



# FLATPACK GINGERBREAD HOUSE KIT

## KIT INCLUDES...

2 x Roof sides

2 x Side Walls

1 x Front Wall

1 x Back Wall

1 x Base Tray

1 x Piping Bag

+ lots of lollies



**YOU WILL NEED** 2 X Eggs and .500g Icing Sugar

1. First unpack your kit carefully and lay out all your pieces,
2. Now in a clean bowl separate your egg whites
3. Beat the egg whites with an electric whisk until they peak.
4. Sift the icing sugar slowly into the bowl with the stiff egg whites.
5. Continue to mix as you add the icing sugar until the icing sugar has completely dissolved and the icing is smooth and shiny.

*Remember eggs can be different sizes, so add another egg white if you need to make the icing wetter and smoother.*

6. Using a spatula scrape all the icing into your piping bag (Don't cut the tip yet) Twist the large filling end of the piping bag to insure none of the icing leaks or runs out, prop it up out of the way until you're ready to use it.

PTO FOR TIPS AND PHOTOS.

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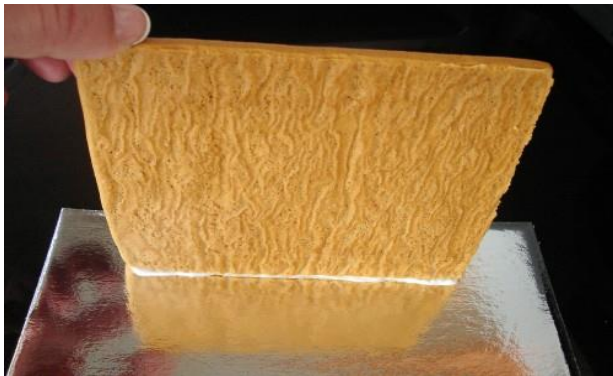


Tip. Best to cut your piping bag tip small at first,  
keep cutting until you are happy with the flow.



Tip. You can decorate all the pieces first,  
let them dry a little then put it together carefully.

Tip. Use a food can from the pantry to help hold up the walls until they set in place.



Please email us a photo of your finished Gingerbread house so we can share your fine work. [rollestonbakery@gmail.com](mailto:rollestonbakery@gmail.com)