

# a note from Anne

No one likes a good party more than me! I love good food, music and dancing, and hanging with friends! And since I started making cookies more than 16 years ago, I've made my fair share of *Celebration Cookies* - our theme for the Spring Box!

I have always loved that cookies can play a sweet role in life's big moments. And, birthdays are the #1 reason people make cookies! The cutters in this season's box are going to be shown as birthday designs, but I am confident you'll find ways to pop these designs into wedding, graduation, and retirement (and many more) cookie sets!

As we explore *Celebration Cookies*, I will be bringing in a few tutorials that have been the most requested - like piping text on cookies :) Check the 'Save the Date' section so you don't miss any club events.

This season we will be 'sprinkling' on the color and the fun! I'll be sharing several ways to add pops of color without the time consuming color mixing! And, speaking of color mixing, the club members are the first to get the mini icing storage containers and a handy planning notepad.

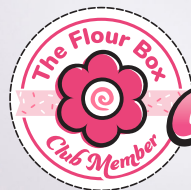
The Club's favorite member activity is back this season! We will be hosting a **Member-only Cookie Exchange** in April! This is so much fun because we pair up members and then everyone makes cookies, ships cookies, and receives COOKIES! Make sure you sign up! You don't want to miss it!

And we are introducing a NEW club event - cue the confetti - Toph and I are going to host the first ever Flour Box Club Trivia Night on April 19th. There will be PRIZES!

Don't delay - get in the box and Let's Get This Party Started!

Anne

P.S. Make sure you check your email on March 20th. The first Spring club tutorial will be sent in your exclusive Club email. It will also have all the details about this month's giveaway, and more!



## dashboard

All active Flour Box Club Members can find all the member resources and videos on the Club Dashboard. This dashboard is a one-stop-shop for all Club resources: videos, downloads, and recordings of special events all in one place! No more hunting around old emails to find video exclusive club tutorials. This Club Dashboard is available to all *active* members.

### HERE'S HOW TO ACCESS THE DASHBOARD:

1. Go to the account page on [www.flourbox.com](http://www.flourbox.com)
2. Log in to your account. If this is your first time logging in, you'll need to create an account using your email address.
3. Go to order history and see the button to click to the dashboard!

## Special Club Savings!

### SPECIAL CLUB MEMBER DISCOUNT - 'CLUBFREECUTTER'

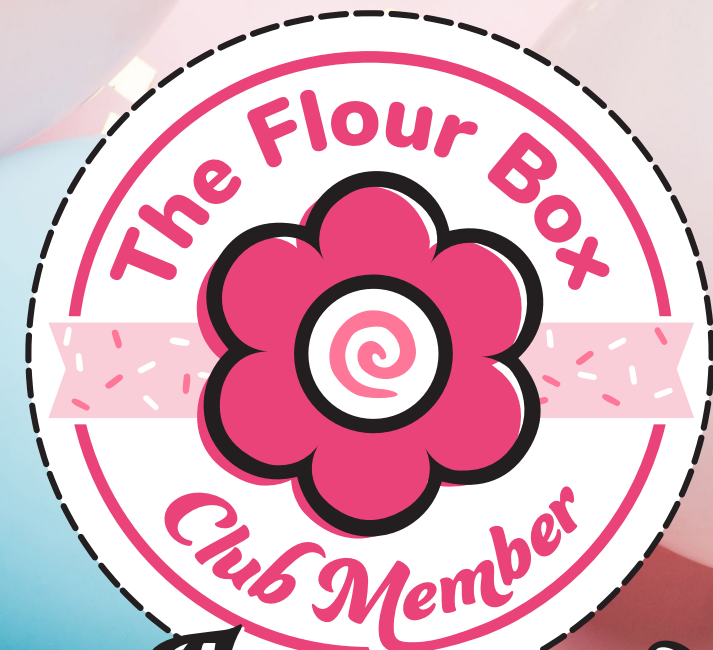
This season, get a FREE CUTTER with a \$10 purchase. You can pick any cutter with a value up to \$5.99 to go with your next cookie set! Use code CLUBFREECUTTER to apply the discount at checkout!

*This code can only be used once. It expires on May 31st. The code cannot be combined with another coupon code.*

### WHEN DOES MY NEXT BOX SHIP?

Your next Club box ships **June 17th!** The Flour Box Club boxes are a part of your Club subscription and are automatically charged and shipped to Club members seasonally.

Your subscription can be canceled anytime. But we sure don't want you to leave the club! You can access your subscription information in your Flour Box account on [www.flourbox.com](http://www.flourbox.com).



# The Sweetest Club Around!

## Spring 2024

[flourbox.com](http://flourbox.com) | [hello@flourbox.com](mailto:hello@flourbox.com)

  @theflourboxshop

# in your spring box

This Spring season, I hope you have many reasons to celebrate and make cookies!

*Eight New Exclusive Club Cutters*  
Four designs in both Regular and Mini Size: Vintage Birthday Cake, Confetti Popper, Gift Box with Wonky Bow, and Balloon with Tassels.

*The 'Happy Birthday to You' Stencil*  
This new stencil coordinates with the hearts and stars on the Confetti Sprinkle Stencil.

*The Confetti Sprinkle Stencil*  
This 3D printed stencil is PERFECT for making your own sprinkles for birthday cookies... and friendship bracelets!

*FoodDoodler Food Coloring Marker*  
**Fine Line (10 Pens):** Trace templates, add fine details, and decorate with more color using this amazing pen set!

*Small White Sprinkle Tray*  
Sort and separate sprinkles for easy application.

*Pink Food Safe Tweezers*  
These simple tweezers are my go-to. They will quickly become a favorite.

*Three Specialty Icing Tips #67, #32, and #47*  
Add borders, shells, and swags to make beautiful (and trendy) vintage-style cakes!

*Cookie Stuff Wipeable Pink Zipper Pouch with Tassel*  
This catch-all pouch is cute and easy to clean! Keep your pens, scribes, and brushes all in one place!

*Three Mini Icing Storage Containers*  
Only need a little bit of color? Measure small amounts of icing easily with these new MINI containers.

*Icing Planning Notepad*  
Make a plan and save time and materials in the long run. Use this pad to organize your colors, amounts, and icing consistencies!

Don't forget the New *Spring Spotify Playlist* by Club DJ Topher. Check the Club emails for a link!



# This season's Theme: Celebration Cookies

## Piping Text on Cookies



Icing consistency and tip size are key when piping text. When I pipe cursive or print text, I will size down to a tip #1.5 or a #1 depending on the size and number of the words. I like a soft peak icing consistency, some movement, but not too much because the letters will lose their shape. For large block letters, I find 20-sec icing to be best. For large script words with thick and thin areas, I'll use a combo of pipe and flood. Typically, I also prefer to use a projector to allow the use of fun fonts. Be sure to check out the club tutorial on piping text in the April 20th email.

## Making your own Sprinkles



The Confetti Sprinkle Stencil is thicker than traditional cookie stencils making the perfect sprinkle. Place stencil on a piece of parchment paper. Use a STIFF ICING consistency to spread across the stencil. Gently lift the stencil to reveal the sprinkles. DRY for at least 6-8 hours. Use a scribe tool to gently lift off the sprinkles. This is a great way to use up leftover icing and collect sprinkles in many colors.

## Using Food Markers



I have found so many ways to use markers as a helpful tool with decorating. They are great for tracing templates and adding small details like eyelashes and whiskers. But I also love them for adding color (without having to make more icing colors) and texture (like wood grain) to cookies!

## CUTTER AND STENCIL TUTORIAL LINK



Learn how to use the cutters and stencil in this Club box using the video on the Flour Box Club Dashboard! You'll find a step-by-step tutorial of all four regular and mini cutters! Plus, get all the latest club news! Access the private, club-only video on the Flour Box Club Dashboard - <https://flourbox.com/blogs/flour-box-club>



## Spring Club Schedule - Save the Dates

Save the date for these fun Club activities and events. These dates are subject to change, so check your emails for the most up-to-date information!

MAR 20

### CLUB EMAIL AND VIDEO

Birthday cookie tutorial, using specialty tips

APR 20

### CLUB EMAIL AND VIDEO

Piping text on cookies.

MAR 20

### COOKIE EXCHANGE REGISTRATION OPENS

MAY 11

### COFFEE & COOKIES WITH ANNE & TOPH

APR 08 to 12

### COOKIE EXCHANGE SHIP DATES

MAY 20

### CLUB EMAIL AND VIDEO

Easy ways to add color to cookies.

APR 19

### FLOUR BOX CLUB TRIVIA NIGHT

8pm - 9pm - it's an online party!