



KOMATSU

Template for a gingerbread
Komatsu D51 dozer

Template for a gingerbread Komatsu dozer

Holiday greetings! We at Komatsu want to join in the festivities with you by sharing this template for a Komatsu gingerbread dozer. While construction isn't for the faint of heart, decorating can be a fun activity for the whole family. Print out the document (we recommend printing on cardstock) and use it as templates to cut out of gingerbread sheets.

If you don't have a favorite family recipe for gingerbread or royal icing, these are the recipes we followed for our construction; we used just over one batch of gingerbread.

Gingerbread: <https://thegreatbritishbakeoff.co.uk>

Royal icing: <https://www.thespruceeats.com>

Items and tools that we recommend:

- Scissors
- Pizza cutter
- Cheese grater
- 11x17" Paper (Cardstock works best)
- Printer
- Piping bags
- Piping bag tips
- "Sugar Cement" (instructions to the right)
- Decoration pieces (candy, sprinkles, food coloring, etc)



Hi there! We gingerbread engineers wanted to share some tips and tricks learned through trial and error for constructing Komatsu gingerbread machines!



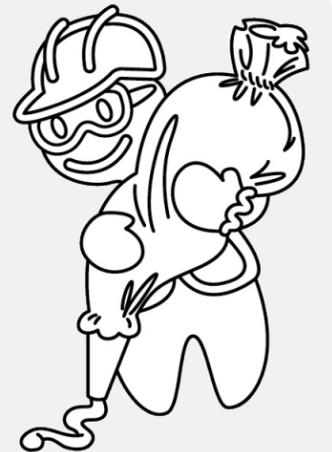
Gingerbread engineer tips and tricks

- Have cardstock templates to cut the right size pieces out of the dough. The dough cuts like a breeze with a pizza cutter.
- **Keep the dough cold.** After rolling out, chill it. After cutting it, chill it. Only put cold dough in the oven to bake or it will puff up and lose shape. Let cut pieces sit in the freezer for 30 minutes and then straight to the oven.
- If you want windows, do it after first baking. Bake all your pieces, let them chill. Take the chilled pieces, sprinkle in pulverized hard candy, and then it takes about 5 minutes at 370 to melt.

Sugar cement instruction for the adventurous

Molten sugar will hold construction together, stronger, but it requires extra diligence and caution.

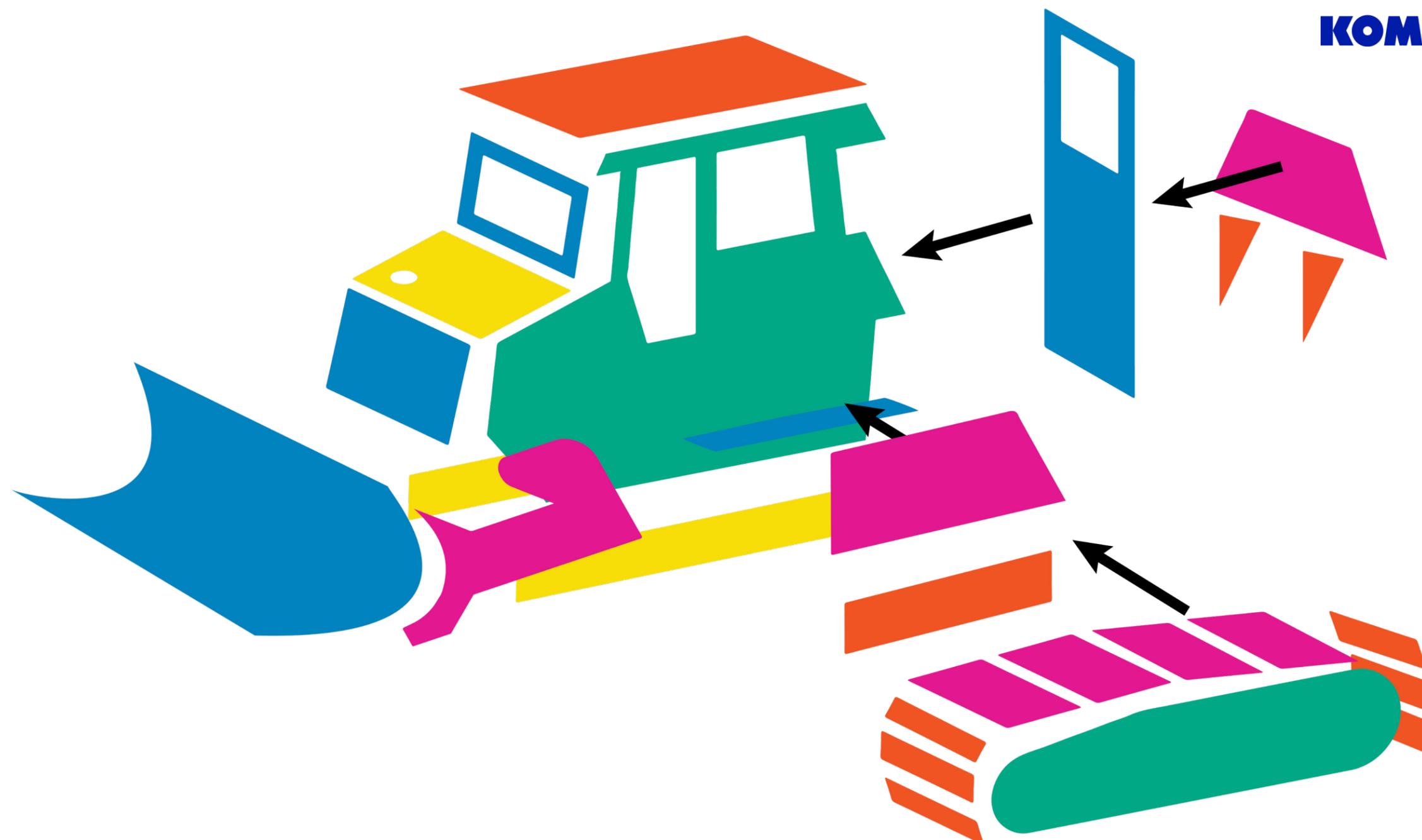
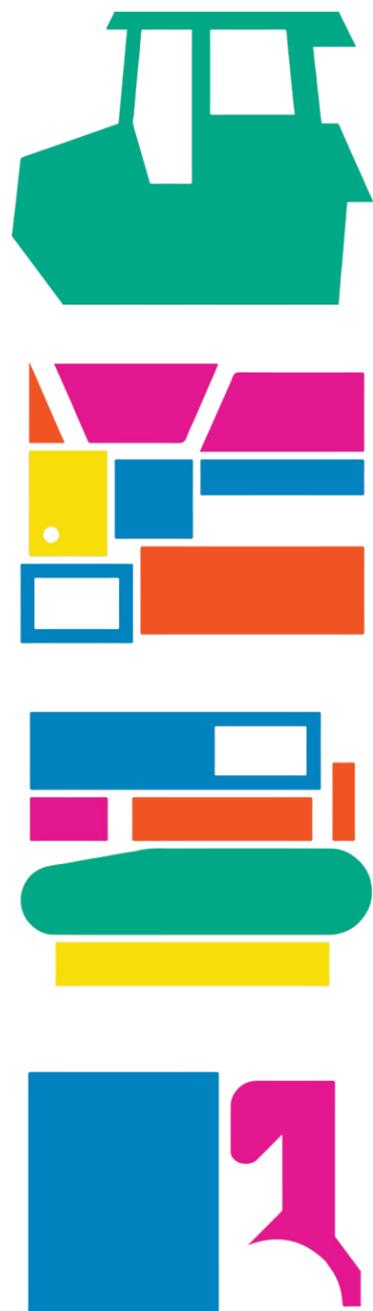
Take a cup of granulated sugar, and drop it in a pan on med-low heat. When it turns to liquid, turn the temperature down to low heat. Warm enough that it stays a liquid, and low enough so it doesn't scorch. Dip your pieces in the liquid, stick together and hold for about 12 seconds and they will be "hot-glued" together. If you have gaps between pieces, use a stiff brush to "brush" the "hot glue" between the pieces. This will hold anything together. Assemble the entire piece.

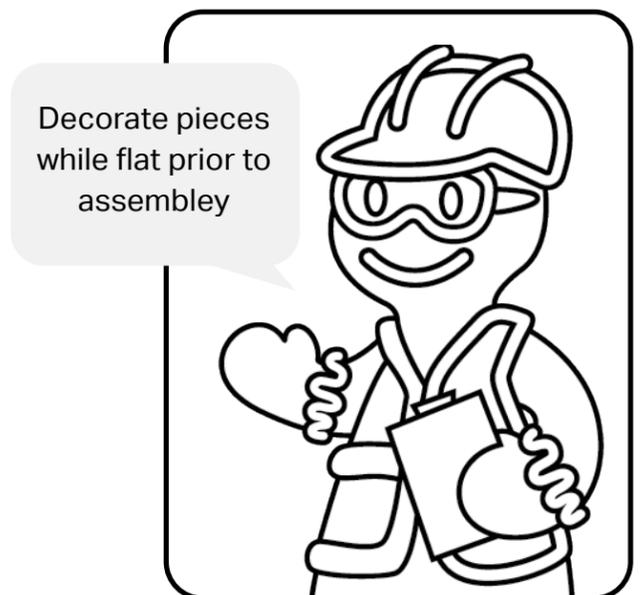
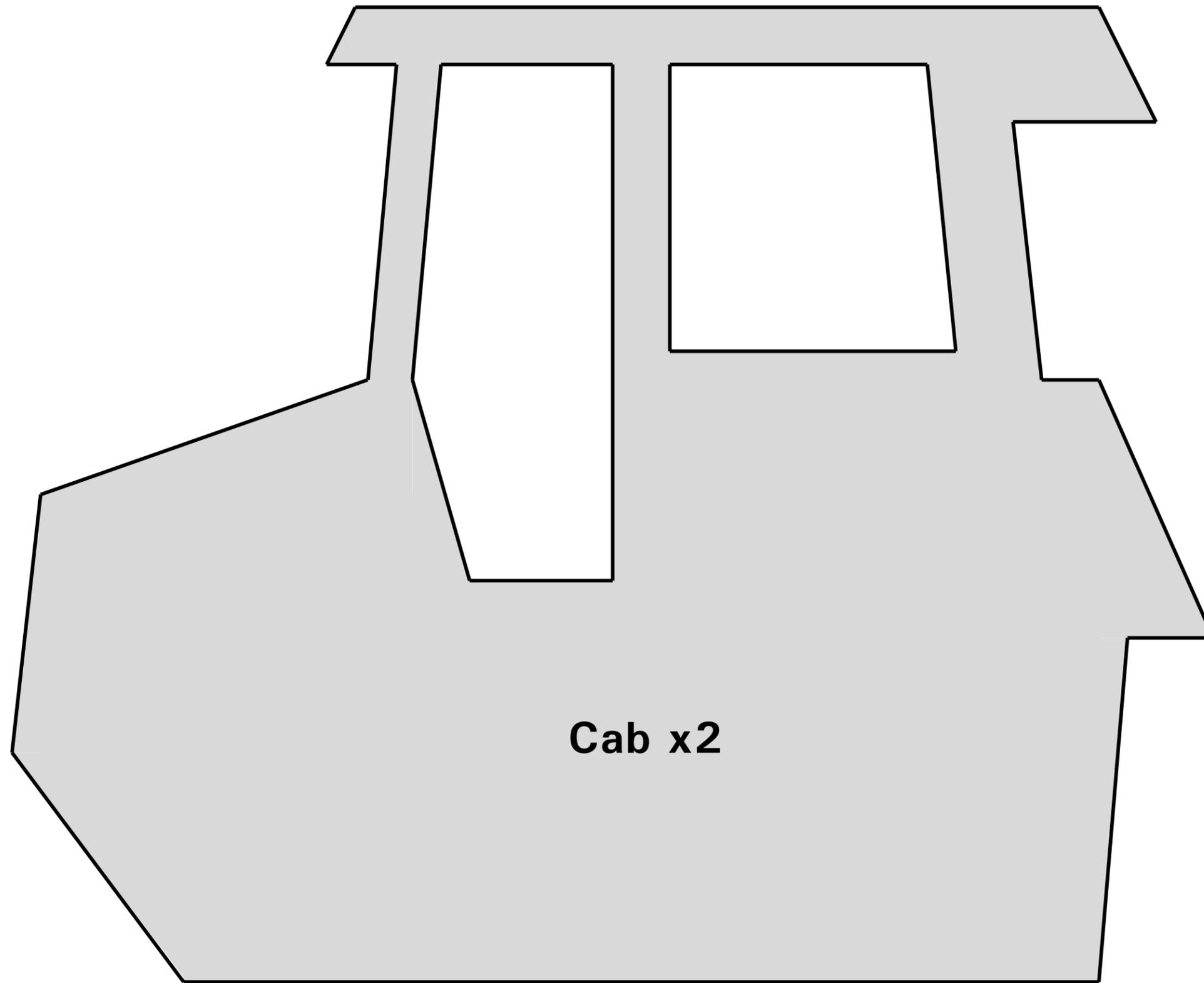


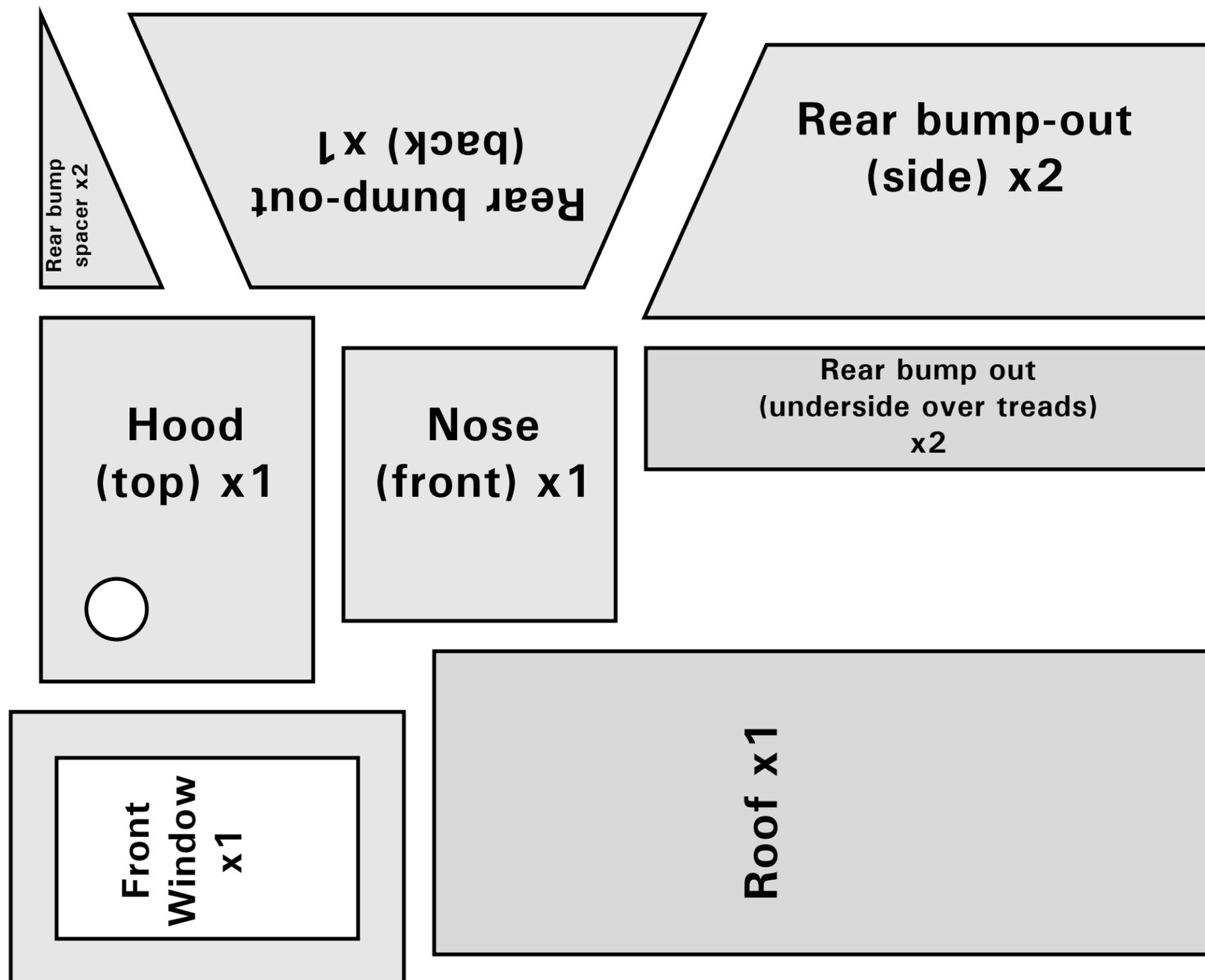
Please share your Komatsu gingerbread creations with us by using the hashtag below **#komatsugingerbread**

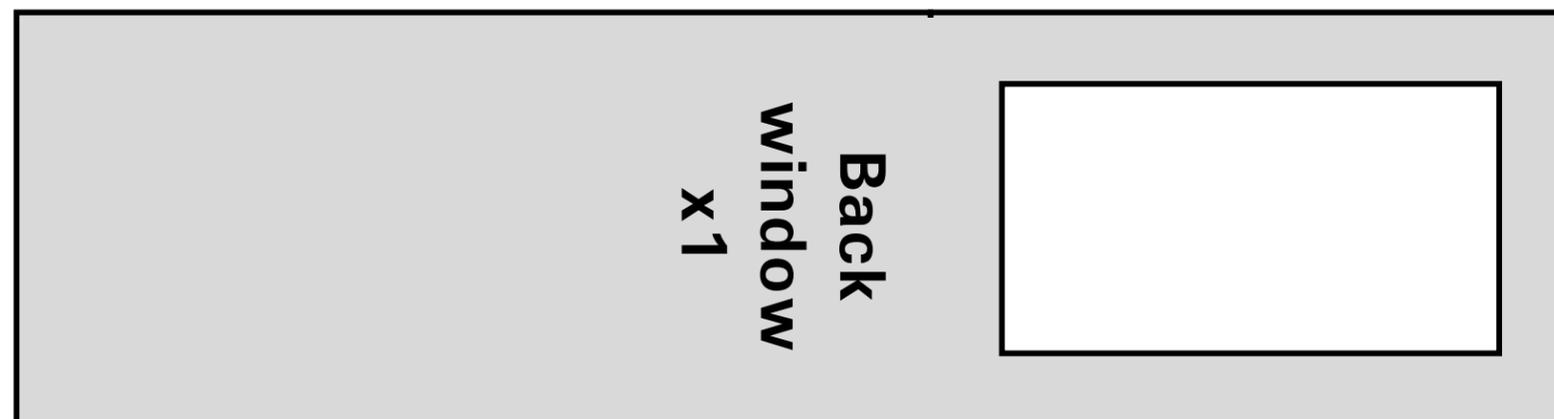


- Square off the pieces by "sanding" them down after baking for best fit. A fine grater works wonders.
- **Decorate the pieces flat.** So much easier than trying to fight gravity. Do as much as you can flat, prior to assembly.
- One fully assembled, cover the melted sugar seams with royal icing, and then finish off with final decorations.
- Do not let the royal icing dry out. We used a decorating bag with a thin tip and a bag with a thick tip. While not in use, it was wrapped in plastic wrap in an airtight container.









**Large tread
x14-16**

Top wheel spacer
(x2 - place between 2 wheel pieces at top)
(x2 - place between wheel and cab for spacing)
x4

**Small Tread
x14-18**



Wheel x4

**Bottom wheel spacer (Place between
2 wheel pieces at bottom) x2**

Dont forget about the details, like using M&Ms for headlights and cookie crumbles or brown sugar for sand and dirt



Scoop x1

(Shape over oven-safe object - ex: Large glass jar)
If needed, bake in two pieces, dividing along dotted line and fuse together with sugar cement

