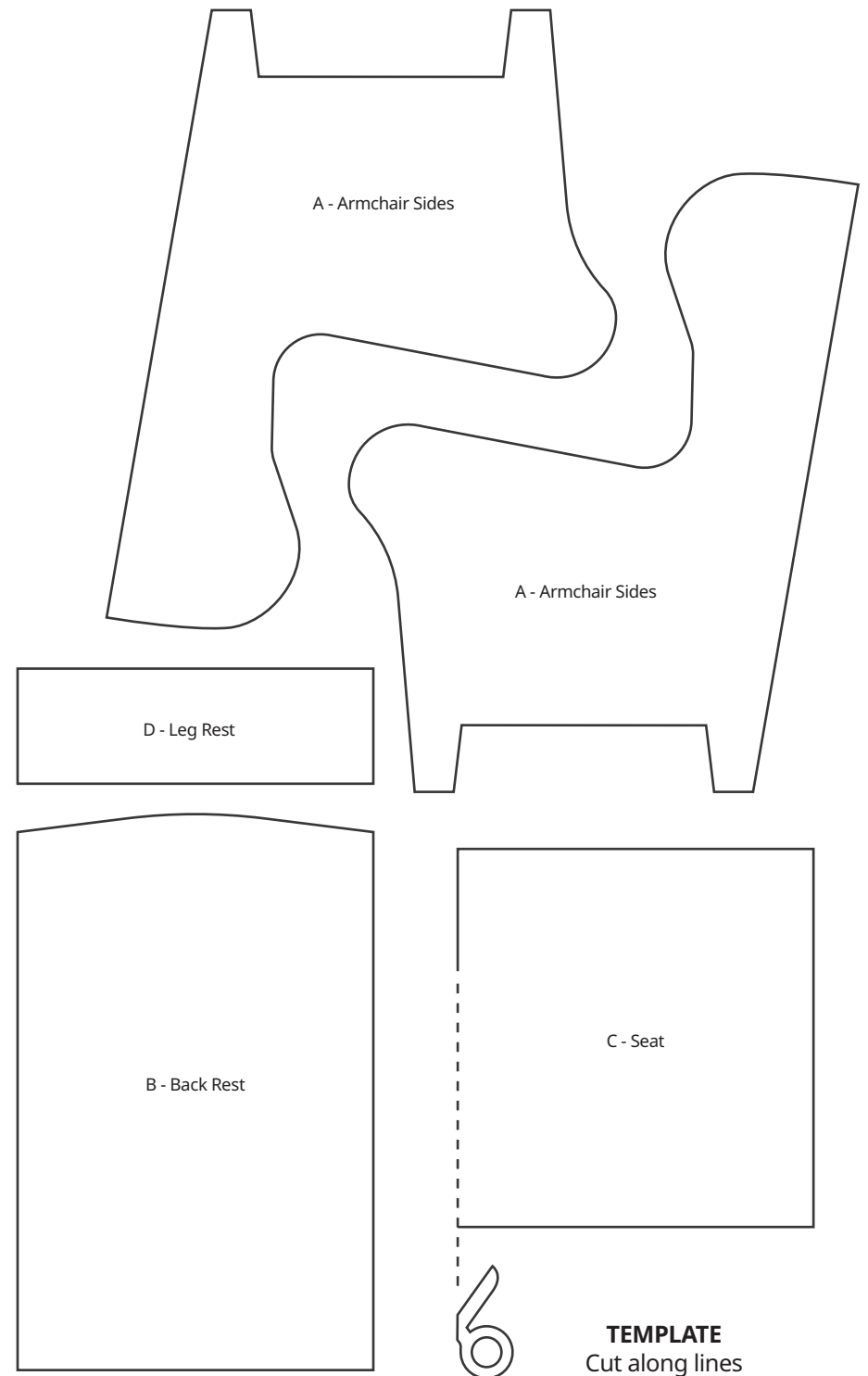
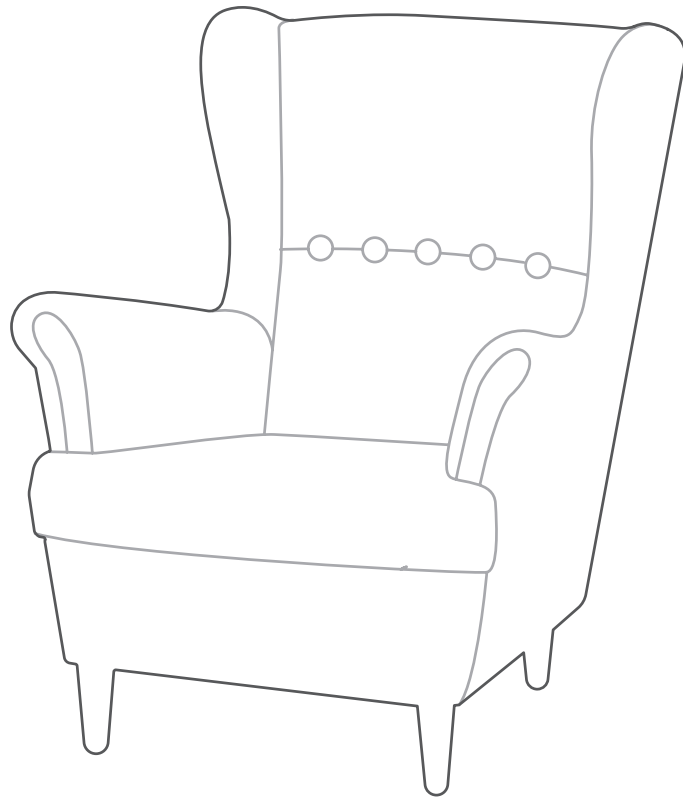


STRANDMON Armchair

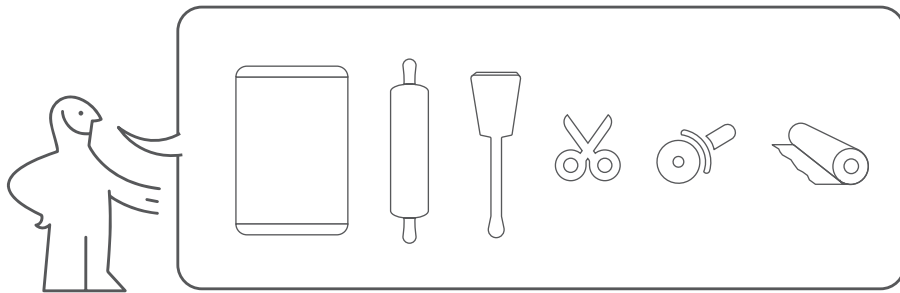
Holiday gingerbread furniture kit



#IKEAHoliday

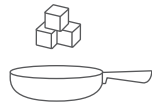


Design and Quality
IKEA of Sweden

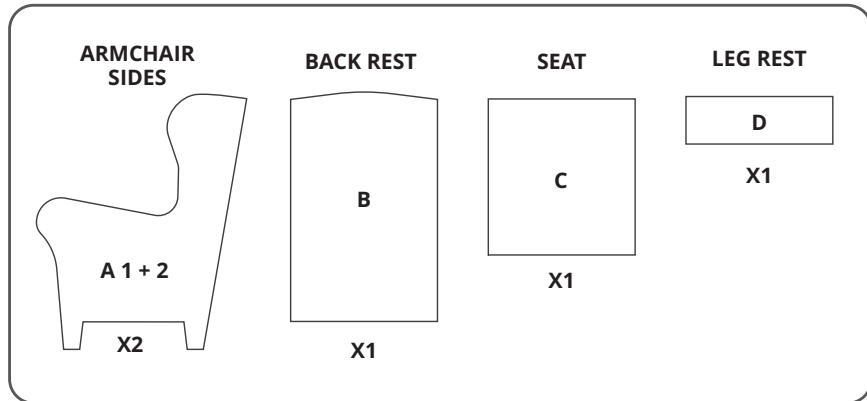
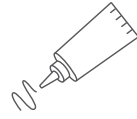


CONNECTING THE PIECES

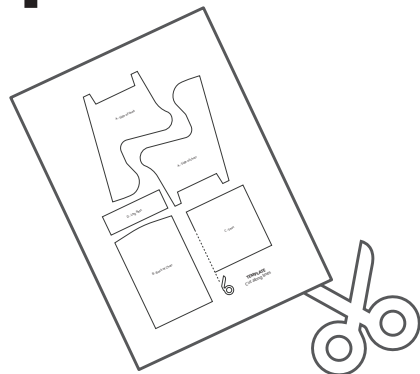
You can either use warmed sugar or icing!



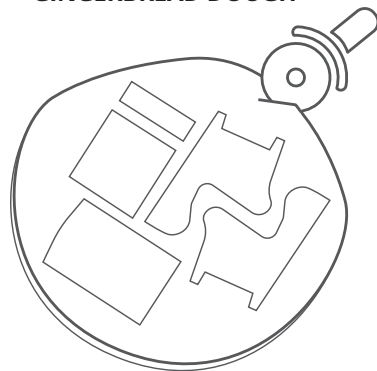
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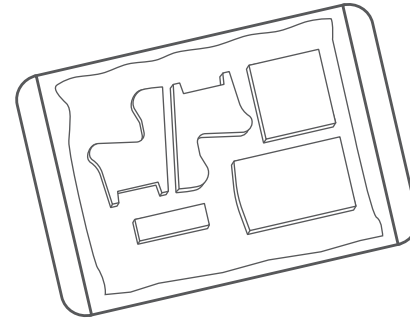
1 CUT PAPER TEMPLATE



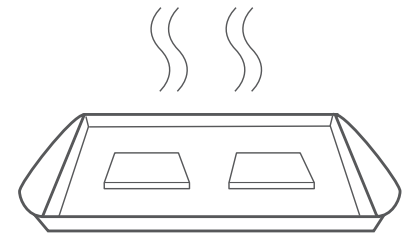
2 USE TEMPLATES TO CUT OUT SHAPES IN GINGERBREAD DOUGH



3



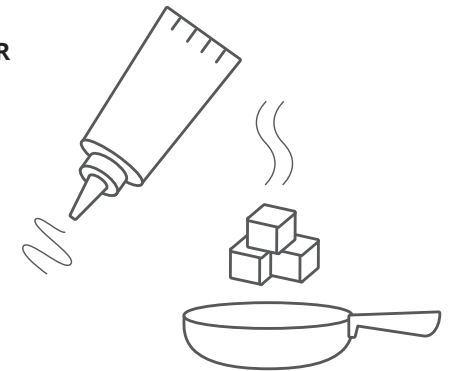
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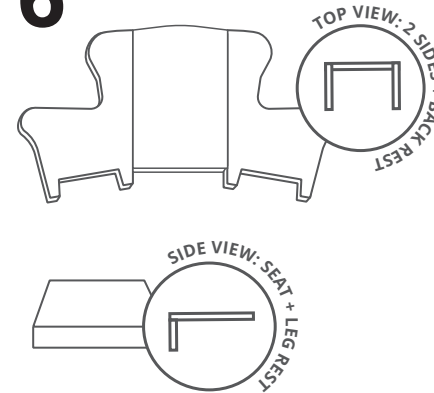
5 PUTTING THE PIECES TOGETHER

You can either use warm sugar or icing to put pieces together.

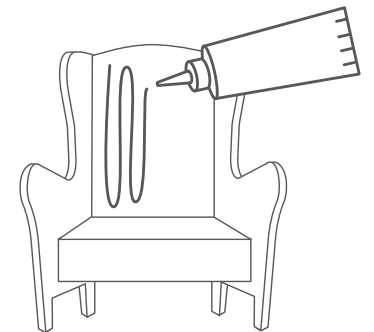
When using sugar: melt some granulated sugar in a frying pan to make dipping the big gingerbread pieces easier. The sugar dries quickly, in a minute or two. This step is hot, so be careful!



6

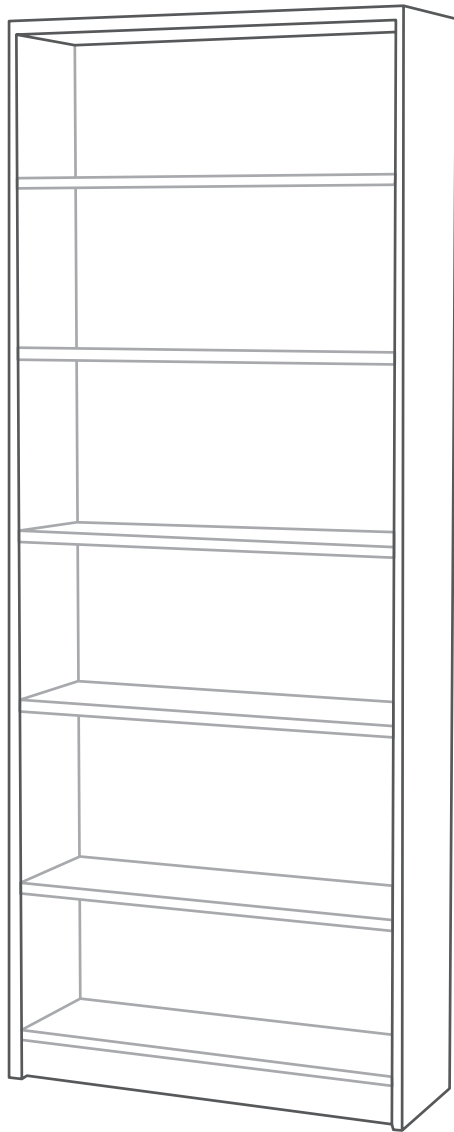


7



BILLY Bookcase

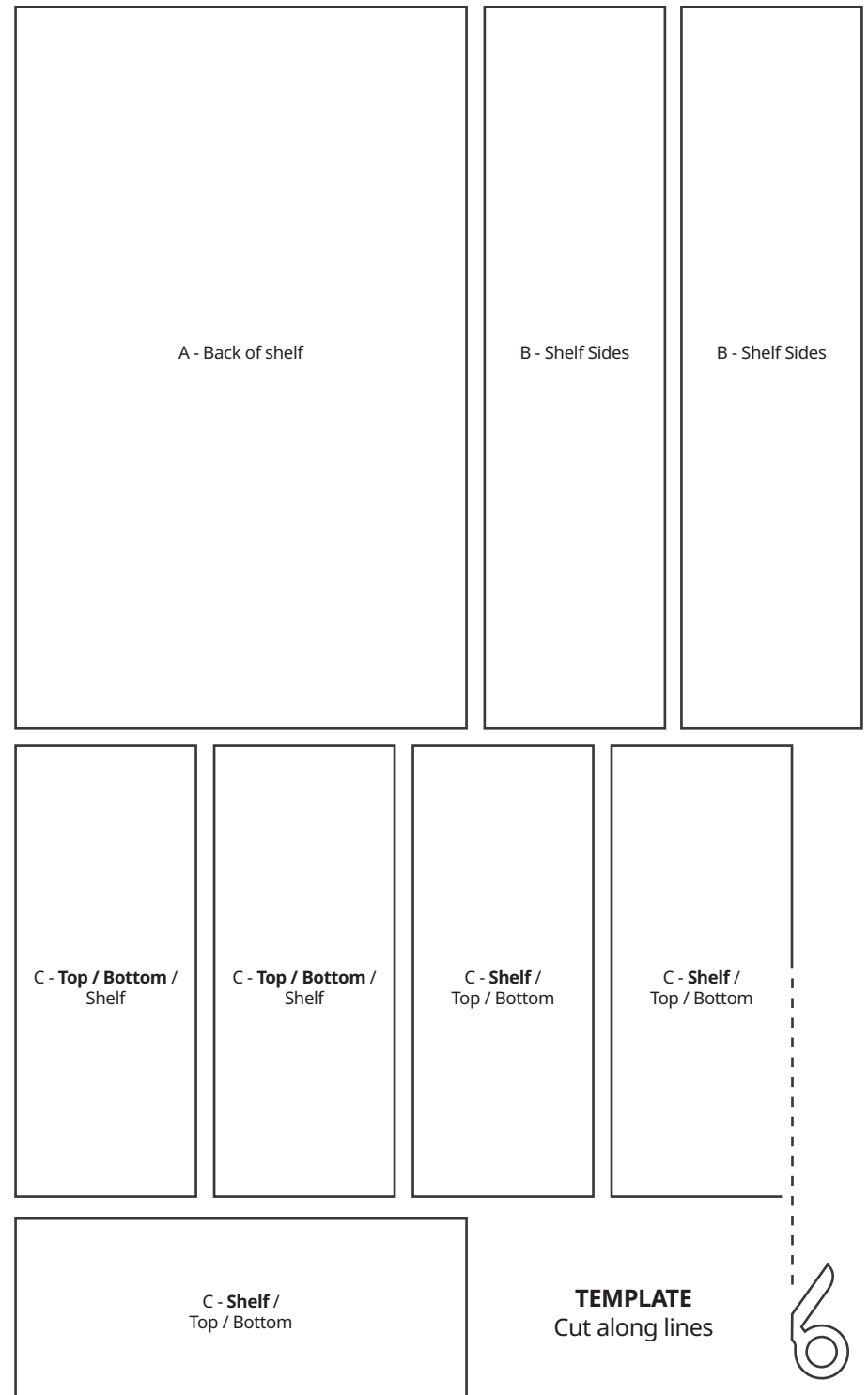
Holiday gingerbread furniture kit



#IKEAHoliday

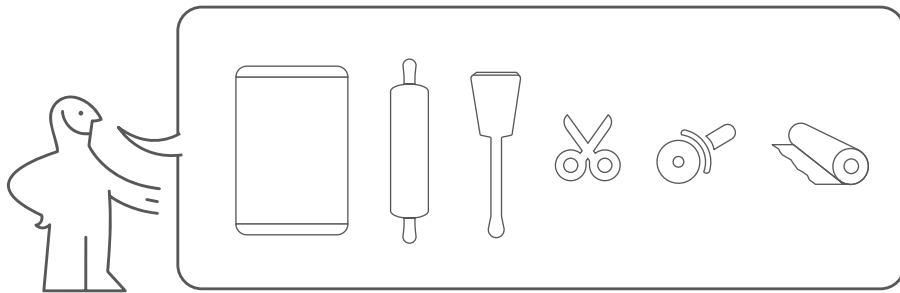


Design and Quality
IKEA of Sweden



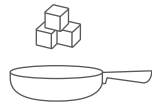
TEMPLATE
Cut along lines



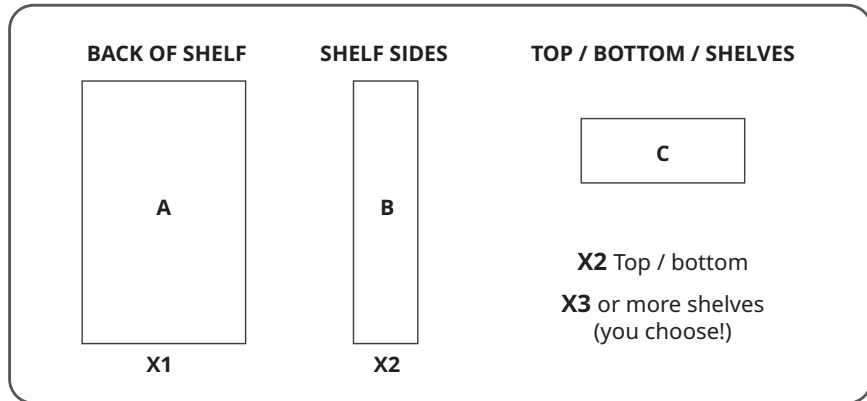
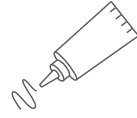


CONNECTING THE PIECES

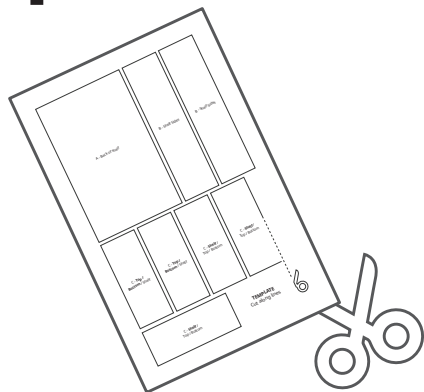
You can either use warmed sugar or icing!



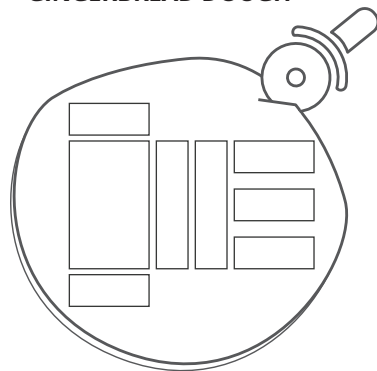
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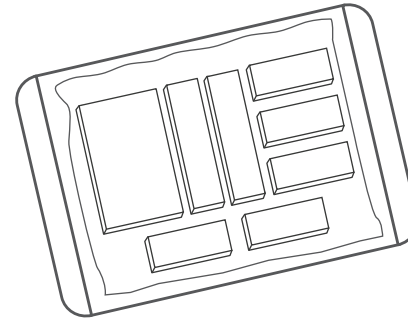
1 CUT PAPER TEMPLATE



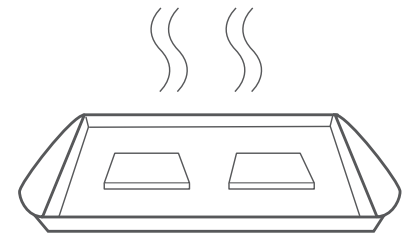
2 USE TEMPLATES TO CUT OUT SHAPES IN GINGERBREAD DOUGH



3



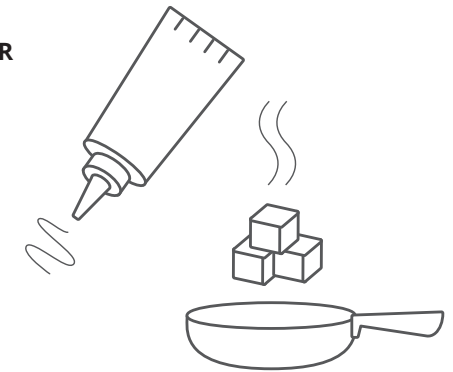
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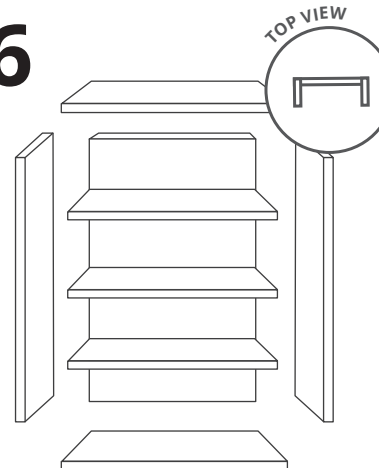
5 PUTTING THE PIECES TOGETHER

You can either use warm sugar or icing to put pieces together.

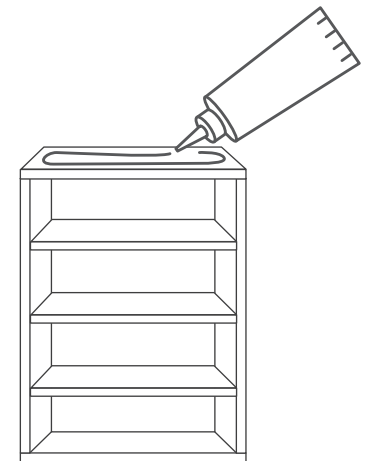
When using sugar: melt some granulated sugar in a frying pan to make dipping the big gingerbread pieces easier. The sugar dries quickly, in a minute or two. This step is hot, so be careful!



6

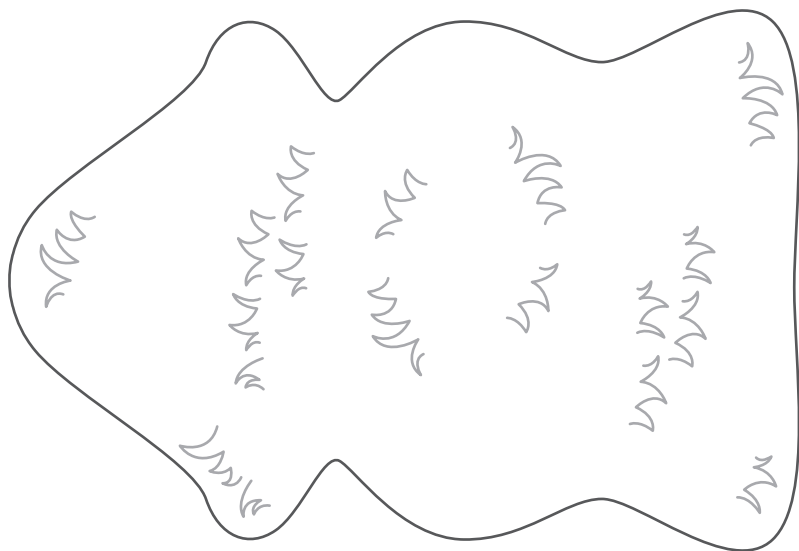


7



RENS Rug

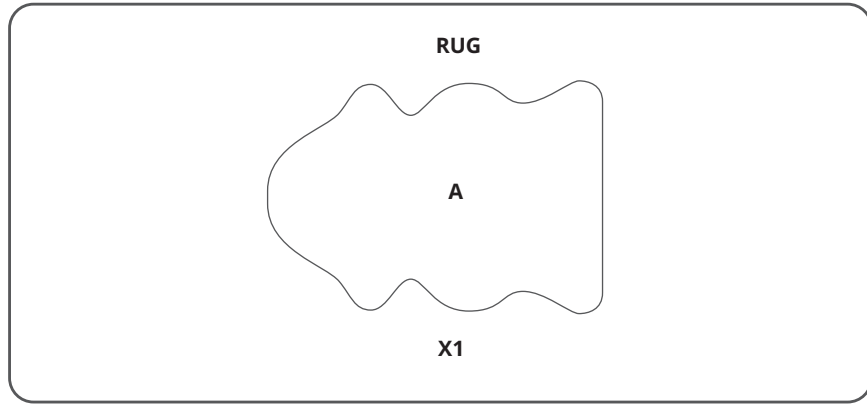
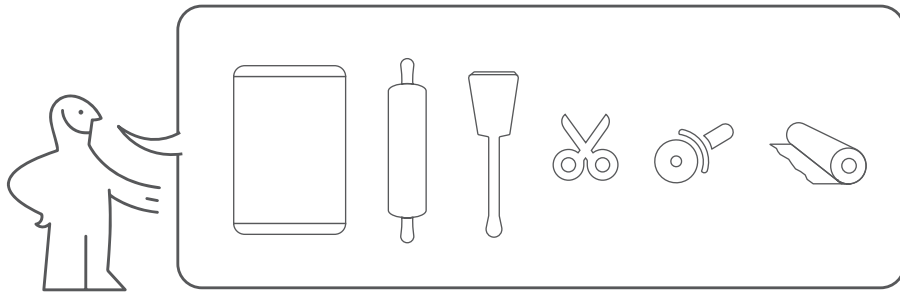
Holiday gingerbread furniture kit



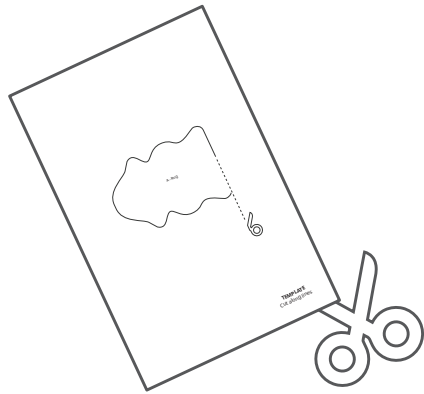
#IKEAHoliday



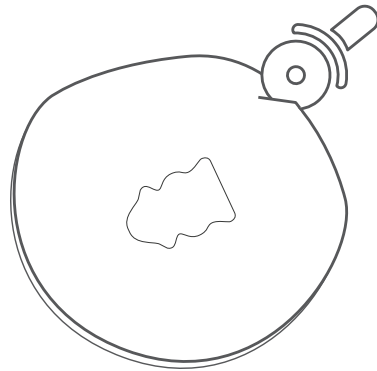
Design and Quality
IKEA of Sweden



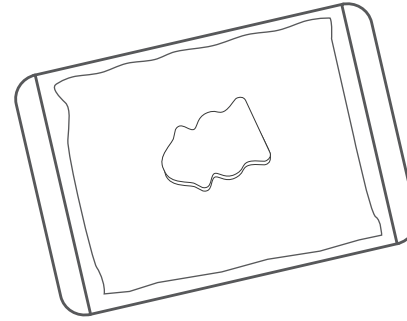
1 CUT PAPER
TEMPLATE



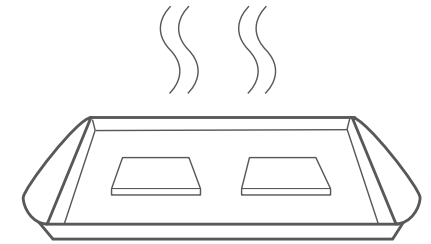
2 USE TEMPLATES TO
CUT OUT SHAPES IN
GINGERBREAD DOUGH



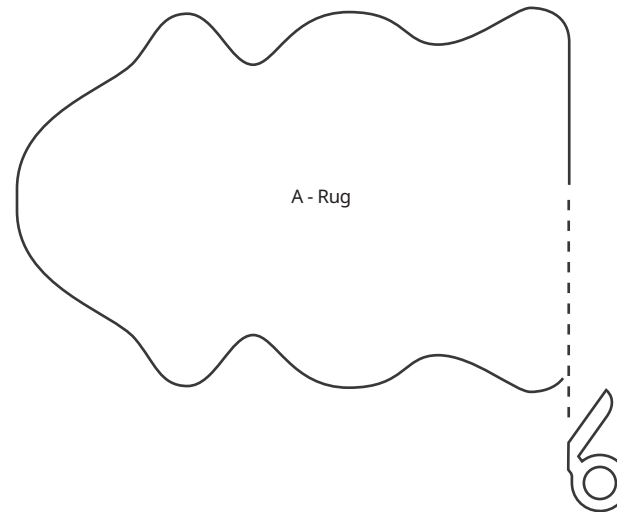
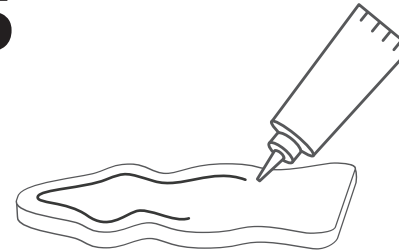
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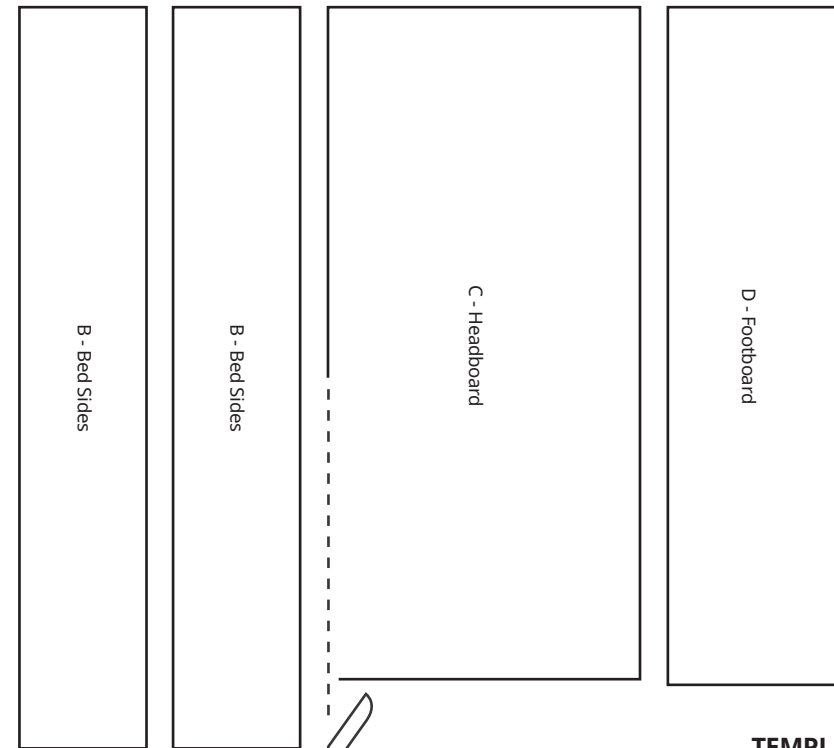
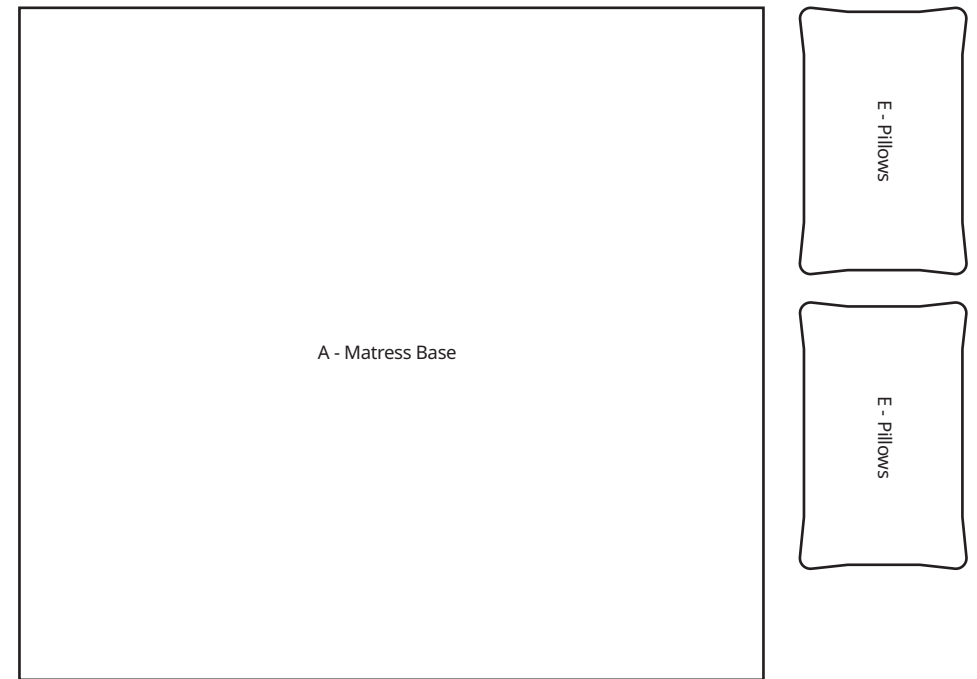
5



TEMPLATE
Cut along lines

MALM Bedframe

Holiday gingerbread furniture kit

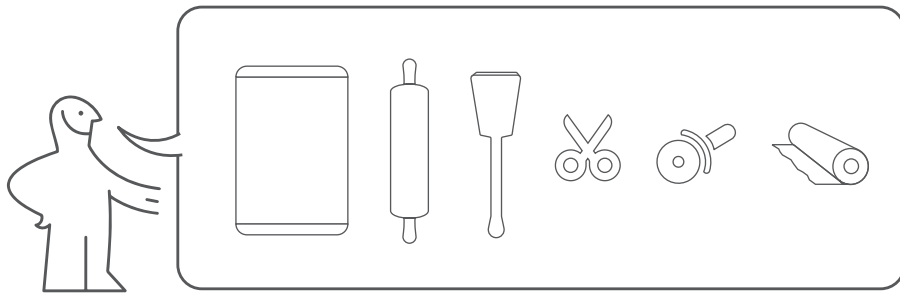


TEMPLATE
Cut along lines



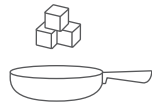
Design and Quality
IKEA of Sweden

#IKEAHoliday

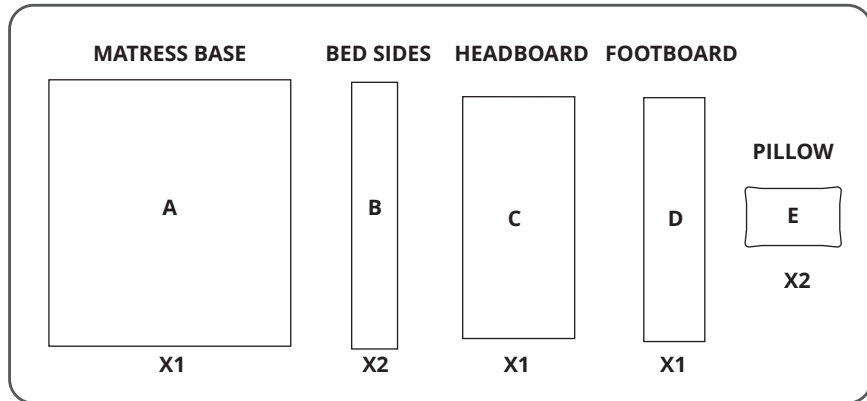
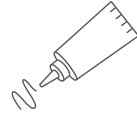


CONNECTING THE PIECES

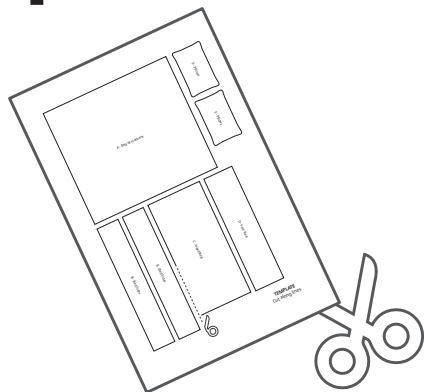
You can either use warmed sugar or icing!



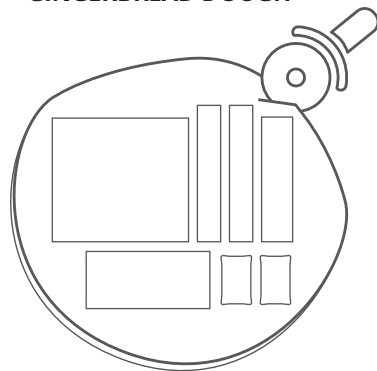
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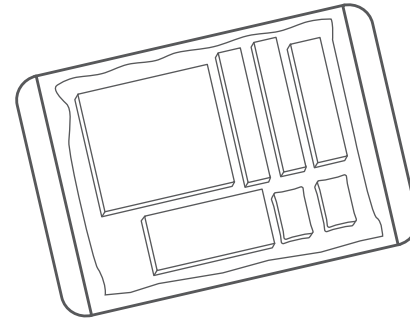
1 CUT PAPER TEMPLATE



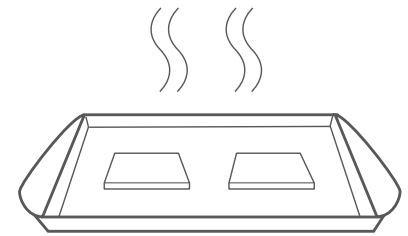
2 USE TEMPLATES TO CUT OUT SHAPES IN GINGERBREAD DOUGH



3



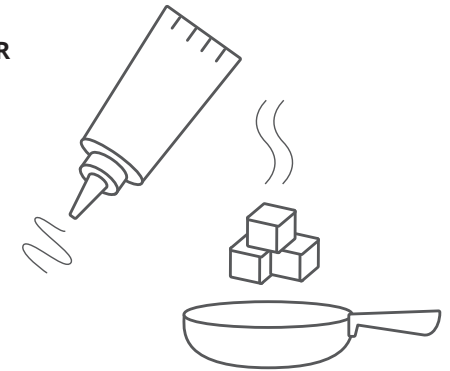
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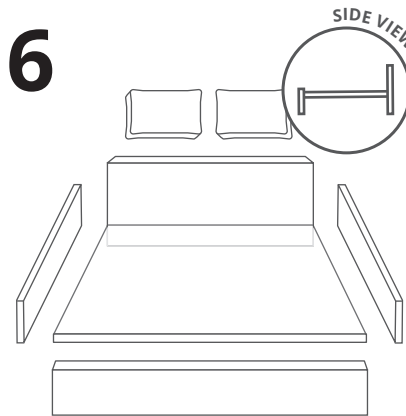
5 PUTTING THE PIECES TOGETHER

You can either use warm sugar or icing to put pieces together.

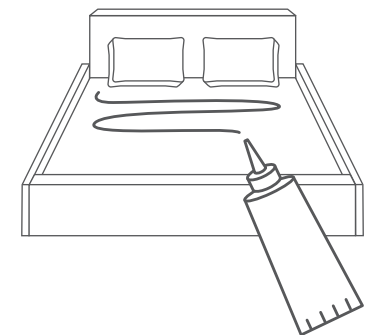
When using sugar: melt some granulated sugar in a frying pan to make dipping the big gingerbread pieces easier. The sugar dries quickly, in a minute or two. This step is hot, so be careful!



6

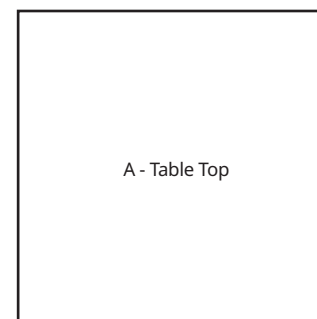
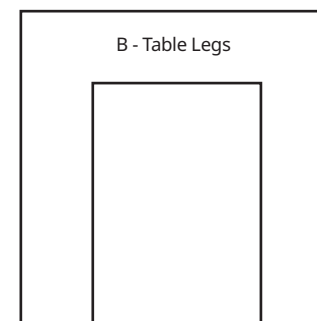
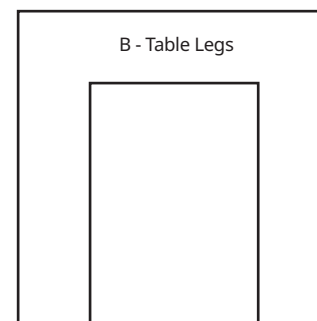
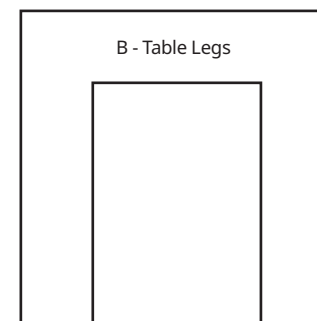
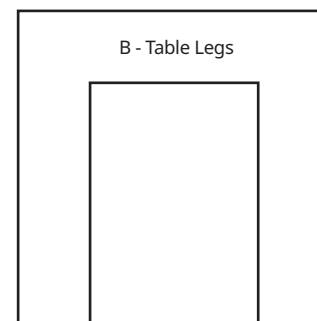
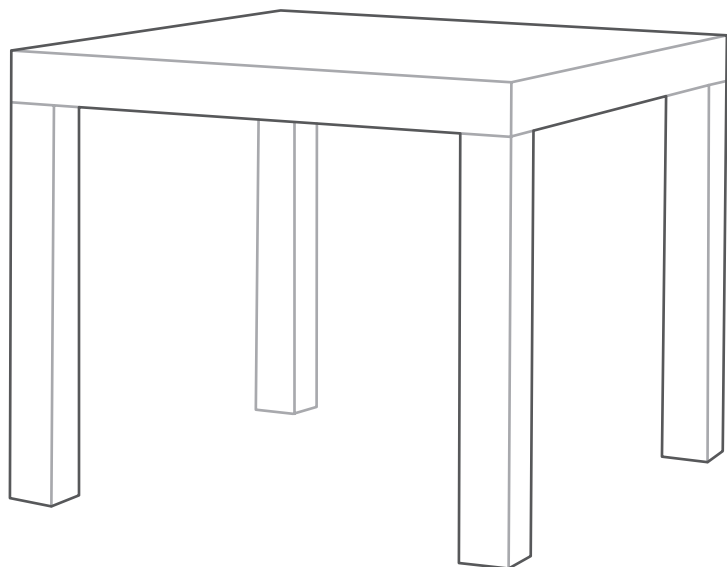


7



LACK Table

Holiday gingerbread furniture kit

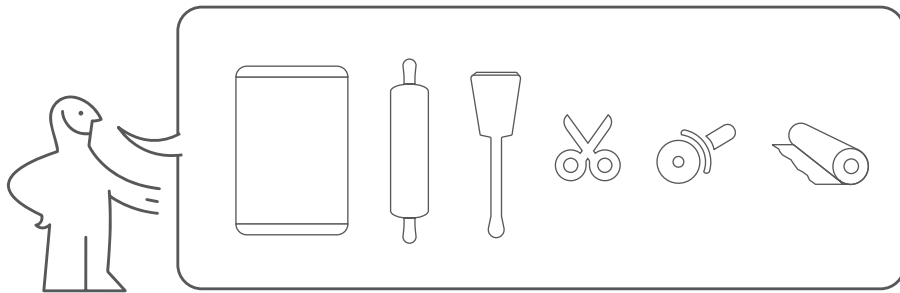


#IKEAHoliday



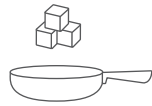
Design and Quality
IKEA of Sweden

TEMPLATE
Cut along lines

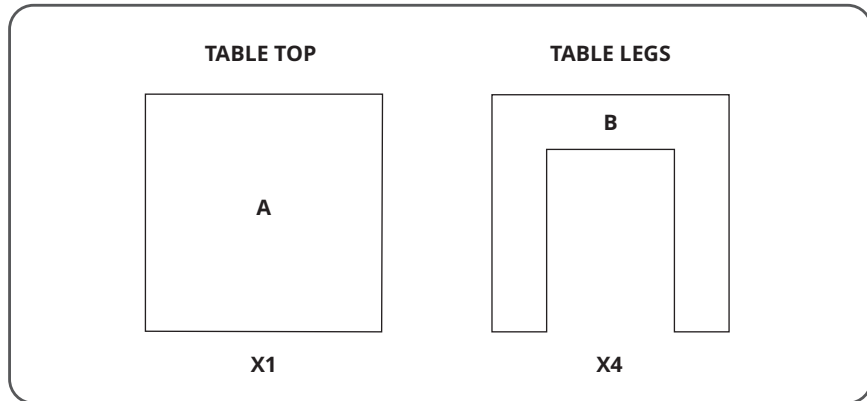
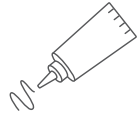


CONNECTING THE PIECES

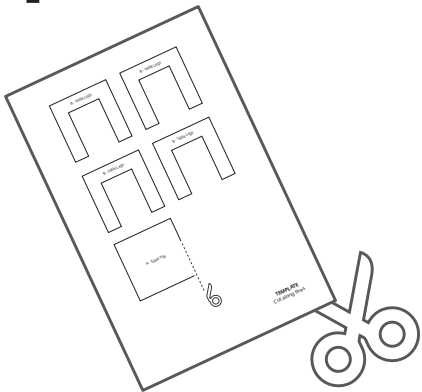
You can either use warmed sugar or icing!



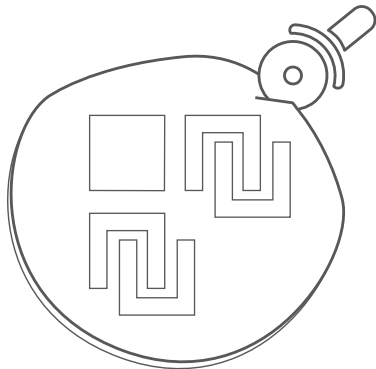
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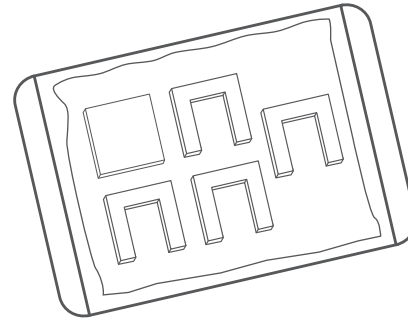
1 CUT PAPER TEMPLATE



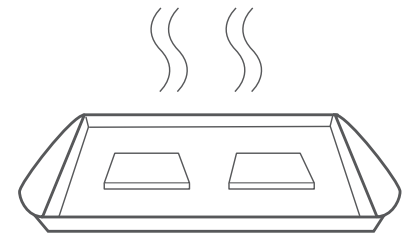
2 USE TEMPLATES TO CUT OUT SHAPES IN GINGERBREAD DOUGH



3



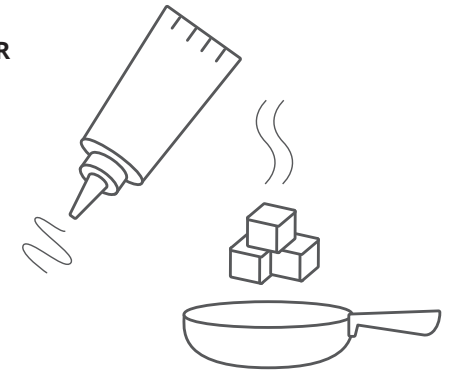
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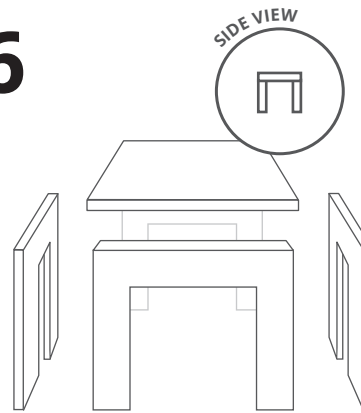
5 PUTTING THE PIECES TOGETHER

You can either use warm sugar or icing to put pieces together.

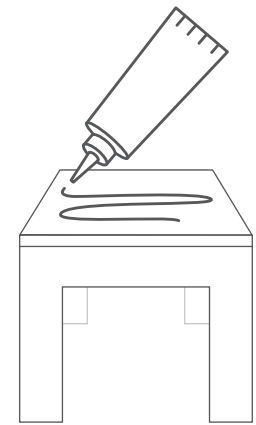
When using sugar: melt some granulated sugar in a frying pan to make dipping the big gingerbread pieces easier. The sugar dries quickly, in a minute or two. This step is hot, so be careful!



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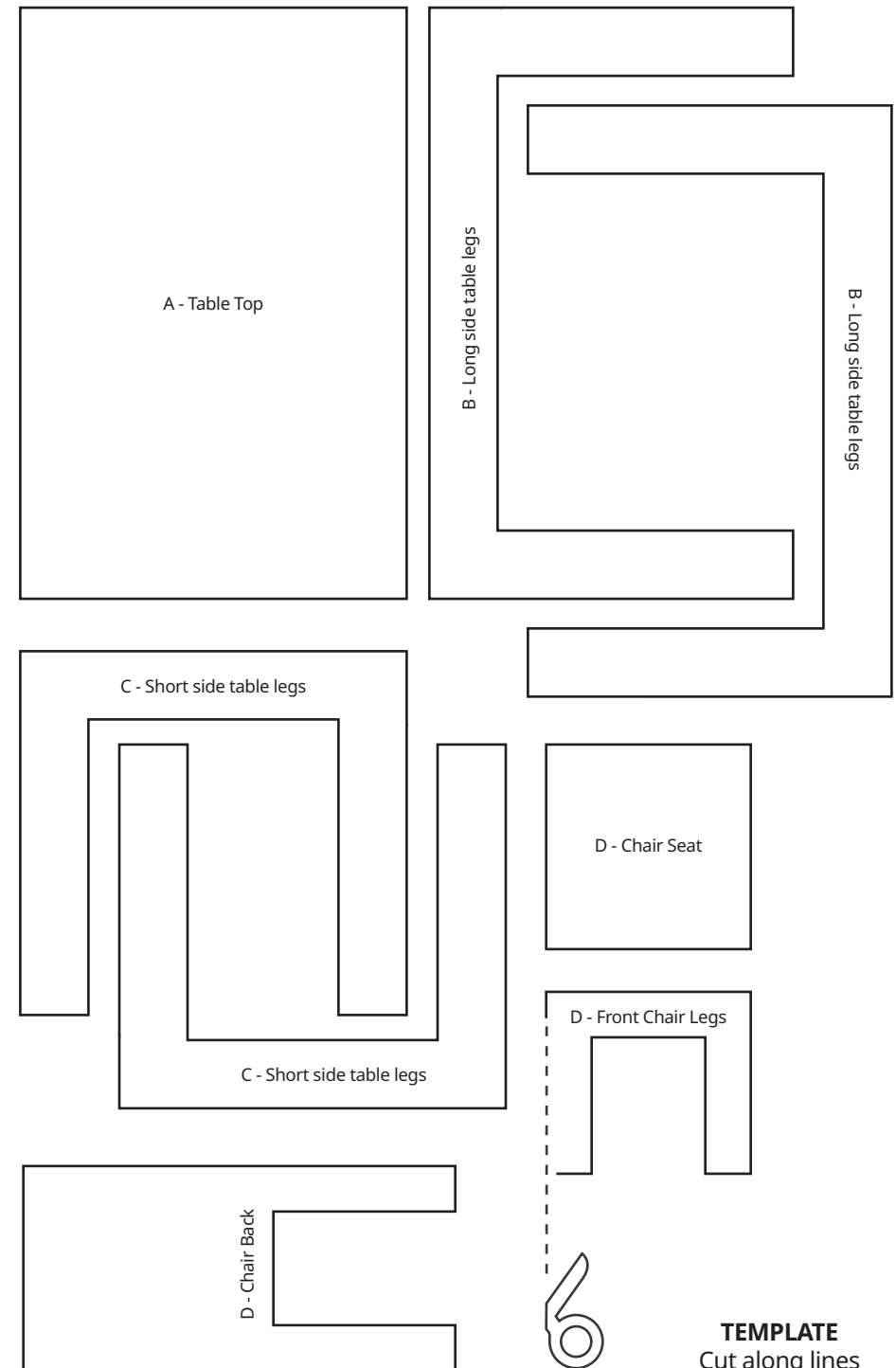
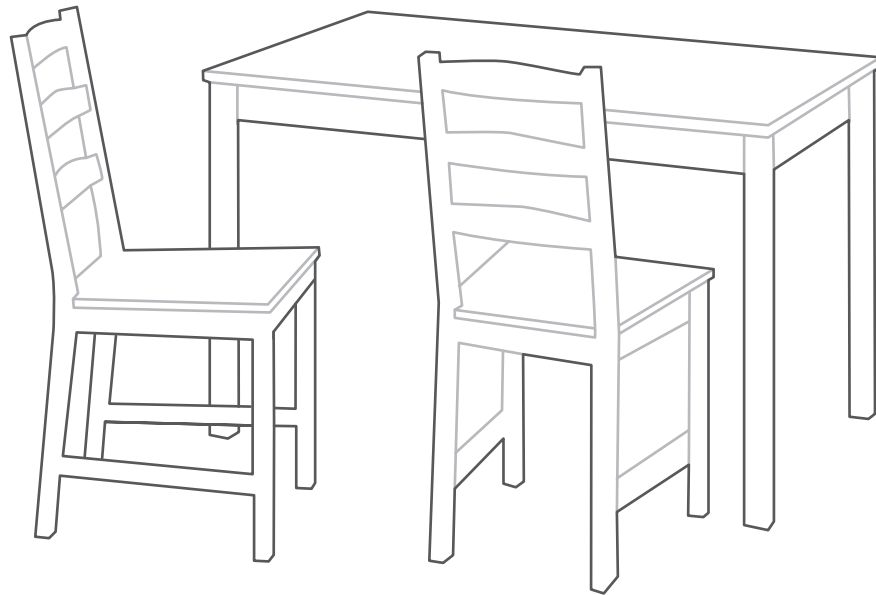


7



JOKKMOKK Table + Chairs

Holiday gingerbread furniture kit

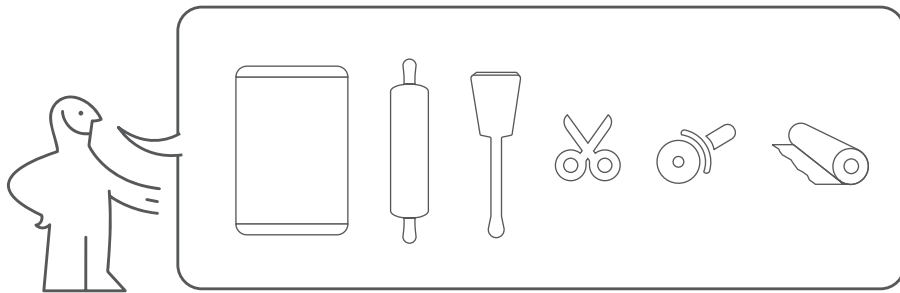


#IKEAHoliday



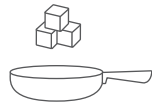
Design and Quality
IKEA of Sweden

TEMPLATE
Cut along lines

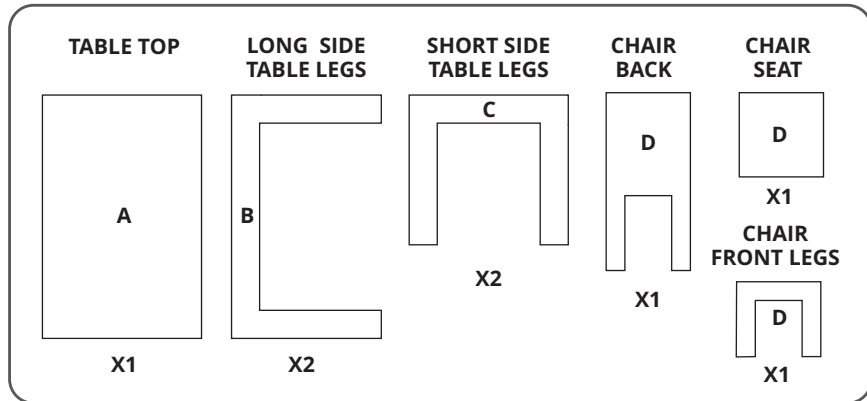
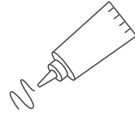


CONNECTING THE PIECES

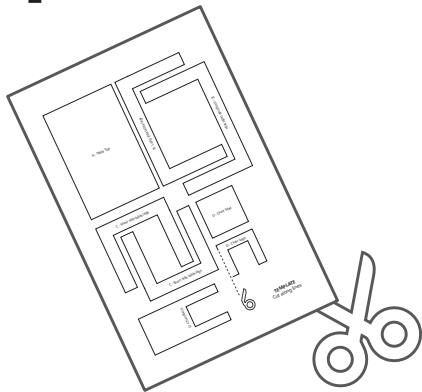
You can either use warmed sugar or icing!



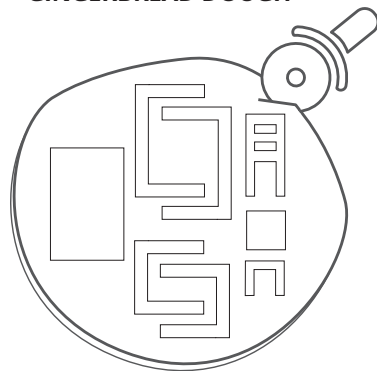
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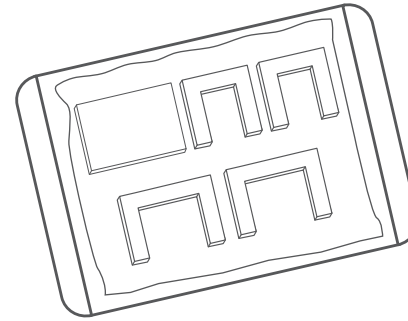
1 CUT PAPER TEMPLATE



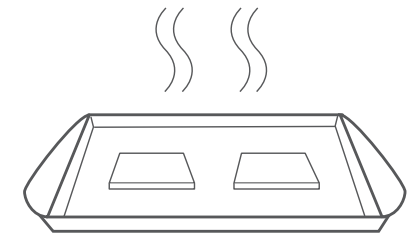
2 USE TEMPLATES TO CUT OUT SHAPES IN GINGERBREAD DOUGH



3



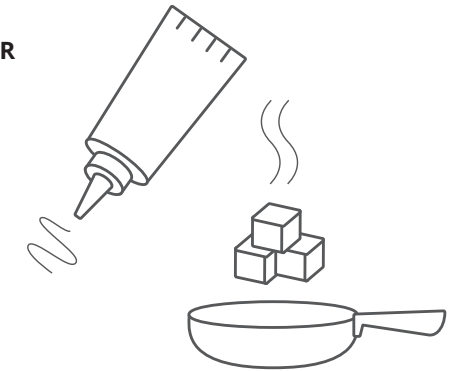
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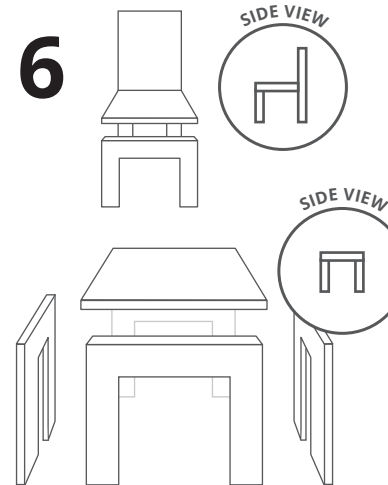
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6



7

