

❖ Cookies Themed/Stacked Cookies

- ✓ 6 Unfrosted Cookies for Themed or Several Cookies to Stack
- ✓ Frosting
- ✓ Drop Cloth for the Floor and the Table
- ✓ Apron
- ✓ Spatula
- ✓ Paper towels
- ✓ Coloring for Frosting (Gel Coloring Works best)
- ✓ Royal Icing if you choose to decorate your Cookies with it (Water, Meringue Powder, bowl, spoon for mixing)
- ✓ Toothpicks
- ✓ Scissors
- ✓ Piping bags with Couplers/Extra Piping bags without Coupler
- ✓ Decorating Tips
- ✓ Covered Cake Board to put your cookies on

❖ Cookie Construction

- ✓ Gingerbread walls and Roof (Please bake your pieces several days before the workshop and let them sit out to dry)
- ✓ Royal Icing
- ✓ Frosting
- ✓ Coloring for Frosting
- ✓ Drop Cloth for Floor and Table
- ✓ Paper Towels
- ✓ Spatulas
- ✓ Scissors
- ✓ Fondant and other Edible Decorations
- ✓ Candy to Decorate your House.
- ✓ Piping Bags with Couplers
- ✓ Decorating Tips
- ✓ Candy
- ✓ Covered Cake Board to build your house on
- ✓ Index Cards
- ✓ Scotch Tape

❖ **Cupcakes/Themed/Character and/or Stacked.**

- ✓ 12-18 Cupcakes (If you are doing stacked cupcakes, please bring different sizes)
- ✓ Frosting
- ✓ Drop Cloth for the Floor and the Table
- ✓ Apron
- ✓ Spatula
- ✓ Paper Towels
- ✓ Coloring For Frosting (Gel Works Best)
- ✓ Toothpicks
- ✓ Bowl
- ✓ Spoons
- ✓ Scissors
- ✓ Pipping Bags with Couplers
- ✓ Decorating Tips
- ✓ Covered cake Board to put your cupcakes on

Helpful Hints: When making your cupcakes if you are using a box mix, please add an Extra Egg Yolk and Milk instead of Water, that will make your Cupcakes a little denser. Use an Ice Cream Scoop for your Cupcakes to ensure they are all the same size.

*****Please come with an idea how you want to Decorate your Cupcakes or Cookies, if you find a design you really like please bring a picture and we can help you recreate it.**

If you have any questions, please feel free to text Christie at 970-218-1194.