

Holiday Cutter Release 2023



Cookie Decorating Collages

Hello and Happy Decorating!

It's the most wonderful time of year to make cookies! This document contains a collage with the decorating steps from the 2023 Holiday and Christmas 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. 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!



Christmas Movie Cutter Set



Christmas Movie Night Icing Colors: I used the Sugar Art Colors: Lime Green, Emerald Green, Red Rose. I used Chefmaste colors: Rose pink, Sienna, Lemon Yellow, Bright White, and Black Diamond.

Santa Popcorn Bowl



This cookie features 2 wet-on-wet areas, the polka dots on the bowl and the popcorn. Be sure to use your flood icing for both the base and pattern. I also added a 2nd layer of popcorn using dots flood icing. It's helpful to allow the dots to set up before adding more to keep the popcorn looking dimensional.

Filthy Animal Plaque



For this cookie I used the Filthy Animal Stencil. Flood the base and allow it to dry 4-6 hours. I used the new genie plate to stencil multiple cookies. Trace the cutter on paper. Cut out and use, centered, as a guide underneath the plate. Place the cookie on the plate using the template. Then stencil the words using stiff green icing. Repeat! I added a simple black outline using tip #1.5.

Elf Hat



The outlines were done using tip #2. A simple flood allowing each section to dry. This cookie did not require details, but personalization is possible!

Grinch



I used the template (found on the cutter page and at the end of this guide) to outline the neckline. The outlines were done using tip #2, but I used PME tip #1.5 with the black for the smile. I decided not to add additional facial details to keep these cookies simple.

Bunny Costume



I used the Black Glasses royal icing transfer sheet (found on the cutter page and at the end of this guide) and made those the day before I decorated. The outlines were done using tip #2, but I used Wilton tip #18 for the hair. I used a black maker to create the cracked glasses lens.

Clapperboard



I used a projector (kopykake) to guide the piping for the lines on the clapperboard and used black icing with tip #1.5. I used the projector to add the words. I used tip #1 for the text.

Santa in Sleigh and Reindeer Cutter Set



Santa in Sleigh and Reindeer Icing Colors: Chefmaster Christmas Red, Buckeye Brown, Gold, White, Black, and Sienna

Santa in Sleigh



I used the Santa and Sleigh template (found on the cutter page and at the end of this guide) to trace the beard and the edge of the sleigh. I used tip #2 for the outlines and details.

Flying Reindeer



The outlines and details were done using tip #2, but I used tip #44 to create the collar on the reindeer.

Holiday Treats Cutter Set



Holiday Treats Icing Colors: Chefmaster Buckeye Brown (in a light and dark shade), Christmas Red, Leaf Green, Bright White, Black Diamond, and Sienna

Christmas Tree Cake



I made this cake two ways: 3D and 2D. Because the design was pretty simple I preferred the 3D version best. Check out the first step photo to see how I created the first outline inset from the left side.

Christmas Pudding



PB Blossom



This PB Blossom might be my favorite cookie from the 2023 Holiday cutter set. This cookie features white sanding sugar. I allow the base icing to set up for 60 seconds before covering the wet icing in sugar. This will prevent the sugar from sinking into the wet icing. I did also 'inject' extra flood icing into the chocolate section to make it look puffed up.

Santa Mug



I used the Santa Mug template (found on the cutter page and at the end of this guide) to trace the top and side of the mug. I used tip #2 for the outlines and details. I blushed the cheeks using the carnation pink crystal color dust and a round brush.

Mini Holiday Treats Cutter Set



MINI Holiday Treats Icing Colors: Chefmaster Buckeye Brown (in a light and dark shade 20-sec icing), Christmas Red, Leaf Green (pipe only), Bright White, Black Diamond (pipe only), and Sienna (20-sec)

Mini Christmas Tree Cake



The mini version of the Christmas Tree Cake is simplified to a 2D version of the regular sized Christmas Tree Cake found on page 14.

Mini Christmas Pudding



Mini PB Blossom



This PB Blossom might be my favorite cookie from the 2023 Holiday cutter set. This cookie features white sanding sugar. I allow the base icing to set up for 60 seconds before covering the wet icing in sugar. This will prevent the sugar from sinking into the wet icing. I did also 'inject' extra flood icing into the chocolate section to make it look puffed up.

Mini Santa Mug



I did not use a template on the mini cookie. I used the shape of the cookie to guide my outlines. I still used tip #2 for the outlines and details.

Santa in Chimney Cutter



Santa in Chimney Icing Colors: I used Chefmaster white, Black Diamond, Lemon Yellow, and Christmas Red (pants), and Cookie Countess Brick Red flood only (bricks)

Santa in Chimney



This cookie is so much fun to make! I decided to use gray icing for the 'grout' and a brick red icing for the bricks. I made the brick red icing a little thicker to help prevent cracks/craters in those small areas. There were a ton of details on these cookies, but I did add a white piped accent line on the snow and I thought it made a huge difference!

Groovy Christmas Cutter Set



Groovy Christmas Icing Colors (Chefmaster): Turquoise (2 shades), Forest Green, Christmas Red, Golden Yellow, Black Diamond, and White

Bus with Tree



I scraped a thin layer of the pastel turquoise onto the surface of the cookie for the windshield. Then I added the outlines following the shape of the bus. I used a small guide dot on the top center of the bumper to help get the 'v' on the front of the bus. The outlines were done using tip #2, but I used tip #13 (star tip) for the wreath on the front of the bus. I used a tip #1 to pipe 'MERRY' on the license plate.

Smiley Santa



The outlines and details were done using tip #2. I used black flood icing for the eyes. Always make the dots smaller. They will spread and grow as the icing settles.

Poppin' Gingerbread Cutter Set



Poppin Gingerbread Cookies Icing Colors (Sugar Art): Charcoal, True Brown, Sage, Dusty Pink, Turquoise Waters, Red Rose and Chefmaster White.

Gingerbread in Cookie Jar



I missed the first photo on this cookie showing just the outlines. I outlined the bow on the head first, then the cookie jar, and then added the gingerbread girl. I used the shape of the cookie to guide my piping. The outlines were done using tip #2, but I used PME tip #1.5 with the text to keep the details small. I used a kopykake to help pipe the text.

The font is called 'ADORABLE'. I found this font on www.creativemarket.com.

Gingerbread in Mug



The outlines were done using tip #2, but I used PME tip #1 with the text (it's small and is in a small area) to keep the details small. I used a kopykake to help pipe the text. The

font is called 'DTC PAPER SKATE'. I found this font on www.creativemarket.com.

Gingerbread in Present



The outlines were done using tip #2. I used tip #44 to make the wide white stripe. And a tip #3 to add the bow loops.

Multi Santa Cutter



Multi Santa Icing Colors (Chefmaster): Black Diamond, Christmas Red, Sienna, Lemon Yellow (pipe only), and White.

Multi Santa



The outlines were done using tip #2. I flooded alternating areas to create dimension between the arms and belly and legs and boots. I flooded the fur on the hat and jacket with white flood icing and added the white nonpareils. I blushed the cheeks using the Carnation Pink Crystal Color and round brush. Have so much fun making these cookie sets!

Multi Nutcracker Cutter



Nutcracker Multi Icing Colors (Chefmaster): Black Diamond, Buckeye Brown, Rose Pink (2 shades), Mint Green (2 shades), Turquoise (2 shades), sienna, Lemon yellow (20-sec icing), and White.

Nutcracker Multi



To help guide the outline on the head, I traced a circle (a sprinkle jar lid!). I used tip #2 on all outlines and most details. The yellow icing is a 20-second icing, making the shoulders an easy 1-step. I sized down to tip #1 to add the ruffle on the shirt.

O Holy Night Cutter Set



O Holy Night Icing Colors (Chefmaster): Buckeye Brown (20-sec), Light Buckeye Brown (20-sec), White, Black Diamond, and Gold.

Snowy Stable



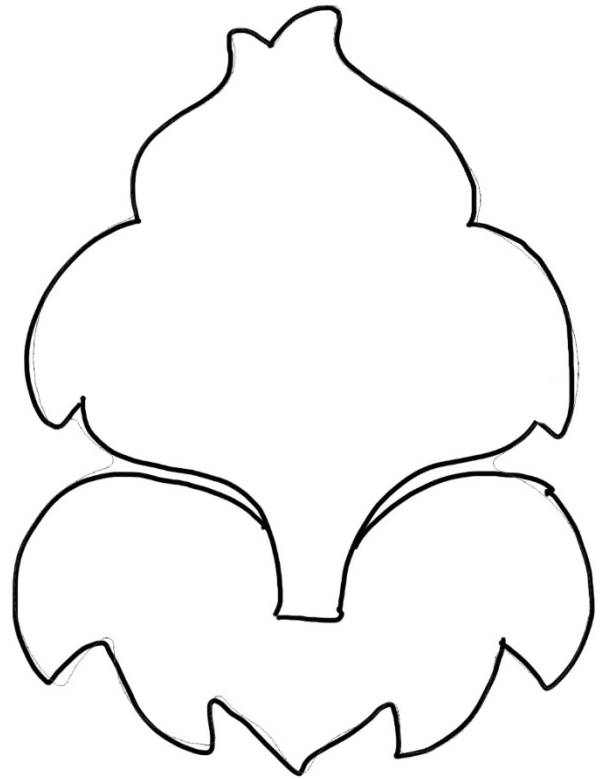
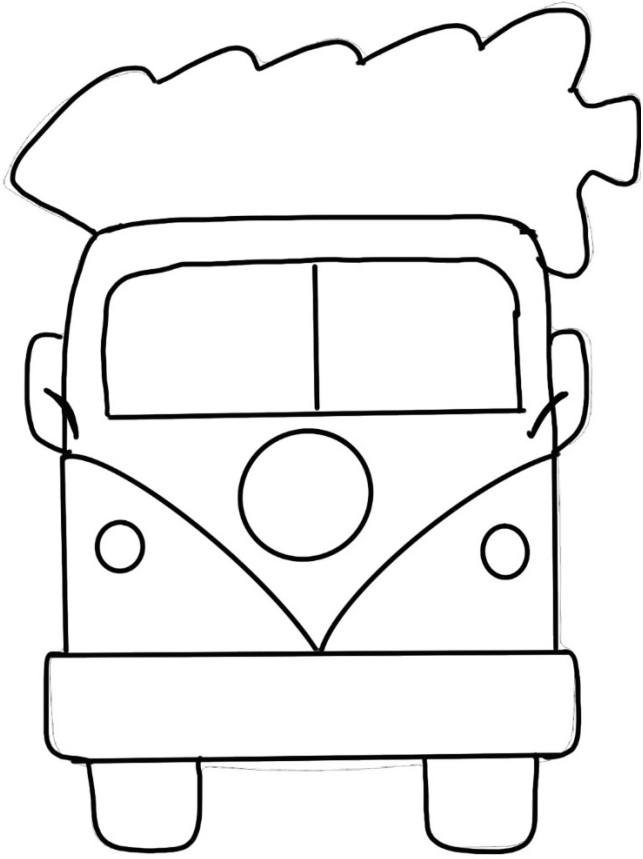
The outlines were done using tip #2, but I used PME tip #1.5 on the hay and halo. I added white sanding sugar to the wet white snow icing on the roof of the stable. I used Sugar Art Color Solution and Wedding Gold to paint accents on the star and halo.

O Holy Night Plaque

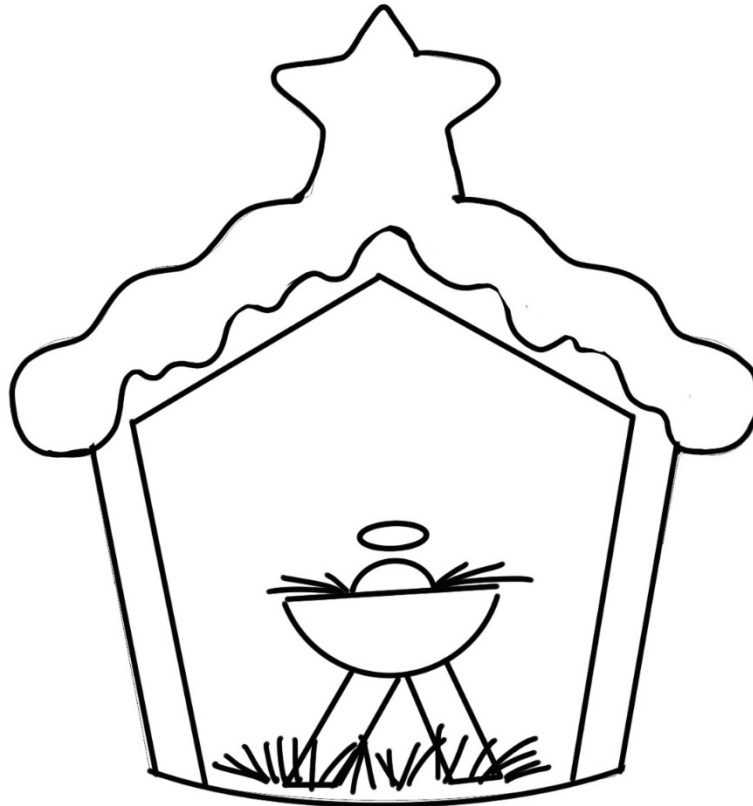
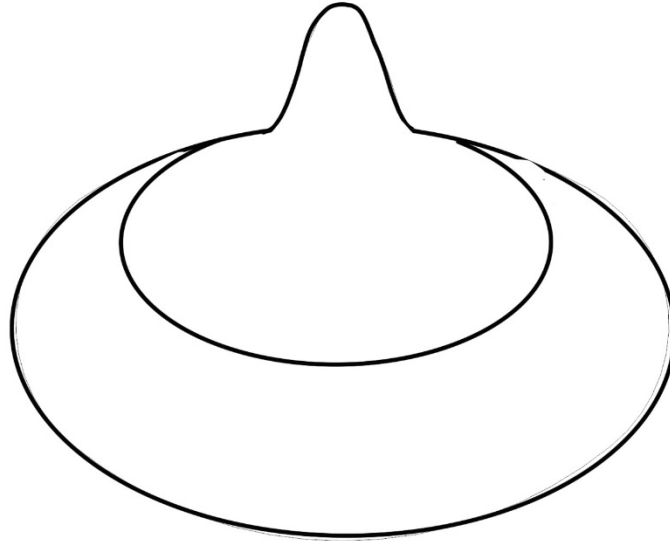


The outlines were done using tip #2. Allow the base icing to dry for 4-6 hours before stenciling. I used the Genie Plate and Stencil Genie to help with cookie/stencil placement since I was stenciling multiple cookies. I added a gold outline to the plaque and then painted it gold using the Sugar Art Color Solution and Wedding Gold.

Cookie Templates



Cookie Templates



Cookie Templates



Black Glasses Transfer Sheet

www.flourbox.com

