

- 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 Anather Batch" kit.
** Video slideshows available for guidance at gingersbreadboys.com.


## Prep time estimates:

- Dough: ~25 minutes. Chill time: 3 hours or overnight.
- Royal Icing: ~25 minutes.
- Bake time: 8-4 minutes per pan. Yield: ~39 5-inch cookies.
- Decorating: ~35 minutes.


# Breadboys Cookie Kit 

## Makes 3+ dazen gingerbread bay cookies from scratch!

## A great family activity for non-bakers and bakers alike. Start a tradition.

## Kitchenware you will need:

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


## Foudstuff you will need:

For Dough:

- shortening ar salted butter
- granulated sugar
- unsulphured malasses
- large egg
- apple cider vinegar
- flour (far dusting)

For Rayal Icing:

- pasteurized egg whites
- leman juice
- powdered sugar

