



JURASSIC WORLD GINGERBREAD GATES

Courtesy of PopcornerReviews.com



INGREDIENTS & SUPPLIES

GINGERBREAD COOKIES

1 c. shortening
2 eggs
1 c. molasses
2 tbsp. white vinegar
1 c. sugar
2 tsp. baking powder
1 tsp. baking soda
2 tsp. ginger
1 tsp. cinnamon
1 tsp. cloves
5 c. flour, plus extra for dusting

ROYAL ICING

3 tbsp. meringue powder
4 c. powdered sugar
1/2 c. warm water (divided) — 1/4 c. for the icing
base & remainder to reach desired consistency
1 tsp. vanilla
Food coloring (red, yellow, brown, black, green)

SUPPLIES

Small, round icing tips
Icing bags
Paring knife
Wax paper
Rolling pin
Cookie stencils (print and cut out)
Large baking sheet

DECORATING TIPS

Use a round icing tip to ice detailed designs and shapes.

To prevent icing colors from bleeding, let the icing dry before adding another color of icing next to or on top of another.

When decorating, use a thicker icing to outline shapes/letters and use a thinner icing (with added water) to flood or fill the shapes.



CAMP CRETACEOUS

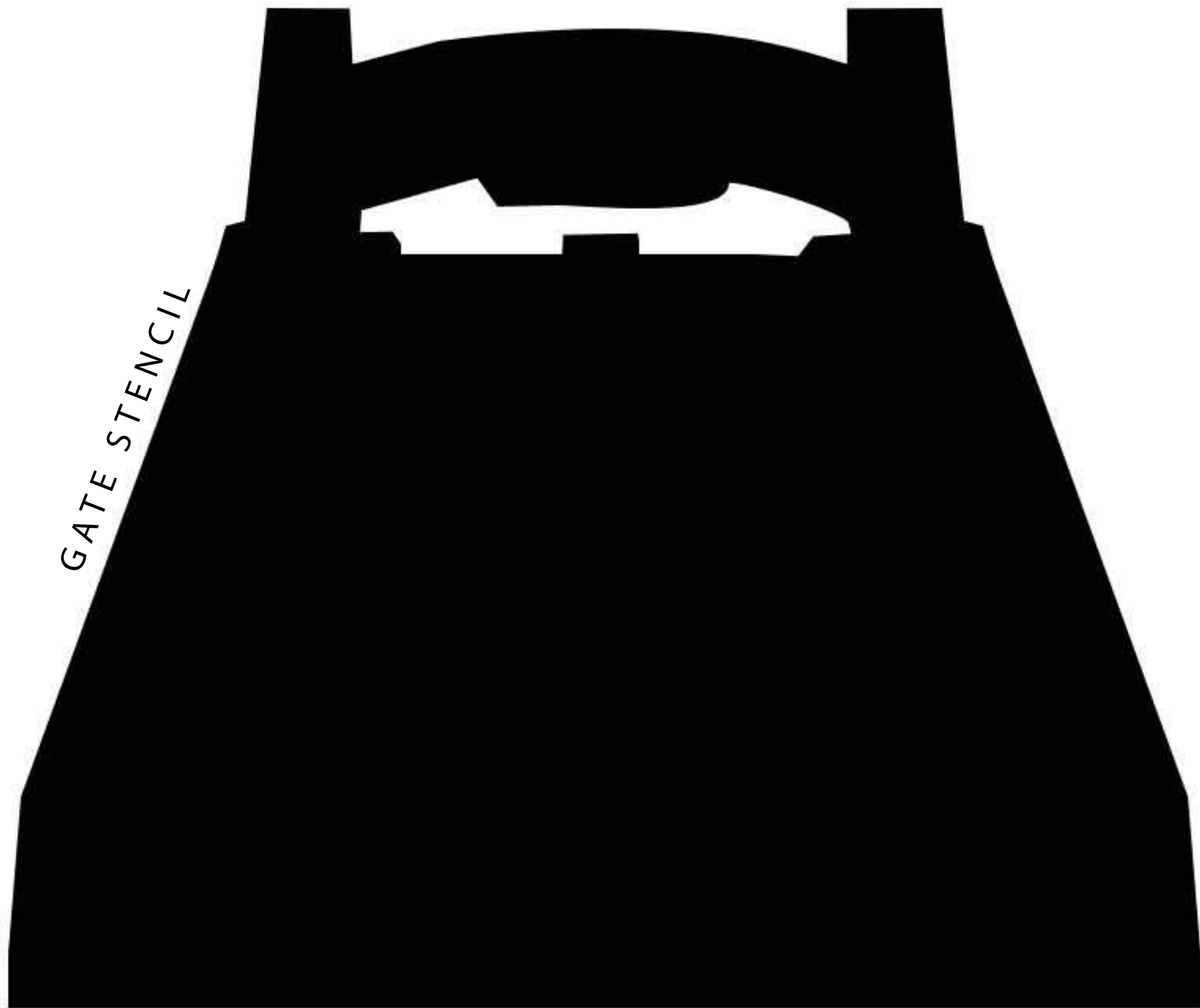
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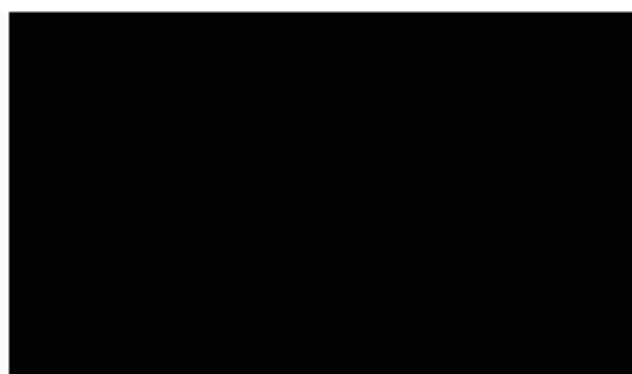
INSTRUCTIONS

- 1.** Prepare the gingerbread cookie dough by combining all of the ingredients in a large bowl, adding the flour gradually until combined.
- 2.** Cover the dough and chill in the refrigerator for 2-3 hours.
- 3.** Once the dough is chilled, preheat the oven to 375 degrees F.
- 4.** Roll out a large piece of dough to 1/4 in. thickness directly onto a baking sheet. Use the gate stencil to cut out the shape with a paring knife. Bake for 17-19 mins (until firm & dark brown around the edges).
- 5.** Cut out two large rectangles (stencil included) for the electric fence. Bake for 15-17 mins (until firm and dark brown around the edges).
- 6.** With the remaining dough, cut out the smaller pieces which will be used for the stands and supports -- in total, 2 small rectangles and 8 supports. Bake for 8-10 mins.
- 7.** Prepare the royal icing by mixing the meringue powder, powdered sugar, vanilla, and 1/2 c. warm water until combined.
- 8.** Starting with the gate cookie, outline and fill the outer stone arch with gray icing.
- 9.** In the center of the gate cookie, outline the inner wood doors with brown icing.
- 10.** Add small fire torches on each side of the stone arch with brown, yellow, and red icing.
- 11.** For the two electric fence cookies, use black icing to add fence markings to each.
- 12.** On a piece of wax paper, use yellow icing to outline the letters for 'Jurassic World', then fill them with red icing. Use black icing to outline the letters for 'Camp Cretaceous', then fill them with yellow icing. Use black, red, and yellow icing to ice the circular Jurassic World logo design. Let all words and designs dry overnight.
- 13.** Once the icing words and the logo have completely dried, carefully peel the wax paper away. Use icing as glue to secure the words and logo in place on the stone arch and wood doors.
- 14.** Use yellow and green icing to add the hexagon shape on the doors around the words.
- 15.** For the two cookie stands for the main gate, use brown icing to secure two support pieces to each small rectangle cookie. Leave the middle open for the cookie to be inserted into the stand. Let dry completely before using.
- 16.** For the two electric fence cookies, use brown icing to secure the remaining support pieces directly along the bottom edge on the back of the cookie. Let dry completely before standing the fence cookies on their own.
- 17.** Insert the gate cookie in the two cookie stands, then place an electric fence cookie on either side.





GATE STENCIL



SUPPORT STAND



SUPPORT PIECES

FENCE STENCIL

