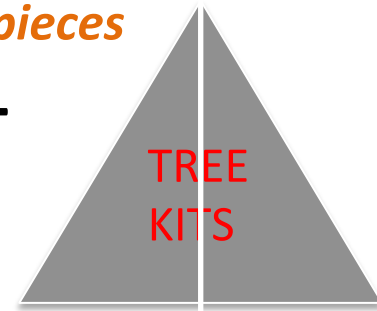


Your tree kit contains the following delicious gingerbread pieces



4 or 6 sides (depending on purchase), 1 star and 1 Santa



ICING CEMENT INSTRUCTIONS

Mix your **royal icing powder** with 75 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 long line along the bottom of the board and then pipe 1 line down on the straight side of the tree side, not the jagged side. The jagged side can be piped later in the decoration process to replicate branches.
3. Place the bottom of the tree onto the piped icing on the board (this secures the tree to the board) then slide the 2nd piece of the tree to join the icing on the straight side. Using a bottle or something to rest the tree pieces against while assembling, continue the process until the tree is assembled.
4. Insert the star into the top of the tree while icing is soft.
5. Leave to dry before moving – this may take up to 3 hours depending on the climatic conditions of the day.
6. Your now ready to decorate your Tree– decorate with lollies until your hearts content!
7. 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.