

- gingerbread cookie mix\*
- 5-inch gingerbread boy cookie cutter
- cinnamon imperials\*
- decorating tools:
  - 2 12-inch plastic decorating bags\*
  - 2 standard plastic couplers (base and ring)

4 stainless steel decorating tubes:

#14 open star (smile, mittens, and boots)

#42 double line (suspenders)

#48 basket weave (belt)

#30 closed 8-pointed star (suspender buttons)

.70 oz liquid green food coloring\*

- pastry brush
- parchment paper\*
- recipe and instruction card\*\*
- refrigerator magnet
- \* Replace these items with the "Make Another Batch" kit.
- \*\* Video slideshows available for guidance at gingersbreadboys.com.

## Prep time estimates:

- $\bullet$  Dough: ~25 minutes. Chill time: 3 hours or overnight.
- ◆ Royal Icing: ~25 minutes.
- Bake time: 8-9 minutes per pan. Yield: ~39 5-inch cookies.
- ◆ Decorating: ~35 minutes.

# BREADB2YS Cookie Kit

Makes 3+ dozen gingerbread boy cookies from scratch!

A great family activity for non-bakers and bakers alike.

Start a tradition.

# Kitchenware you will need:

- stand or hand mixer with paddle attachment or beaters
- dough hook and wire whip mixer attachments (optional)
- jelly roll pan or baking sheet (13 x 18 inches)
- marble pastry board (optional)
- rolling pin
- wax paper and plastic wrap
- metal spatula
- gallon-size plastic food storage bag
- tall drinking glass
- storage container with lid

# Foodstuff you will need:

## For Dough:

- shortening or salted butter
- granulated sugar
- unsulphured molasses
- large egg
- apple cider vinegar
- flour (for dusting)

### For Royal Icing:

- pasteurized egg whites
- lemon juice
- powdered sugar

# DISTRICT of COLUMBIA (AMERICA)

FDA Nutrition Labeling Exemptions: 25749 and 26989

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