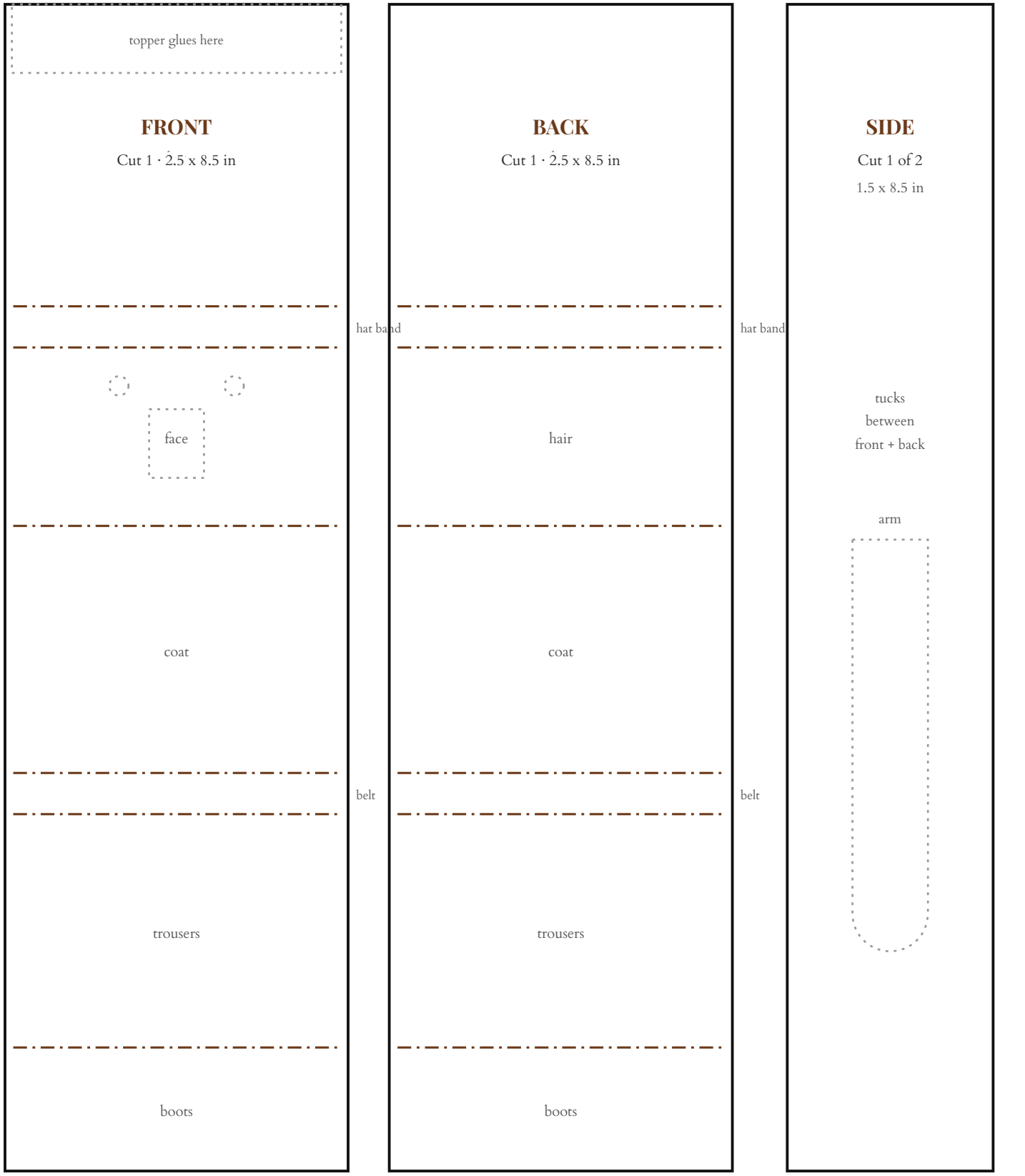
Gingerbread Nutcracker Template

Print at Actual Size or 100%, never Fit to Page. Dough rolled 1/4 inch thick. bestgingerbreadhouses.com



Cut

Score lightly: paint zone line

Guide: where a piece is glued

1 inch test bar:
measure it first

1 in square

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SIDE

Cut 2 of 2

1.5 x 8.5 in

tucks
between
front + back

arm

BOTTOM PLINTH SLAB

Cut 1 · 4 x 3.5 in

dotted: where the top slab sits

ARM
1/2

ARM
2/2

Arms 0.55 x 3 in

TOP PLINTH SLAB

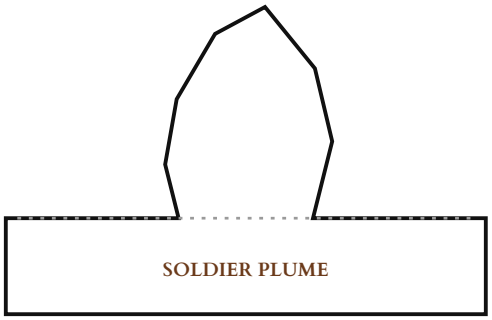
Cut 1 · 3.25 x 2.75 in

dotted: column footprint

LID

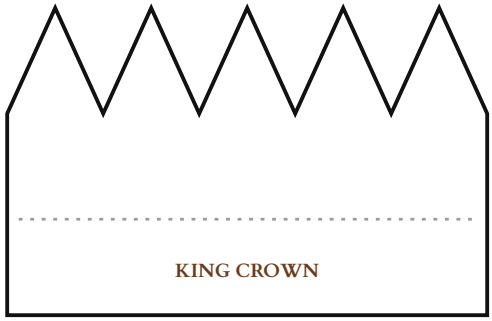
Cut 1 · 2 x 2.5 in

Topper option · cut 1 of the 3 · 2.5 x 1.6 in



SOLDIER PLUME

Topper option · cut 1 of the 3 · 2.5 x 1.6 in



KING CROWN

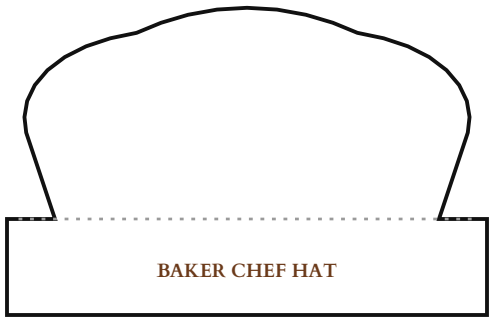
1 inch test bar:
measure it first

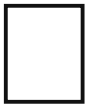
1 in square

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Topper option · cut 1 of the 3 · 2.5 x 1.6 in





NOSE · Cut 1

0.4 x 0.5 in, glued flat on the face

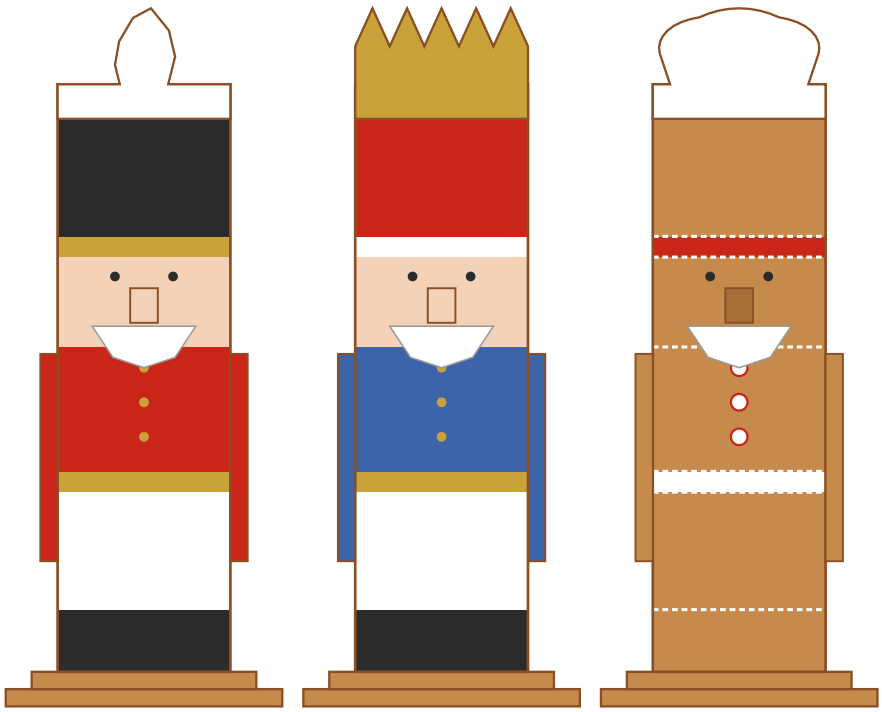
The 11 pieces

Front panel	1	p. 1
Back panel	1	p. 1
Side panel	2	p. 1, 2
Bottom plinth slab	1	p. 2
Top plinth slab	1	p. 2
Lid	1	p. 2
Arm	2	p. 2
Hat topper	1	p. 2, 3
Nose	1	p. 3

Build order

1. Bake, trim every piece while warm.
2. Flood the panels flat, zone by zone.
3. Ice the arms, nose and topper flat.
4. Leave everything flat overnight.
5. Glue the plinth slabs to the board.
6. Stand the column. Wait 2 h.
7. Set the lid and the topper. Wait 2 h.
8. Glue the arms, then the nose.
9. Pipe the beard and the details.
10. Overnight before you move it.

Soldier **King** **Baker**



Three looks, same pieces. Soldier: plume topper. King: crown topper. Baker: chef hat topper, bare gingerbread with white piping. Small views, not to scale.



1 inch test bar: measure it first

1 in square