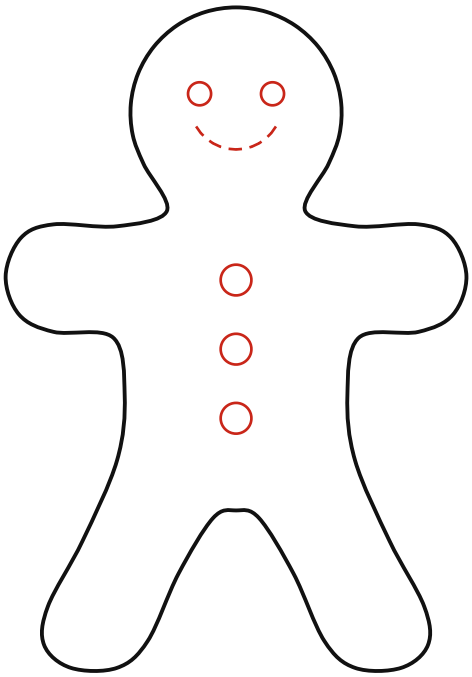
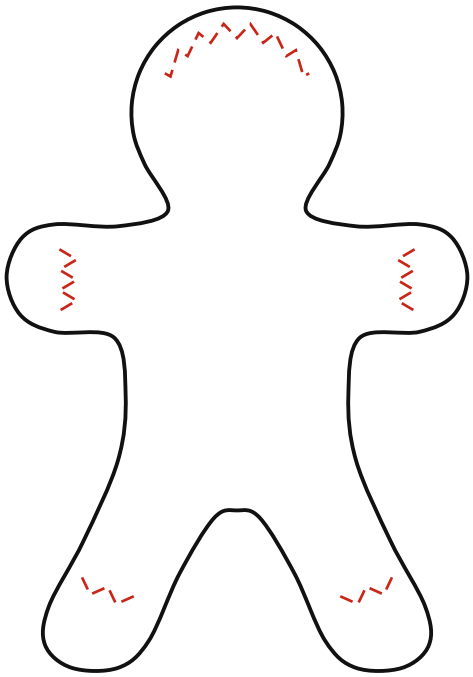
# Gingerbread Cookie Decorating Practice Sheet

Page 1 of 2: six gingerbread men. Lay parchment on top and pipe over the red guides, then scrape it off and go again.



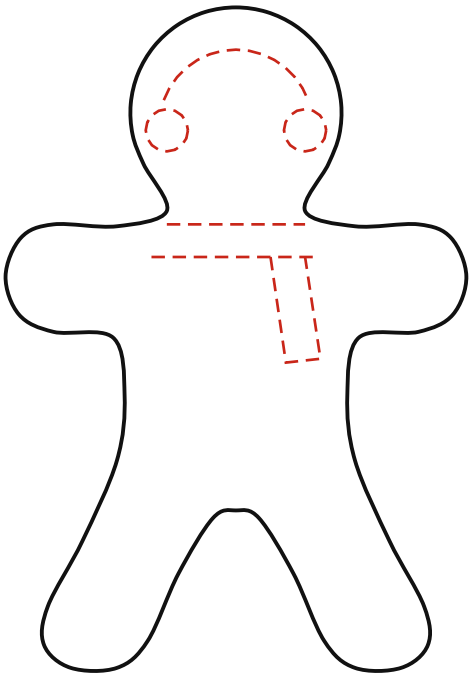
**1. Face and buttons**

Beginner · stiff icing



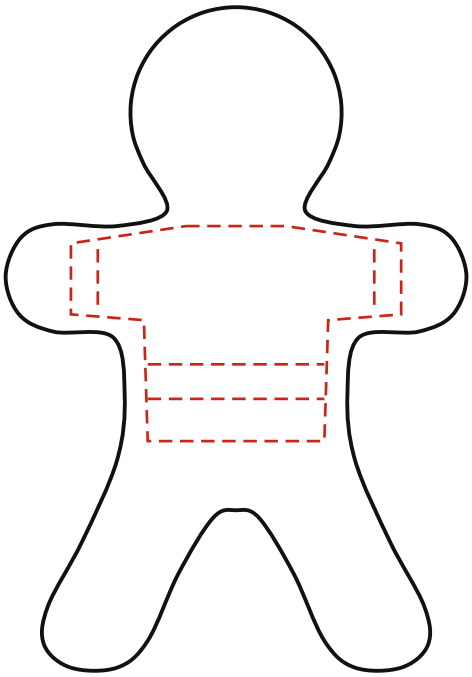
**2. Rickrack trim**

Beginner · piping icing



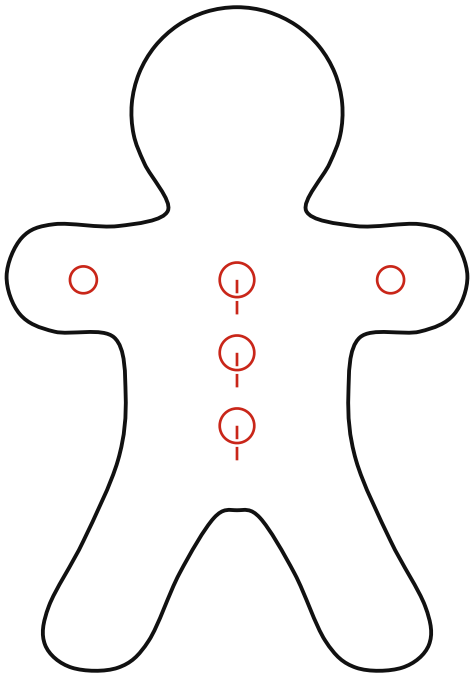
**3. Scarf and earmuffs**

Beginner · piping icing



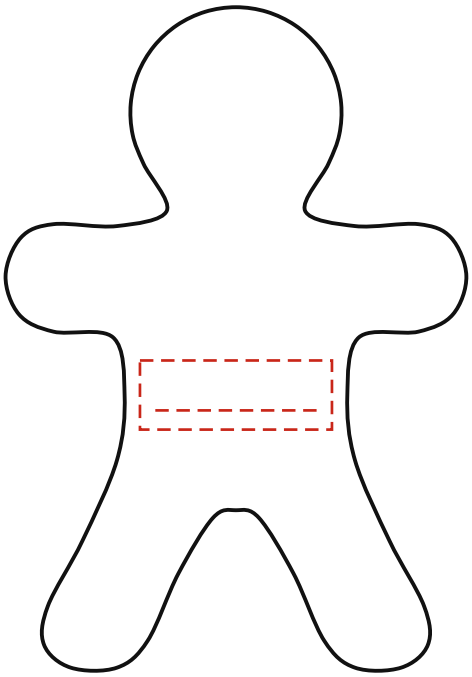
**4. Flooded sweater**

Intermediate · piping, then flood



**5. Wet-on-wet hearts**

Intermediate · flood, dots in wet



**6. Name banner**

Advanced · flood, then fine piping

1 inch test bar

Solid line: the cookie outline, about 3 1/2 in tall, a common cutter size.

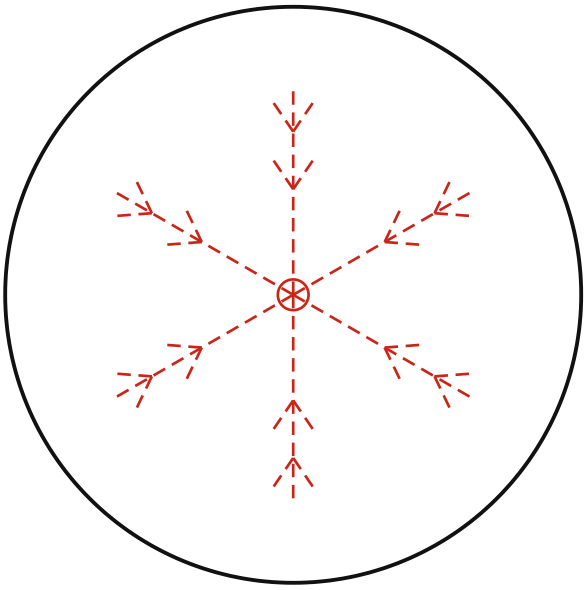
Red dashes and circles: piping guides. Dots are where a button or eye goes.

To bake this shape, cut it out and trace round it on rolled dough with a paring knife.

Print at Actual Size or 100 percent and measure the red bar: it must be exactly 1 inch. bestgingerbreadhouses.com

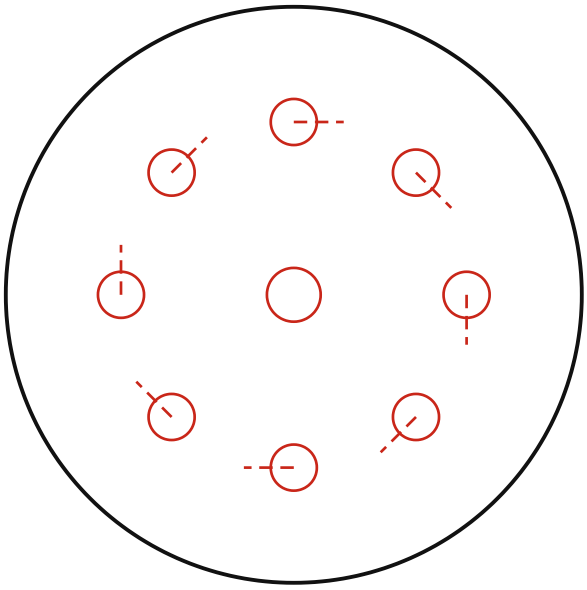
# Gingerbread Cookie Decorating Practice Sheet

Page 2 of 2: four 3 inch rounds. Pipe over them on parchment, or cut them as cookies with a 3 inch round cutter.



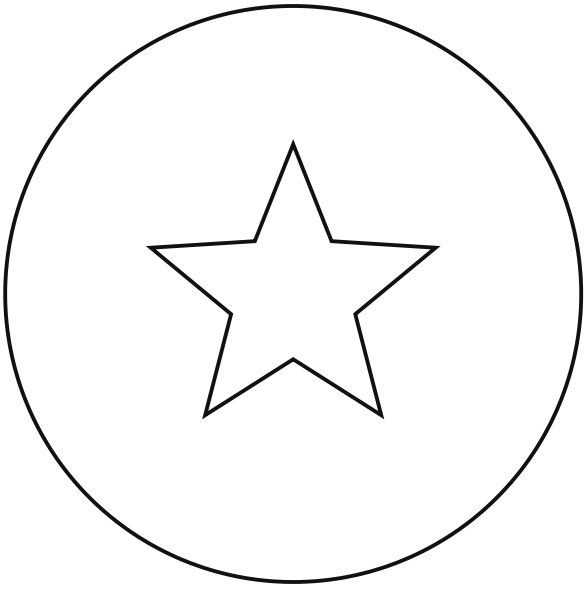
### 7. Snowflake on bare gingerbread

Beginner · piping icing



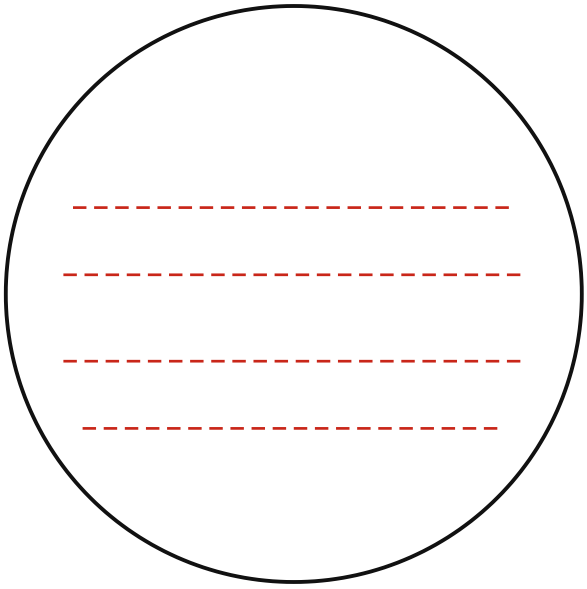
### 8. Wet-on-wet heart ring

Intermediate · flood, drag each dot



### 9. Stained glass star window

Advanced · cut the star before baking



### 10. Lettering lines

Advanced · piping icing, small tip

1 inch test bar

Solid line: cut. The star on round 9 is cut out of the raw dough and filled with crushed hard candy.

Red dashes: piping guides. Dots: drop a dot of a second color into wet flood, then drag a toothpick through it.

Lettering lines: cap height, middle and baseline. Practice the word three times before the cookie.

Print at Actual Size or 100 percent and measure the red bar: it must be exactly 1 inch. bestgingerbreadhouses.com