



## Supply List:

### "Candy Cane Twirl" Game Supplies

- Full size candy canes (1 per player)

### "Candy Cane Race" Game Supplies

- Full size candy canes (1 per player)
- Additional full size candy cane (1 per team)

### "Candy Cane Funny Face" Game Supplies

- Various sized candy canes (12 per team)
- Roll of scotch tape (1 per team)
- Optional: various other Christmas decorations like small ornaments, bows, etc.

### Teaching Supplies

- Full size candy canes (2)
- NOTE: For larger audiences and event spaces, you may want to use a giant candy cane for visual purposes. It could be a decorative candy cane or you can find real candy canes online as big as 2 feet long.

### Gingerbread Nativity Supplies

- Graham crackers (At least 4 per kit. Have extras on hand.)
- Frosting tub (1 per kit. OR see below for a DIY icing and squeeze bag recipe.)
- Popsicle sticks or plastic knives (1-2 per kit. For spreading icing.)
- Assortment of candy and snacks for decoration
  - Miniature candy canes
  - Spice Drops
  - M&M's
  - Mini Cookies/Nilla Wafers
  - Assortment of cereals
  - Peppermints
  - Sprinkles
  - Small pretzel sticks
  - Shredded coconut (For hay. Mix with yellow food coloring.)
  - Twizzlers Pull-n-Peel

# Gingerbread BASH

- Small plastic cups or bowls (For holding candy and snacks.)
- Cardboard cake pad or thick paper plate (1 per kit. Used as a building surface for the gingerbread nativity.)
- Nativity Cut-Out Characters (1 per kit. Print on 8½ x 11 cardstock paper.)
- Markers or crayons (Optional. 1 set per kit. For coloring nativity characters.)
- Scissors (1 per kit. For cutting out nativity characters.)
- Napkins or paper towels (5-10 per kit)

## Create Your Own Icing and Squeeze Bag Instructions:

**Step 1:** Ahead of time, place the following dry ingredients in a quart sized plastic bag:

- 2 cups powdered sugar
- 2 tablespoons meringue powder

**Step 2:** When ready to make the gingerbread nativity, add 3-4 tablespoons of water. Seal the bag, then knead the ingredients until a paste is formed evenly. Using scissors, cut the tip off one of the bottom corners of the bag. When squeezed, the icing will come out like a squeeze bag.

