

Teacher/Grad 2024 Cutter Release



Cookie Decorating Collages

Hello and Happy Decorating!

This document contains a collage with the decorating steps from the Teacher/Grad 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 cookie it up!

Hanging Plant



I used a template (from the last page) to trace the basket onto the cookie. I used tip #1.5 for the vines and I used an Ateco tip #263 for the mini leaves.

Icing Colors: White, Buckeye Brown, and Sugar Art Sage

Teacher Tunmbler



I use the 'thank you' template found on the last page of the guide.

Icing Colors: Sugar Art Dusty Rose, Chefmaster Christmas Red, Sage Green, Buckeye Brown, and white.

Popcorn Bucket with Mini Popcorn



I used the black food marker to add some lines for 'poppin' corn. I used a single icing consistency (20-sec) for both shades of yellow.

Icing Colors: White, Christmas Red, Lemon Yellow (in two shades), and a black food marker.

Apple Gift Card Holder



I used the [Dough EZ rolling mat](#) to roll and cut the cookies. I used the 1/8" sticks to make thinner cookies. They will spread less and the thinner cookies make a better 3D cookie. It's important to reshape the 'card holder' section once it is moved to the tray (see photo 2). I used a projector to pipe the text. Find the graphic on the last page.

Icing Colors: White, Christmas red, Buckeye Brown, and Leaf Green.

Proverbs 31:25 with Vine Circle



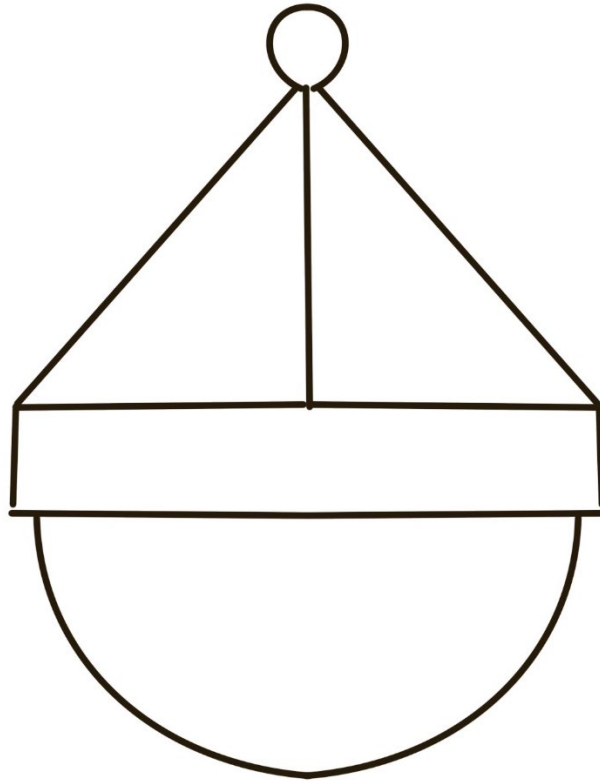
I used the year stencil that goes with this cutter to stencil the numbers. Use a thick/stiff icing. I did use a stencil genie to help hold the stencil in place. The stencil was offset in the stencil to line up on the cookie. I used a tip #1 for both the yellow and black details.

Icing Colors: White, Black Diamond, Navy, Lemon Yellow

Cookie Templates

www.flourbox.com

print, trace and cut onto cookie



Thank You!