



Spring Sugar Cookies

Supplies:

- Plastic Mat (mandatory – purchase at Cake Crafts)
- Decorating Tips: #1, 2, 3, 16, 104, 352
- 4–6 Disposable Decorating Bags – 12” or 18”
- 4–6 Couplers
- Small Spatula
- Squeeze Bottle for water
- Gel Paste Colors
- Edible Markers
- #3 or #5 Soft Paint Brush
- ¼ C Powdered Sugar
- Several Toothpicks
- Small Plastic/Foam Cups or Bowls to color icing
- Scissors
- Damp Cloth
- Paper Towels
- Several Large Zip Loc Bags

- MATERIALS**
- Furnished in Class: Cookies, Icings, Sanding Sugars, Luster Dusts and some Dragees (edible pearls)
- BRING a container to put your arrangement in – 6”-8” in size (clay pot, flower pot, vase, basket with no handle) – just REMEMBER it needs to be heavy enough to hold your arrangement up!
- A block of soft Oasis florist foam – make sure it’s larger than your container
- Knife to cut foam
- 4-5 sheets of pastel colored tissue paper