



CREATIVE TIPS

GINGERBREAD BAKING:

1. Always use parchment paper (NOT wax paper) underneath your gingerbread for baking
2. Overcook your gingerbread to make it more durable
3. Use glue guns to secure sides and roof together. Cover with icing later
4. Cut out your pieces while the dough is still raw, but don't separate them from each other. This reduces spreading. As soon as it comes out of the oven, make cuts again to make sure they are totally separated.
5. Cut out all windows and doors before baking. If you want to fill windows with glass, do this after dough has cooled. Pour hard tack candy liquid into holes.
6. When making fluffy snow, make sure to overwhip it A LOT

DECORATING TIPS:

1. Golden Grahams make great shingles if you layer them
2. Tootsie Rolls make great logs
3. Red Hots are good holly berries
4. Rice Krispie treats make good mountains or hills
5. Use the Cement Icing recipe for icicles. You may have to play with the thickness
6. Sugar cones make great bases for evergreen trees. Use royal icing (adjust the thickness) with a decorating tip to make the evergreen boughs