



Holiday Sugar Cookie Decorating Classes

Decorate sugar cookies like the pros!
Or at least better than you did last year.



Have you always wanted to have beautiful decorated sugar cookies to treat guests to at your Christmas party? But do your attempts usually turn into sticky messy blobs rather than cute Santas and reindeers? Well now's your chance to learn from a pro and get all of the tips you need to succeed at cookie decorating.

Techniques you will learn:

- Baking the perfect sugar cookie
- How to make the perfect consistency of royal icing for outlining and filling
- How to tint icing and create a design
- How to pipe perfectly
- Icing outlining and filling techniques
- Sugar cookie painting

And:

- You'll leave with copies of the perfect sugar cookie and icing recipes
- 2 dozen iced cookies ready to give as gifts or devour (will need to be picked up the next day as they will have to dry over night)

I will provide you:

- All of the materials and instruction to ice your two dozen cookies
- Two dozen baked and ready to ice cookies (retail value \$48)
- Recipes and inspiration material for you to take home
- Wine and Christmas music, because it's time to get into the spirit
- Gift packaging for your finished cookies
- **A fun, laugh filled time**

Other Details:

- Cost: \$50/person
- Location: My commercial bakery kitchen north of Long Beach
- These classes are meant for adults and mature teens only please
- 10 people max per class

Dates: Dec. 6 (2pm-4pm) Dec. 18th (5:30pm-7:30pm)

Contact Madeline Moore to sign up - 360-244-2487 - dickerson.madeline@gmail.com