

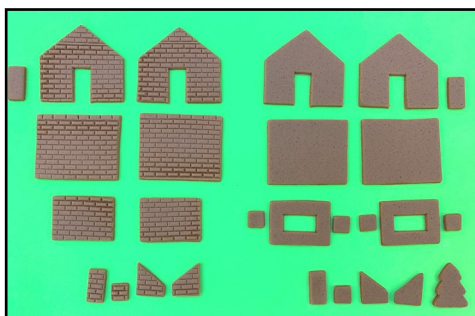
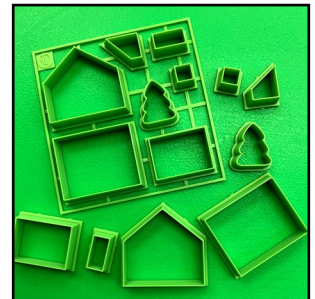
# Nicholas Lodge Mini Gingerbread House Cutter Set



The mini gingerbread cutter needs to be broken apart or cut apart with scissors, trimming the ends with wire cutters. **(The house set now includes the mini gingerbread man cutter.)**

1: Use either gingerbread dough with extra flour added to firm it up and keep it from losing the shape. Roll out using cookie sticks or a ruler to approx. 1/16" / 1.5 mm thick or use pasta attachment set on number 1 thickness.

2: An option is to use faux gingerbread by taking 60 g of rolled fondant / sugar paste that has been pre-colored brown / white and orange (20 g of each) or colored with brown and orange to give the appearance of gingerbread color. Add 1/4 teaspoon of Tylose, 1/4 teaspoon of vegetable shortening / fat and 1/2 teaspoon of Pumpkin Pie Spice or All Spice. Combine together and then roll out using No. 1 on pasta machine. Note: If desired, emboss the paste using Patchwork Cutters Mini Brick Work / Basket Weave Embosser Set by rubbing lightly with vegetable fat / shortening or the Katy Sue Designs Wood Panel Mat as shown in my CakeFlix or Icing Inspirations LIVE presentations on-line.



3: Cut the 2 ends and if using on a mug, cut a door on each end, 2 sides (smaller rectangle) and if desired, cut horizontal door for windows, and 2 small squares for the shutters on each window, if desired, 2 roof panels (larger rectangle) and for chimney one each of the small square and door and 2 of the angled shaped cutter. (On angled cutter, flip one as shown in image. If using brick work, turn paste over and cut and reverse paste to create a mirror image.

Note: This will make what is shown in the photograph; 2 complete

houses plus a little over if you desire a sidewalk or path to the front door.

4: Place into food dehydrator set at 115 F. / 45 C. for about 90 minutes or allow to dry at room temperature for 4-6 hours before proceeding.

5: Assemble with royal icing to match with a little spice added or use white royal icing if desired, depending on design and place back into food dehydrator to dry for another hour or so and decorate on a small silicone mat or waxed paper covered board or place directly onto an oversized cookie.

If making a bird house you will need to cut the sides and roof to desired depth and cut a round hole in the front and smaller hole for the bird perch.


### **The Mini Gingerbread House Cutter Set**

**Product Number: NLDJ003**

**available at**

**[www.nicholaslodge.com](http://www.nicholaslodge.com)**



Thank you!  
Happy Holidays...  
Sweet wishes,  
Chef Nicholas 

**Please visit our website at**

**[www.nicholaslodge.com](http://www.nicholaslodge.com)**

**for other items used in this project:  
the E-Z Texture Mat, the Wood Panel,  
Flower Pro Molds, etc.**



*The house set now includes the mini gingerbread man cutter*

**More videos available at:**

**[YouTube.com/NicholasLodgeSchool](https://www.youtube.com/NicholasLodgeSchool)**

**and while there, please subscribe to the**

**Nicholas Lodge YouTube channel**



**[www.nicholaslodge.com](http://www.nicholaslodge.com)**

**Follow on Facebook at Chef Nicholas Lodge &**

**Flower Pro Facebook Group**

**Join the Flower Pro Ultimate Members Club at:**

**[members.katysuedesigns.com](http://members.katysuedesigns.com)**