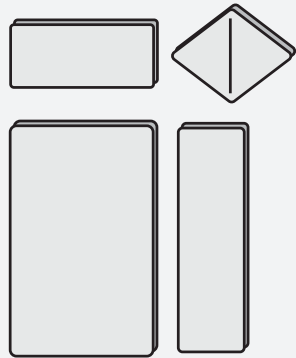


Gingerbread Dojo with Ninjabread Men

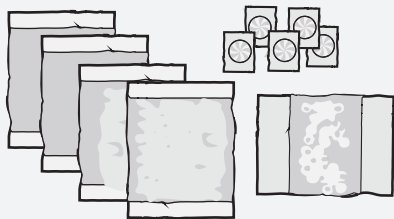


COMPONENTS

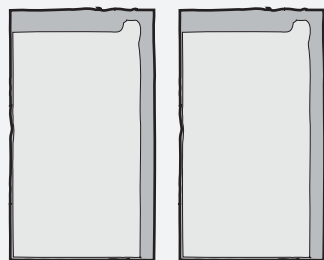
Everything needed to make your Gingerbread Dojo



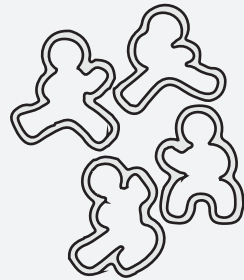
Gingerbread Dojo packs
x 3



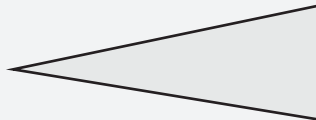
Decorating Candy
x 10



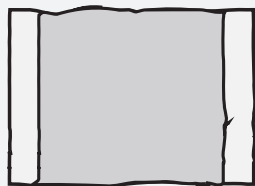
White Construction Frosting
x 2



Ninja Cookie Cutters
x 4



Piping Bag
x 1



Gingerbread Cookie Mix
x 1



Detail Frosting
x 1

The Gingerbread Dojo

You'll be constructing a three-story Gingerbread Dojo, complete with red sprinkles and candy for decoration. All the pieces are ready for assemble, and we're including two packs of white frosting and a piping bag for easy assembly and application.

Ninjabread Men Kit

This ready-to-bake cookie kit will fill your dojo with delicious ninjabread men in no time. Just add butter, honey, and water to make your cookie, then use a variety of cookie cutters to build your ninjabread clan. We've also included fun, edible googly eyes, detailing frosting, and colorful candies to decorate your delicious ninjas.



The gingerbread dojo takes on average 90 minutes to build and decorate. More if your kids are helping.

You will also need: an oven for baking, serrated knife for cutting the gingerbread, and flat knife for spreading frosting.

BUILDING TECHNIQUES

How to construct your dojo

Cutting Gingerbread

- 1** Some steps require cutting the gingerbread into smaller pieces. Use a serrated blade, like a steak knife, and saw the gingerbread along the cut line. A straight edge will help, and you only need to score about 1/16" deep.
- 2** Flip over and score on the opposite side. Then, it should break easily along the lines.



Mending Gingerbread

- 1** Parts of your gingerbread may break during construction. This can be easily fixed with a bit of frosting. First, dust and clean any loose crumbs from the broken edges.
- 2** Apply a bead of frosting to the broken edge, then press the two pieces together. The frosting will dry and harden over time.



Construction

To assemble, use the frosting as mortar between all your gingerbread pieces, and also the foundational plate or board. Squeeze a generous bead of frosting onto the edge of one piece, then press the next piece against it. This kit includes plastic connections to support the base layers as you're joining them.



DECORATING TECHNIQUES

How to decorate your dojo

Frosting Panels

- 1 It's easier to adding frosting panels to your pieces before they're assembled.

To frost the iconic dojo window and wall panels, start by spreading an even layer on the cookie.

- 2 Measure and mark the dividers between each panel. You'll be removing the frosting to create a brown border.

Use a knife to gently cut lines into the frosting.

- 3 Use the point of the knife to scrape up and remove the frosting. This will let you keep geometric and sharp edges that would be challenging to draw with frosting otherwise.



Frosting the Roof Shingles

- 1 Once the rood is in place, you can decorate with frosting and sprinkles. Start by piping lines of frosting onto the roll about 1/8" apart.
- 2 Add a dot of frosting to the end of each line on the edge of the roof. Place a red candy bead on each of these frosting dots.
- 3 Sprinkle the frosted roof lines with red sprinkles, then gently shake off the excess.



CONSTRUCTION

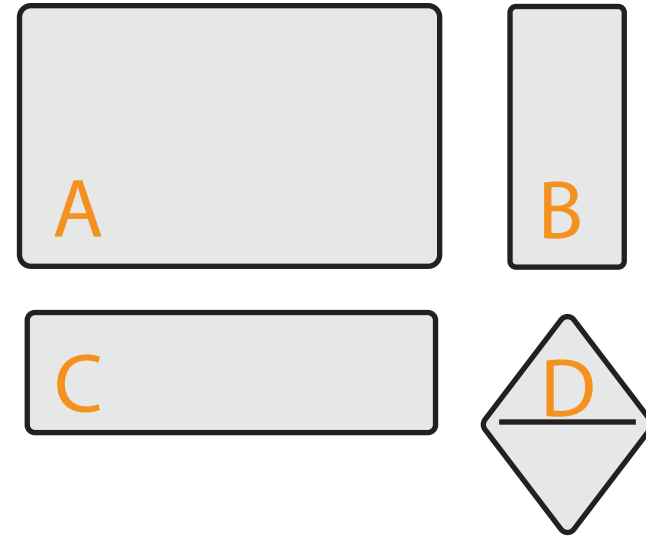
Putting it all together

Prepping the frosting

- 1** The kit comes with two packs of pre-mixed frosting that can be used for construction and decoration. To prep for use, first knead frosting packs to smooth out any lumps.
- 2** Next, open the frosting packs and squeeze contents into the included piping bag. Push frosting toward the tip, then twist and tie the end tight.
- 3** Snip the point of the piping bag to make a small opening. You can always make the hole bigger, so start small, then cut more if necessary.

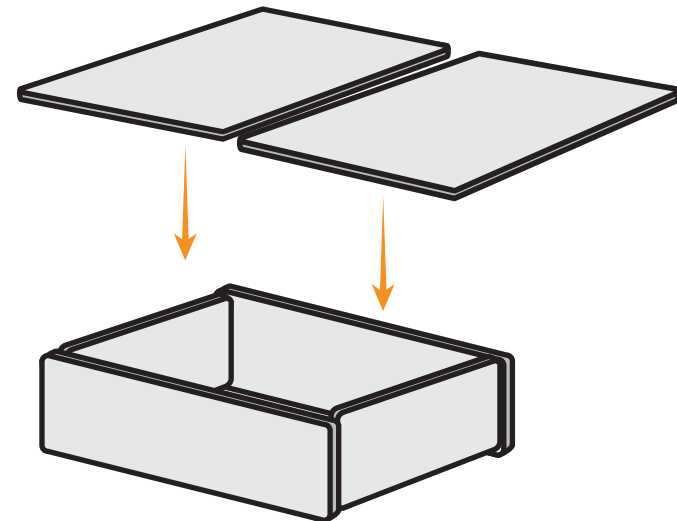


Cookie Shapes



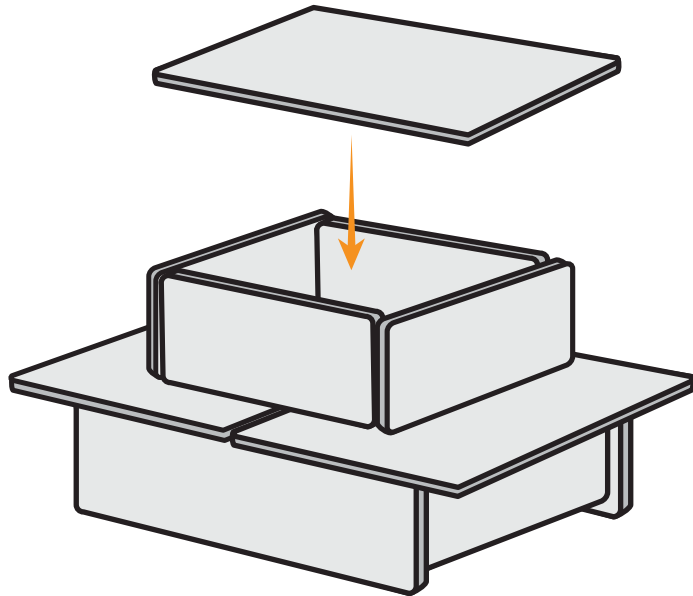
Ground Floor

The ground floor uses 2 Cookie B and 2 Cookie C pieces for the walls, then two Cookie A pieces for the roof.



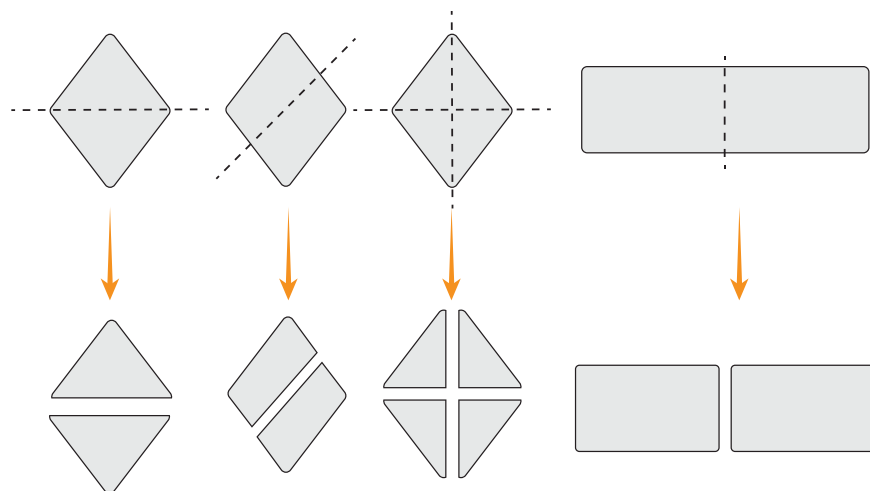
Second Floor

Using 4 Cookie B pieces, build the walls of the second floor. Cap it off with the final Cookie A piece.



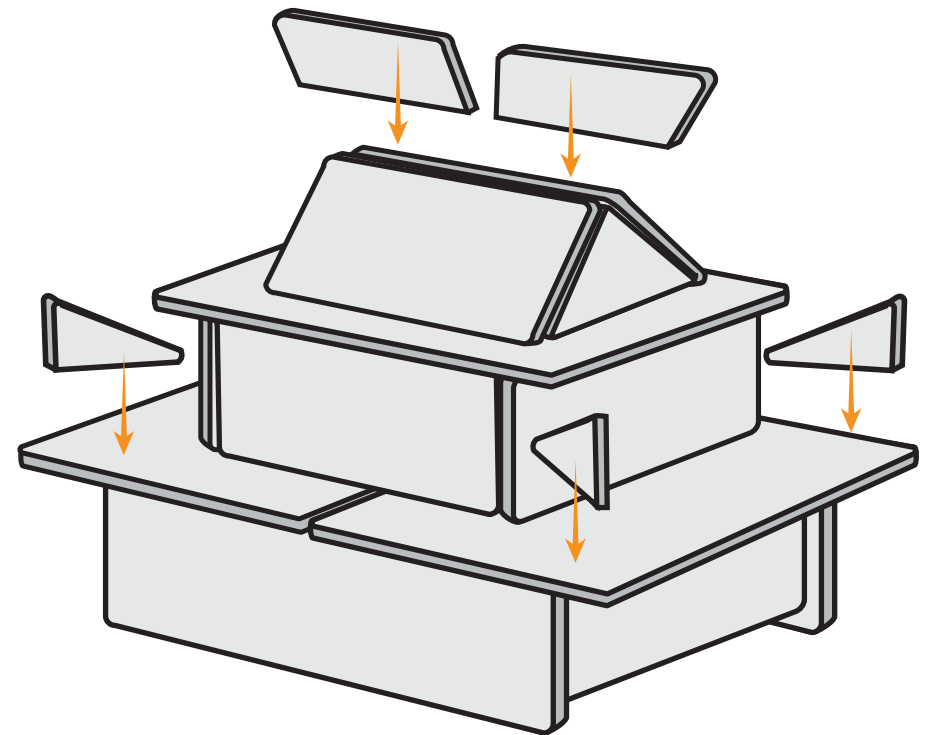
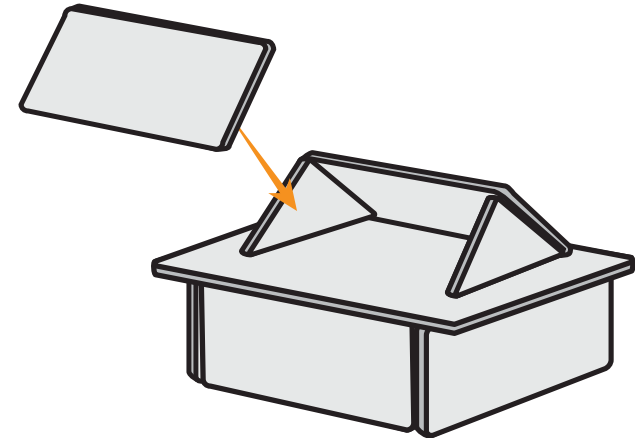
Cuts for the remaining pieces

Next, cut the remaining pieces as shown to make the rest of your shapes.



Top Floor

Use the two triangles from Cookie D and the two halves of Cookie C to build the point atop the dojo, then, decorate the roof with your remaining pieces.



NINJABREAD MEN

Baking your own cookie clan.

Baking

- 1** Preheat oven to 350°F. Wash cutters with warm, soapy water and dry thoroughly. Lightly grease a baking sheet.
- 2** Mix for 2-3 minutes until well-blended, then let rest in refrigerator for 30 minutes.
- 3** On a lightly floured surface, roll out cookie dough about 3/16" thick. Use ninja cutters to cut into shapes, gathering and re-rolling dough as necessary. Place shapes 2" apart on a baking sheet.
- 4** Bake 9-11 minutes, or until golden. Thicker cookies may take longer to bake.
- 5** Remove from oven and let cookies cool on baking sheet for 1 minute, then transfer to rack to cool completely.

Decorating

- 1** Use white construction icing and black detail frosting to decorate your ninjas. Use icing to add eyes and candies as desired.





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