



the virtual cookie dough
ACADĪMY

CUSTOMIZABLE PRIVATE PARTY PACKAGES



meet kristen tomlan



DŌ, Cookie Dough Confections

is the world's first edible cookie dough confectionery founded by Kristen Tomlan. Her unique take on the formerly forbidden treat is a viral success and has inspired millions of customers worldwide, including the likes of Reese Witherspoon, Kim Kardashian, Ryan Seacrest, Chrissy Teigen and John Legend, to eat cookie dough just how they crave it -- straight out of the mixing bowl!

Her flagship shop in New York City's Greenwich Village garners hours-long lines and has captured the attention of leading outlets including The New York Times, the TODAY show, People magazine, O, The Oprah Magazine, and Food Network.

Her brand has grown to include several retail outlets, a booming ecommerce business, multiple product lines, and her first cookbook, Hello, Cookie Dough: 110 Doughlicious Confections to Eat, Bake, and Share!

With Kristen's mission to spread joy in mind, she launched her virtual acaDŌmy so she can teach you the tips and tricks of making and baking cookie dough and other sweet treats in the comfort of your own kitchen!

Kristen, a former designer & brand consultant, lives in Brooklyn with her husband, Chris, baby girl Edie, and rescue pup, Nelly.





the virtual cookie dough

ACADĪMY

CUSTOMIZABLE PRIVATE PARTY PACKAGES

1

Kristen currently hosts two different types of classes:

EDIBLE COOKIE DOUGH MAKING CLASSES

Classes last approximately 1 hour each.

Learn the tricks of the trade from the cookie dough queen herself, Kristen Tomlan! She'll show you how to make her world famous edible cookie dough in the comfort of your own kitchen! Choose from a variety of cookie dough flavors with special mix-ins and toppings.

2

All edible cookie dough making classes require a stand or hand mixer.

COOKIE DECORATING CLASSES

Classes last approximately 30-45 minutes.

Have fun with this ready-to-go cookie decorating experience! Kristen Tomlan will teach you basic tips and tricks for decorating success! Customize your kit with a variety of options to make it yours!

Cookie decorating classes require very few additional tools.

COOKIE DOUGH MAKING CLASS



THE CLASSIC MIX

\$1,250 | 10 participants

one
hour
class

Includes DRY ingredient kits and shipping for 10 people*

Pick your base recipe + 3 toppings! (options follow)

Kits include recipe, spatula, DŌ containers.

Additional \$70 per additional kit/participant.

*participants are responsible for providing their own perishable ingredients.



Each kit makes approximately 32oz of cookie dough (enough for 30 cookies). Make a kit gluten free for \$5 additional. Add extra toppings & swag for additional costs. All cookie dough classes require a stand or hand mixer.

COOKIE DOUGH MAKING OPTIONS

FIRST PICK A COOKIE DOUGH BASE

SIGNATURE

Our most-popular base! Deep notes of brown sugar, vanilla & nostalgia all around.



SUGAR COOKIE

Ah, so simple, yet so delicious. This classic sugar cookie is a crowd pleaser every time!

BROWNIE BATTER

Extra rich, with dark chocolate-y cocoa and melted semi-sweet chocolate. Decadent and delicious.



CAKE BATTER

Sweet, vanilla cake-y goodness that guarantees extra smiles. It's like a party in your mouth... just add sprinkles!

PEANUT BUTTER

Smooth, creamy, salty & sweet for all the peanut butter addicts out there!



OATMEAL

Think cinnamon, molasses and vanilla with texture, grit and perfection mixed together in one.

SEASONAL FLAVORS

From red velvet to strawberry and every flavor in between, we've got something sweet for every occasion.* Additional costs may apply.



GLUTEN FREE

Have a gluten allergy in the group? All of our kits can be made gluten-free for \$5 additional.

COOKIE DOUGH MAKING OPTIONS

SECOND PICK THREE TOPPINGS*



SEMI-SWEET
CHOCOLATE CHIPS



WHITE CHOCOLATE
CHIPS



DARK CHOCOLATE
CHIPS



HERSHEY MILK
CHOCOLATE



BUTTERSCOTCH
CHIPS



GRAHAM CRACKERS



M&M CANDIES



OREO COOKIES



SANDING SUGAR



RAINBOW
SPRINKLES



CARAMEL BITS



REESE'S PIECES

*each kit will get the same three toppings. Additional toppings can be added for \$5 each.

COOKIE DECORATING CLASS

DECORATING DEMO // \$1,000
30 - 45 minutes

Let's get creative! Learn how to decorate cookies like a pro with this ready-to-decorate kit!



BASE KIT // \$49*

Each kit includes:

- 6 sugar cookies
- 1 tub of icing
- 1 jar of food coloring
- 3 toppings
- 2 piping bags
- instruction & recipe card

BUILD YOUR KIT

1

Choose up to 3 shapes



star, circle, rainbow, heart, flower, snowflake, sweater, tree, gingerbread, snowman, pumpkin, candy corn, ghost, bunny, easter egg, butterfly, football, or something custom

2

Choose up to 3 toppings



rainbow sprinkles, mini chocolate chips, rainbow nonpareils, white sanding sugar, rainbow sanding sugar, single-color jimmies, or something custom

3

Choose 1 food coloring



red, orange, yellow, green, blue, purple, pink, black, or something custom (white is included)

ADD SOME EXTRAS

UPGRADE YOUR KIT (PRICES VARY)

- Change your cookie flavor // funfetti, chocolate, gingerbread**
- Add additional food coloring, toppings, & cookies
- Add specialty toppings
- Add some goodies // spatula, tea towel, cookbook, baking mix

CUSTOMIZE YOUR BOX**

- Brand the box with your logo
- Customize the crinkle paper
- Add custom stickers on cookies & topping jars

*shipping cost not included. Minimum of 25 kits per order. **Additional customization minimums apply.