

Stuck-Santa Build Schedule

Bake, shape, and assemble a hilarious backlit gingerbread scene.

Master the swaybacked roof and glowing candy windows with this precise timeline. Follow these steps to ensure your structural icing holds strong all season.

● Crucial Gingerbread Metrics

1/4-inch

Dough thickness & paper shadow gap

10 minutes

Roof bent while warm on form

4 mins at 350°F

Crushed candy windows final melt

1-inch spike

Stiff-peak consistency holds straight up

15 seconds

Flood icing settles completely flat

4 hours

Inner icing seam bead cure time

2 inches deep

Legs on a pretzel rod depth

24 hours

Final assembly cure on display board



Template Tracing Tip

Print the panel cut list directly onto heavy cardstock so the templates hold their shape when tracing around them with a sharp knife.

● Order of Operations

- 1 Bake and Melt** Bake panels 12 minutes until firm, fill windows with candy, then do the final melt.
- 2 Shape the Roof** Immediately transfer hot panels to your shaping form and drape for the required time.
- 3 Assemble the Walls** Pipe structural icing, press walls together, hold 60 seconds, and prop with heavy canned goods.
- 4 Layer the Snow** Apply flood icing in multiple thin layers, letting each set 20 minutes to build volume.
- 5 Install the Chimney** Mount the chimney block, fill with icing core, and anchor the fondant-covered legs.

● Panel & Curve Dimensions

Find your row: **Your display board size**

Your display board size	Your pick	Why
Small plate	4-6 in walls	Fits standard bowls for roof curve
Medium cutting board	6-8 in walls	Needs a large coffee can form
Large platter	8-10 in walls	Use a stockpot for the curve

● Pre-Build Checks

- Ensure your chosen curved shaping form is heat-safe for hot gingerbread.
- Verify the fairy light battery pack fits easily through the back doorway.
- Check that your display board is sturdy enough to lift from beneath.
- Keep icing bowls tightly covered with a damp towel to prevent crusting.

● Build Notes

Enjoy the magical glow of your winter wonderland, and happy holiday baking!