

allergen-free

Gingerbread House Kit



- no wheat • no soy • no eggs • no gluten • no dairy • no peanuts/tree nuts
 - no casein • celiac-friendly • no refined sugars • no trans-fats • no preservatives
 - certified vegan • certified kosher/parve • natural colors & flavors
- Please see reverse for Gingerbread & Candy Ingredients and Allergen Statements.
Net Weight: 15.8oz.

Thank you for purchasing an Izzi B's Allergen-free Gingerbread House Kit!

This is a wonderful way to get in the holiday spirit. These kits were inspired by our entry into the local gingerbread house competition at the Stamford Museum and Nature Center. We sincerely hope you enjoy building, decorating and sharing your Izzi B's Allergen-Free Mini Gingerbread House Kit. Happy Holidays!

Contents

- 6 Gingerbread House Pieces (4 Walls and 2 Roof Pieces) 1 Pastry Bag w/Royal Icing Powder
Gingerbread Props: 2 Mini Gingerbread Men, 1 Tree, and 1 Reindeer 1 Cake Board
Sealed Bags of Assorted Candies

Instructions

1. Wash your hands, roll up your sleeves, and turn up the holiday music!
2. Open your kit and lay out all the pieces on a clean surface.
3. Prepare your royal icing: Cut the pastry bag open at the very top (not the tip), you will be filling the bag with the icing when you finish making it. In a bowl, mix royal icing powder and 1 ½ tsp. hot water together with a spoon (Note: Important to not add too much water - you can always add not take away) the icing should be thick, not runny. Pour contents into pastry bag (supplied). Cut a tiny bit off the tip (approx. 1/8" or ¼" you can always cut more, if needed.) Tie bag with twist-tie about 2" above frosting to prevent it from drying out or coming out of the top. (Note: If icing does dry out, run bag under hot water for a few seconds, being sure not to let water in either end.)
4. Begin decorating the façade of each gingerbread piece (windows, doors, etc. It's much easier to do this while the pieces are flat and moveable). The icing dries quickly, so by the time you're done decorating all the gingerbread pieces, you should be ready to start building.
5. The cake board is used as the base. Decide where you want your house to live. **Please Note:** The two non-rectangular walls should sit flush inside the two rectangular walls. Take one of the walls and add royal icing to one side edge and one bottom edge. Place it on the cake board where you want your house to live. Hold for about 3 minutes. (We cheated and used something to prop it up.) Take the next adjoining wall and repeat. (Keep adding something to prop the walls up until they're dry.) Continue until all four walls are standing.
6. Next up: the 2 roof pieces. This is tricky. You'll want to add both pieces at the same time so weight and support reasons. So, add a line of royal icing to BOTH the top of the wall pieces AND under the roof pieces where they'll meet the walls. Also, add a line of royal icing to the top edges of the roof where they'll join together. Now hold for about 3 minutes. (We didn't use support props for this initially, but feel free to get creative. Once they royal icing dried enough we added the support props.)
7. Congratulations, your structure is built! Now it's time to finish decorating. Get creative. Get inspired. Be merry. Use the royal icing as glue to place candy and decoration. (*See disclaimer.)
8. Take a photo, post it to our Facebook page, and receive \$5 off your next purchase from us!

Disclaimer

- Rule #1: Don't cut yourself. Yes, it sounds cliché, but there are some very sticky and tiny candies enclosed, and a gingerbread house injury wouldn't be very merry. (We recommend parents cutting candies and decorations for children.)
- Everything is edible. However, please take into consideration two things: 1) The enclosed items contain no preservatives. 2) You'll most likely have your gingerbread house on display for what could be a lengthy amount of time.
- If you opt to use extra candies and props, please keep in mind that your gingerbread house and scene may no longer qualify as all allergen-free.

Now, get to work!

Gingerbread Ingredients: *Gingerbread:* Gf natural flour blend (white rice flour, organic brown rice flour, tapioca, sweet rice flour, arrowroot powder, potato flour), organic light brown sugar, non-dairy buttery spread (soy-free & vegan), water, organic molasses (unsulphured), xanthan gum, baking powder (sodium & gluten free), organic pumpkin pie spice (cinnamon, ginger, nutmeg, allspice), sea salt. *Royal Icing:* Organic powdered sugar (evaporated cane juice, tapioca). Consumer adds water. Izzi B's Allergen-free Bakery is certified Vegan, Kosher & Pareve. Most ingredients are Organic or Fair Trade. Free of most common allergens: soy, gluten, all nuts, eggs, dairy and casein. Some ingredients we purchase were processed in a plant that also processes tree nuts and soy under good manufacturing practices. Izzi B's is an allergen-free facility where we utilize an Allergen Control Plan which includes on-site testing. Manufactured by: Izzi B's Allergy Free, LLC, 22 Knight Street, Norwalk, CT 06851 • (203) 810-4378 • www.ibcakes.com Ingredients and Allergen Information for the candy and decorations are enclosed. (Like-minded companies include: TruSweets, Surf Sweets, TruJoy, Tree Hugger, YummyEarth, Candy Tree/Corn Candies, and Enjoy Life Foods).

Candy Ingredients and Allergen Statements

All Natural Fantastic Fruit Bubble Gum (manufactured by Tree Hugger)

Ingredients: Cane Sugar, Glucose, Gum Base (Contains Natural Chicle), Brown Rice Syrup, Gum Arabic, Natural Flavors (including Lemon, Grapefruit, Watermelon, Pomegranate), Sun Flower Lecithin, Natural Colors, (Including: Red Beet, Berry Extract, Paprika Extract, beta Carotene, Chlorophyllin), Carnauba Wax.

Allergen Information: No Artificial Colors. No Artificial Flavors. Gluten-Free. Nut Free. Includes: Pomegranate, Classic Bubble Gum, Watermelon, Lemonade & Wildberry. NON GMO. No Corn Syrup. Vegan. Parve and Kosher certified by KOF-K Chicago.

Organic Starlight Mints (manufactured by TruSweets/TruJoy)

Ingredients: Organic brown rice syrup, organic dried cane syrup, beet juice and peppermint oil.

Allergen Information: Produced on dedicated nut-free and gluten-free equipment in a segregated room of a facility that also processes dairy, eggs, peanuts, soy, tree nuts, and wheat. These Starlight Mints do not contain any corn or corn derived ingredients.

Organic Sour Gummy Worms (manufactured by TruSweets/Surf Sweets)

Ingredients: Organic cane sugar, organic tapioca syrup, citric acid, pectin, organic grape juice concentrate, sodium citrate, ascorbic acid, colors added (black carrot juice concentrate, turmeric, annatto), natural flavors.

Allergen Information: Facility does not process any of the eight major allergens (peanuts, tree nuts, wheat, milk, egg, soy, fish, or shellfish/crustaceans). May contain trace amounts of corn starch from the molding process. Organic Sour Gummy Worms are gluten- and casein-free, non-GMO, soy-free, dairy-free, Stage 2 Feingold approved, are vegetarian and vegan and Stage 2 Feingold approved.

Organic Strawberry Licorice Laces (manufactured by Candy Tree/Corn Candies)

Ingredients: Organic corn syrup, organic rice flour, organic rice starch, organic concentrated fruit juice: strawberry (3%), apple, elderberry, organic flavor: strawberry, citric acid.

Allergen Information: This product is made with gluten-free ingredients, and all equipment is thoroughly cleaned to avoid cross-contamination. Wheat- & gluten-free, certified organic by Skal; 100% natural and no added sugar. The corn syrup in the Organic Strawberry Licorice Laces is organic corn malt syrup, which is a less-processed sweetener than regular corn syrup.

Chocolate Chips (manufactured by Enjoy Life)

Ingredients: Evaporated cane juice, natural chocolate liquor (non-alcoholic), non-dairy cocoa butter.

Allergen Information: Does not contain any of the eight major allergens (peanuts, tree nuts, wheat, milk, egg, soy, fish or shellfish/crustaceans). Manufactured in an allergen-friendly facility. Gluten-Free, Non-GMO, Pareve, Kosher-Certified by the Chicago Rabbinical Council.

Organic Lollipops (manufactured by YummyEarth)

Ingredients: Organic evaporated cane juice, organic rice syrup, non-GMO citric acid (from beet sugar not corn), natural flavors, may contain organic black carrots, organic black currant, organic apple, organic carrot, organic pumpkin, ascorbic acid.

Allergen Information: From the package: Facility does not process any of the eight major allergens (peanuts, tree nuts, wheat, milk, egg, soy, fish, or shellfish/crustaceans). Gluten-Free. KOF-K Parve, USDA Certified Organic.

White Decorating Sugar: (manufactured by Nature's Colors)

Ingredients: Cane sugar crystals, food grade carnauba wax.

Allergen Information: Does not contain any of the eight major allergens (peanuts, tree nuts, wheat, milk, egg, soy, fish or shellfish/crustaceans). Because Nature's Colors source their products from many different suppliers, it is impossible to determine whether any cross-contamination has occurred at some point in the supply chain. Kosher certified by the Chicago Rabbinical Council.

Want more candy?

To purchase more allergen-free candy, we suggest the Natural Candy Store (San Francisco, CA) www.naturalcandystore.com, YummyEarth www.yummyearth.com, or TruSweets, makers of Surf Sweets (Wheeling, IN) www.trusweets.com Enjoy Life www.enjoylifefoods.com, or Tree Hugger www.treehuggergum.com. You can even order online. They are wonderfully independent small businesses run by friendly people.