



Episode 1 Tool and Ingredient Lists

Stage 1: Planning

TOOLS

- Paper, foam core or thick cardboard
- Ruler or straight edge
- Box cutter
parental supervision recommended
- Pencil
- Cutting board
- T-square *optional*

Stage 2: baking

TOOLS

- 1 Stand mixer with paddle attachment
- Mixing bowl
- 2 Sheet pans
- 1 Rubber spatula and/or dough scraper
- 1 tbsp and 1 tsp measuring spoons
- One 2-cup liquid measuring cup
- 1 Metal/plastic ruler or Other straight edge
- 1 Paring knife *dull* or pallet knife
- 1 Rolling pin
- 1 Roll of parchment paper or 2 silicone baking mats
- Cookie cutter *optional*

Stage 2: Baking

INGREDIENTS

- 1 lb butter *room temperature*
- 12 oz brown sugar
- 1 lb or 16 oz molasses
- 3 lbs + 8 oz all purpose flour
keep extra on hand for rollin out the dough
- 1 tbsp + 1 tsp cinnamon
- 1 tbsp + 1 tsp ground ginger
- 1 tsp ground cloves
- 2 tsp salt
- 11 oz cold water
- Kitchen scale *optional*

Stage 3: Assembly

TOOLS

- 1 Sturdy base such as a cake board, cutting board, or plywood
- 1 Microplane, or a fine cheese grater
- 2 Disposable piping bags or zip top freezer bags
- Rubber Spatula
- Mixing bowl
- Mixing Spoon
- Offset spatula
- Scissors

INGREDIENTS

- 1 lb powdered sugar
- 2 Egg whites
- 1 tsp cream of tartar



Episode 2 Tool and Ingredient Lists

Piping

TOOLS AND INGREDIENTS

- 1 Pre-assembled Gingerbread House
- Plastic piping bags
- Zip top freezer bags
- Parchment paper bags or 1 roll of parchment paper
- Tipless bags
- Piping tips assorted; plain and star *suggested: 2, 3, 5, 6, 7, 233*
- Spatula or pallet knives
- Zip ties or elastic bands
- Wet towel/washcloth
- Fine spray bottle with water
- Plastic bowl for discard
- Freshly Prepared royal icing scratch or pre-made
- Plastic wrap or reusable plastic bowl cover
- Bowl of extra powdered sugar
- Turntable/lazy Susan *optional*
- Mini pallet knife *optional*
- Small scraper *optional*

Piping Practice and Technique

ADDITIONAL TOOLS

- Plastic page protector or press and seal wrap
- Ribbon insert tool
- Scribe needle or companion tool
- Toothpaste *optional for practice*
- Black food art pen *optional*

Embellishments

INGREDIENTS

- Candy Red hots, marshmallows, rice cereal treats, ice cream cones, nonpareils
- Cornstarch

TOOLS

- Paint brushes *various sizes*
- Tweezers
- Scissors
- Panty hose
- Fillable, loose powder makeup brush *optional*
- Snowflake sparkle dust *optional*
- Super pearl luster dust *optional*



Episode 3 Tool and Ingredient Lists

Dying Dough

TOOLS AND INGREDIENTS

- Stand mixer with paddle attachment
- Rubber spatula
- Sheet pan
- 1 Roll of parchment paper or silicone baking mat
- Kitchen scale
- Cutters, various sizes
- Brown and black food coloring
- Gingerbread dough
barely incorporated
- 1 Pre-assembled Gingerbread House

Fondant Tiles

TOOLS AND INGREDIENTS

- Fondant
- Ruler or straight edge
- Butter knife *Dull*
- Paring knife or bicycle cutter
- Sheet pan
- Rolling pin

Casting Windows

TOOLS AND INGREDIENTS

- Large Pot
- Silicone mat
- Metal or silicone templates
examples: small sheet pan with edges or metal baking tins
- Rubber gloves
- Candy thermometer
- Isomalt crystals
- Rubber spatula
- Glass measuring cup
- Bowl large enough to fit your pot, filled with ice water
- Non-stick spray
- Culinary torch
- Edible glaze spray
- Food coloring *optional*

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