

Easter 2024 Cutter Release



Cookie Decorating Collages

Hello and Happy Decorating!

This document contains a collage with the decorating steps from the Easter 2024 Cookie Cutter release. I hope this is helpful as you decorate these cookies!

Each Collage shows a feature photo and then the step-by-step process photos. A collage of the mini cookies is also included in this guide. To create these collages, it requires hundreds of photos to be taken. As a result, a few photos are missed. In that case a note is made on the collage page and a written instruction is provided.

I have provided a list of the icing colors used in each set's palette. Unless otherwise noted, royal icing colors are used in both a piping and flooding icing consistency. I used a tip #2 on the piping bags for outlines and details. If I used a different tip, I made a note on the collage page!

Let's hop to it!

Bunny Farmer Cookie Set



Icing Colors: Chefmaster Georgia Peach, Sugar Art Sage, Chefmaster White, Sugar Art Wedgewood, Sugar Art Taupe, and Chefmaster Black

Bunny Farmer



I used PME tip #1 with the black to keep the face details small. I blushed the cheeks with the Crystal Color Carnation Pink dust. I added the whiskers using a black food marker. Find a template for the bunny on the last page!

Carrot Bag



I used the Carrots Picked Daily stencil to add the image on the bag. Stiff icing works best when stenciling and I prefer to use the stencil genie to hold the stencil in place while I'm scraping the icing. I used a star tip #13 to add the detail on the tops of the carrots.

Chunky Carrot



You might notice a little bit of swirl pattern in the peach icing on the carrot. This was the last cookie I decorated for the release and the peach icing had separated quite a bit. I did squeeze and massage the bag to reincorporate the icing, but clearly it wasn't quite enough. In retrospect, I should have squeezed it out and remixed it!

The cookie still looked cute, though!

Bunny Latte



I used a projector to add the piped text on the sleeve of the latte. You can find the Happy Easter graphic on the last page of the collage guide. The font is called 'DTC Paper Skate'. I used a tip #1.5 to pipe the text.

Icing Colors: Black, White, Turquoise, and Pastel Pink (a tiny dot of deep pink)

Bunny with Floppy Ear



Icing Colors: Black Diamond, Chefmaster Deep Pink (a tiny dot to make pink), Cookie Countess Preppy Pink (nose and polka dots), and White.

I used PME tip #1 with the black piping icing to keep the face details small. I blushed the cheeks with the Crystal Color Carnation Pink dust. I added the whiskers using a black food marker.

Tic Tac Toe Bunny Card



Icing Colors: Black Diamond, Chefmaster Deep Pink (a tiny dot to make pink), Cookie Countess Preppy Pink (nose and polka dots), and White. I used Chefmaster Sunset Orange and Mint Green on the carrots and Chefmaster Purple and Pink on the eggs.

Stiff icing works best when stenciling and I prefer to use the stencil genie to hold the stencil in place while I'm scraping the icing.

Some Bunny Loves You Set



Icing Colors: make these cookies in a variety of colors! I used yellow, turquoise, purple (not in photo), and coral – a mixture of yellow and deep pink.

Flocked Bunny



I wanted the cookies to look 'fuzzy' like the actual flocked bunnies. I used granulated sugar instead of sanding sugar for a lighter texture. I also allowed the flooded icing to set up for 1-2 minutes before sanding to keep the sugar from melting into the wet icing. I sanded each phase of the cookies, EXCEPT the bow.

Some Bunny Loves You Plaque



Stiff icing works best when stenciling and I prefer to use the stencil genie to hold the stencil in place while I'm scraping the icing. I used the icing colors from the flocked bunnies. The outline on the cookie MATCHED the stenciled icing.

Peep Bunny



I used White Sanding Sugar on these cookies for a coarse texture. Sometimes sanding an entire cookie with sugar will lengthen the drying time. Less air is getting to the surface and/or the sugar seals in the moisture. So, if you are packing these cookies allow 18-24 before putting them in a treat bag.

Icing Colors: Cookie Countess Preppy Pink, Lemon Yellow, Turquoise, and Purple (not in photo)

Mini Peep Bunny



I used White Sanding Sugar on these cookies for a coarse texture. Sometimes sanding an entire cookie with sugar will lengthen the drying time. Less air is getting to the surface and/or the sugar seals in the moisture. So, if you are packing these cookies allow 18-24 before putting them in a treat bag.

Icing Colors: Cookie Countess Preppy Pink, Lemon Yellow, Mint, Peach, Turquoise, and Purple

Mini Bunny with Floppy Ear and Mini Chunky Carrot



Icing Colors: Black Diamond, Chefmaster Deep Pink (a tiny dot to make pink), Cookie Countess Preppy Pink (nose and polka dots), and White. I used Sunset Orange and Sage on the carrots. I used PME tip #1 with the black piping icing to keep the face details small. I blushed the cheeks with the Crystal Color Carnation Pink dust. I added the whiskers using a black food marker. I used the star tip #13 to add the stem on the carrots.

Tulip with Leaves



Icing Colors: Mint Green, Coral (yellow + pink), Peach, and Deep Pink (pastel).

This cookie is made easier using the template found on the last page of the collage guide. I traced the template onto the cookie.

MINI Tulip with Leaves



These mini tulips are smaller and simpler (fewer icing areas than the large version). I used similar icing colors but did add in a preppy pink tulip.

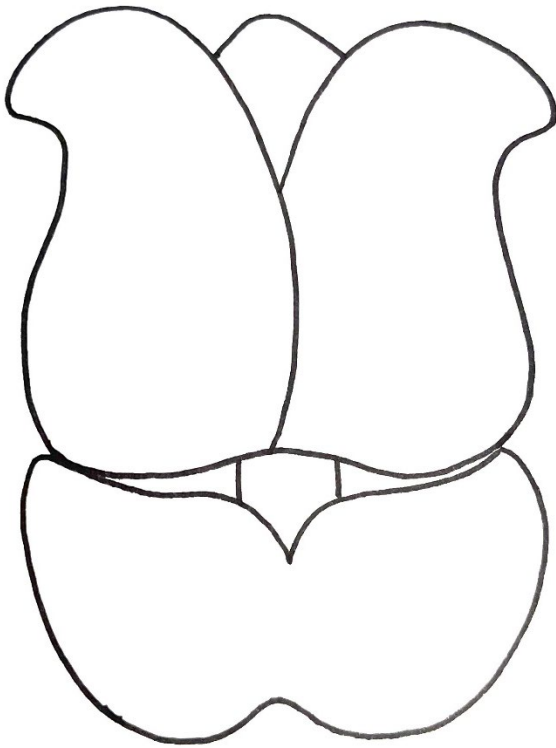
Bunny with Heart Carrot



Icing Colors: Black Diamond, Chefmaster Deep Pink (a tiny dot to make pink), and White. I used Sunset Orange and Mint on the carrot.

I used PME tip #1 with the black to keep the face details small. I blushed the cheeks with the Crystal Color Carnation Pink dust.

Printable Templates



For the bunny latte:

HAPPY EASTER