

LAKELAND



DECORATE YOUR OWN  
**GINGERBREAD  
CHRISTMAS  
TRUCK**



Simple to construct, contains  
pre-cut gingerbread shapes.

740g e

**Kit contains:** Gingerbread Christmas Truck Pieces, Truck Panels, Christmas Tree, Base, Icing Sugar, Chocolate Buttons, Coloured Sugar Decorations and an Icing Bag (not included in picture). All decorations are edible.

The DYO Gingerbread Christmas Truck will require 1 Egg White and Lemon Juice (or White Vinegar) to complete.

**HOW TO MAKE YOUR CHRISTMAS TRUCK**

Please make sure that the gingerbread pieces are firm. If the gingerbread is too soft, please put it briefly in the oven to dry at approx. 80°C for approx. 30 minutes.

**To make the Icing**

1. Whip the egg white until it begins to stiffen and stir in the package of sugar.
2. Add a few drops of lemon juice (or white vinegar) to make the icing stickier.

**To construct your Gingerbread Truck**

1. Once you have made the icing, you can decorate the sides of the truck as you wish and leave them to dry a little.
2. Cut the two wall sections apart at the perforations provided. Our tip: Cut an additional 1 cm off two of the four wall sections. This improves the look and you have something to nibble on straight away. Now you can assemble the truck.
3. Take the base plate and fill the predetermined incision marks with icing so that you can attach the side parts of the truck to the base plate. Then attach one of the longer wall sections (a) to the front of the truck using the icing. Hold this together briefly until it has dried slightly. Now you can stick one of the smaller wall parts (b) as a bonnet between the side parts. Next, take the second, small wall part (b) and attach it at the back between the side parts as a rear bumper. Finally, attach the roof (a) on the truck. Allow your truck to dry a little.
4. In the meantime, decorate the Christmas Tree as you wish and then attach it to the truck. For the finishing touches, you can decorate the truck and the base plate further.

**Tips for decorating your Gingerbread Truck:**

1. To create a fine icing line, water your icing down very slightly to get a less sticky consistency. Try a teaspoon of water first and add more if required.
2. Then fill the piping bag with the remaining icing and snip a small hole near the tip for a fine line. To create larger detailing snip more off the piping bag.

**Nutritional Values**

Typical values per 100g of decorated house	
Energy	1593kJ 375kcal
Fat	1.1g
of which saturates	0.5g
Carbohydrate	85g
of which sugars	56g
Protein	4.7g
Salt	0.03g

**Ingredients:** Gingerbread 60% (Brown Sugar Syrup, **WHEAT** Flour, **RYE** Flour, Spices, Raising Agent (Ammonium Hydrogen Carbonate)), Icing Powder (Icing Sugar), Chocolate Buttons (Sugar, Cocoa Mass, Cocoa Butter, Whole **MILK** Powder, Rice Starch, Emulsifier (Sunflower Lecithin)), Glazing Agents (Gum Arabic, Carnauba Wax, Beeswax, Shellac), Fruit and Plant Extracts (Grape, Radish, Blackcurrant, Lemon, Red Beet, Safflower, Malt from **BARLEY**, Spirulina), Sugar Decoration (Sugar, Rice Starch, Corn Starch, Rice, Rice Flour, Glucose Syrup, Potato Starch, Thickener: Xanthan Gum; Glazing Agent: Beeswax, Shellac; Colouring Plant Concentrates (Safflower, Spirulina), Colours (Curcumin, Chlorophyllin, Carotenes, Betanin, Iron Oxide).

Milk chocolate contains cocoa solids 35% minimum and milk solid 14% minimum.

No artificial colours, flavourings or preservatives.

For allergens, including cereals containing gluten, see ingredients in **BOLD CAPITALS**.

May contain traces of **EGG**, **PEANUTS** and other **TREE NUTS**.

**Warning:** Small sweets may be a choking hazard for children under 3.

Children, pregnant women, the elderly and people with serious illnesses should avoid unpasteurised egg-white.

**Storage Conditions:**

Please note this gingerbread truck will become hard in a dry atmosphere so put in a moist place (ie. a kitchen) before eating.

Store in a cool, dry place.

Imported exclusively for Lakeland.  
Made in Germany.