

Guide to Spring Cookie-A-Thon 2024

March 14, 15, 16, & 17

Tutorials, Schedule, Instructors, Notes, and More!

© THE COLORFUL COOKIE WWW.COOKIEATHON.COM



A note of gratitude...

When I started my cookie decorating journey, I never expected it to turn out to be what it is today. What started as a hobby has turned into such a blessing.

The many friends I have met during this journey make all the late nights worthwhile. I couldn't imagine doing it with a better group of people. Cookiers are the best!

I want to sincerely thank you for joining us for Cookie-A-Thon! It's because of amazing cookiers like you that we can continue this wonderful event.

I hope you enjoy our time together and continue to join us in the adventures to come. You are a blessing to me and I'm so grateful for each one of you!

> All the best, Nancy Westfall



Spring '24 (*) cookie-a-thon

Table of Contents

Welcome	
Schedule	5
Instructors	9
Notes	24
Sponsors	28
Coupons	32
Cookie Templates	33
Login and Password Info	34
Thank You	35



Welcome

Welcome to Spring Cookie-A-Thon 2024! We are so happy you are here! This event is FREE for everyone each day in the Cookie-A-Thon Facebook group. All Access Pass Holders get to watch every tutorial + BONUS tutorials a week before the LIVE event begins and as often as they like for the lifetime of Cookie-A-Thon plus download all of the files and supply lists. Be sure to grab your All Access Pass <u>HERE</u>!

REMEMBER

Times listed are in the Central Time zone.

Getting Started on the website (pass holders only)...

If you purchased the All Access Pass, you will be able to login a week before the LIVE event begins. Your access to the website library begins Thursday, March 7th. This date will begin access to everything on the website for this event (you will have access for the lifetime of Cookie-A-Thon). Each instructor has their own page. You can communicate with them on their page in the comments below the video. There will be information about the instructor, a video tutorial, supply list, stencil and cutter files if applicable, templates, recipes, and more. You can login by going to <u>www.cookieathon.com/login</u>. If you don't know your password, click "Forgot Password" underneath where you login and you will receive an email to reset your password. Check your junk/ spam/ promotions mail if you don't see it.

What to expect from the LIVE event Mar 14-17...

4 days of fun and informative tutorials! On Day 1, we will start Cookie-A-Thon off with a Welcome at 9:00 a.m. central time. Nancy will be LIVE to welcome you to the event. The LIVE feed will be streamed in our Cookie-A-Thon Facebook group. The instructors will be joining Nancy at the beginning and end of their tutorial. We will watch their pre-recorded tutorial together. This allows you to drop your questions about their techniques in the comments of the LIVE. The instructors will try to answer as you are viewing. We will not share links to items used during the LIVE, but will be answering questions about techniques. We continue with a full day of tutorials on Day 2, 3 and 4.









Spring '24 Cookie-a-thon

Meet the instructors

How to Teach a Cookie Class -



Summer Deepe Summer's Sweet Shoppe -

Luck Cutter + Cookie



Sam Opdenbosch Sam's Cookie Company



Magical Mushroom Village -

Cindy Chandler Cookee Crumb

Elevate Your Springtime Packaging -



Melissa Clark Miss Cookie Packaging

Spring '24 COOKie-a-thon

Meet the instructors



Teri Lewis Tweets... Cookie Connection

Sweet Easter Delight:: 3D Cookie Basket -

A Golden Spring -



Marguerite Redman Cookie Artist Studio



Amy Hicks Cookie Snack Attack with Seriously Sweet

Kickstart Your Home Bakery Business -



Mackenzie Koch RueBea's Sweet Treats

Spring '24 Cookie-a-thon

Meet the instructors



Regina Munster Queen Bee Sweetery

Spring Farmers Market -



Kassidy Bell Rough Cut Cookie Co



Birthday and Bows Cookie Platter -

Lauren Jacobs The Cheerful Baker

Traditional Copper Cookie Cutters -



Michael Bonne Copper Smith

Spring '24 CC,)cookie-a-thon

Meet the instructors



Anna Oliinyk Sunday Cookers

Easter Cookie Bouquet -



Donna Armstrong The Flour Garden



When Your Hobby Becomes Your Hustle -

Erin, Sam, Shelly, Wendy Cookie Better

Art of Using Embossed Rolling Pins -



Catherine Allen BusyMom Baking Spring '24 Cookie-a-thon

Meet the instructors



Ingeborg ten Oever Bee's Cookie Jar

Layering for Dimension -

HAPPY EASTLY

Mary-Jean McMillan So Extra Sweets LLC



Shannon Lescarini Whisk Confections Strawberry Patch Ahead -

-Blue Food Printer & Open Discussion with Blue Owners



Debbie Coughlin Icing Images

Spring '24 Cookie-a-thon

Meet the instructors



Erin Dougal Darling Cookie Co.

6B's Creations:

Wonderland Cutters:

<u> Icing Images:</u>

The Happy Flavor:

LorAnn:

Truly Mad Plastics:

Aspecialtybox.com

Genie's Products:

Eddie Edible Infe Printer:

NutriMill:

The Colorful Coopie:

The Colorful Cookie Club:

Procreate for Cookiers:



Nancy Westfall Host of Cookie-A-Thon

Spring '24 Cookie-a-thon

Meet the instructors



Donna Garland Donna's Designer Cookies

Parchment Paper Technique -

THE IS CONTACT OF CONT

Crystal Perez Edible Art Studios



California Poppy in 3D -

Elizabeth Boyd My Sweet Life

Watercolor and Dimension -



Paulina Perez Ordoñez GLAZART

Spring '24 CC) cookie-a-thon

Meet the instructors



Lori Goedken Sweet Country Creations,-LLC

Sweet Seashells: Airbrushed + Painted -



Wendy Alba Wendy's Cookie Studio



Floral Elegance for Every Occasion: -

Celia Strickland Sweets from the Soul LLC

Techniques for Writing on Cookies -



Heather King One Smart Cookie and Crafts

Spring '24 (*C) cookie-a-thon

Meet the instructors



Rebecca Norton 2B's Cookies

Rolled Buttercream on Cookies -



Pamela Yochum Grammy Pammy Sweetery



Custom Graduation Cookie Cutter -

Stacey Barr Edible Tech Guru & Stacey's Custom Cakes

Spring Chicken -



Elizabeth Rodriguez Ellie's Rico Dulces LLC Spring '24 Cookie-a-thon

Meet the instructors



Fabiola Romano The Fabulous Cookies

Dino-Mite Easter Set -



Susie Kemp Dr. Susie Sweets



Textured Beach Conch -

Katy Metoyer Sugar Dayne

Spring Flower Meringue Cookies -



Laura Saporiti Laura Saporiti Pastry & Cake Art

Spring '24 COOkie-a-thon

Meet the instructors



Lisel Powell Sugar Rocks Cookies

> Additional Notes



Julia Usher Julia M. Usher, LLC

In Person Cookie Decorating Experiences -



Annette Conrad Hobby to Business Made Simple

WWW.COOKIEATHON.COM

Love and Learn (Online) -

Spring '24 Cookie-a-thon

Meet the instructors



Maxine Lauer Chips Galore Cookies and More LLC

Keep Thinking Outside the Box -



Diane Mercado Pink Cupcake Shack



April Berry Dark Horse Bakery

Cookie Design Process: Baby/Tulip -



Tammy Youngerwood Jerusalem Cake Design

Spring '24 Cookie-a-thon

Meet the instructors



Kelli Basher KMB Confections, LLC

Gender Reveal & Baby Shower Cookies -



Sheila Morales Cookies and More LLC



Priscilla Nemes Miss Prisy's Confections

Honey, Bee Happy! -



Caitlin Heckenliable One Heck of a Treat

WWW.COOKIEATHON.COM

Puddle Ducks and Pillows -

Spring '24 Cookie-a-thon

Meet the instructors



Sarah Findley Mama Bird Treats

Edible Images for Cookies -



Cynthia Puleri Sprinkles N Stuff Decorating Supplies



Sandy Huang Soothing and Sweet

Sandy Toes -



Megan Bowers Three Melons Bake Shop Spring '24 CC) cookie-a-thon

Meet the instructors



Susana Martinez Casa Susana

A-tisket, A-tasket, A Gingerbread Basket -



Donna Rorabaugh

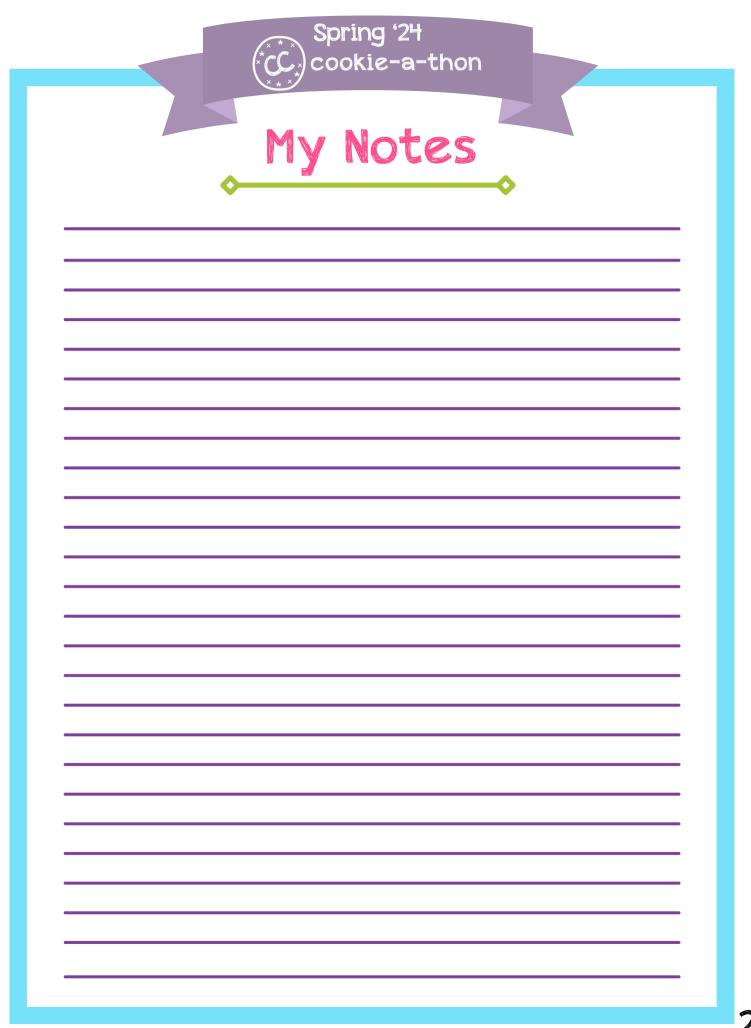


Susan Backman Sugar Loo's

Spring is in The Air -



Dieter Grotheer LuvTwoCreate











Thanks to Our Mixer Level Sponsors



Turn Your Passion into Profits with Online Master Classes Coaching, and Step by Step Resources



Helping Creators Better Their Businesses By Creating A Supportive Community And Providing Education



E-Commerce Supplier of Cookie Cutters, Stencils, Fondant Molds, Embossers, and Tools for the Creative Baker



Worldwide Supplier of Cookie Cutters, Stencils, Scribes, and Cookie Kits



Online and In-Person Classes, Video Tutorials, Stencils, Cookie Cutters, and Product Kits



Worldwide Supplier of Cookie Cutters, Stencils, Scribes, & Online Cookie Classes



Cookie Cutters, The Cheerful Box Subscription, and Tutorials



BLUE Food Printer, Edible Paper Printers, Cutting Equipment, Variety of Icing Sheets and Papers, and Other Fun Supplies



Cookie Cutters, Variety of Embossing Sheets, Stencils, Scribes, and Stanley Cup Toppers



Thanks to Our Mixer Level Sponsors





of Unique Cookie Packaging Products & Digital Files for Your Cookie Business



In-Person & Online Decorating Classes, Video Tutorials, and STL Cookie Cutters



Host of Cookie-A-Thon & A Cookier's Best Friend and Encourager



Royal Icing Cookie Classes, Cakes, Floral Cupcake Classes, and Squishmallow Classes



Learn to Design and 3D Print Your Own Cookie Cutters Using Fusion 360, Cookie Decorating Classes, and 3D Printing Support

SWEET SHOPPE

Cookie Classes for All Levels: How to Decorate Cookies to How to Build and Grow Your Cookie Business



the colorful cookie

Learn to Design Cookie Stencils and Cookie Cutters



Smudge-Proof, Bleed-Proof Tweets Ultra Fine Tip + Brush Tip Pens for Doodling on Cookies



Get on the Procreate Fast Track! Easy to Follow Online Tutorials for Cookiers

Spring '24 C) cookie-a-thon

Thanks to Our Rolling Pin Sponsors

6 BECREATIONS

Custom cookies, online and inperson classes and supplies!



Specializing in 3 Ingredients Every Cookier Needs - The Original Flavor Enhancer, Happy Icing, and Sweet Baking Vanilla



Cookie Cutters, Cutter Subscription Box, Cookier Collaboration, & Supplies



World Wide Supplier of the Finest Flavorings, Essential Oils, & Specialty Ingredients



BLUE Food Printer, Edible Paper Printers, Cutting Equipment, Variety of Icing Sheets and Papers, and Other Fun Supplies



Specializing in Cookie Cutters, Custom Cutters, and Baking Supplies

aspecialtybox.com[™] An OLIVER INC. Company

Exceptional Lines of Unique Packaging for the Confectionery, Gourmet Food, & gift Industries



Get All Things Genie Here! Stencil Genie, Screen Genie, and Much More



Thanks to Our Rolling Pin Sponsors



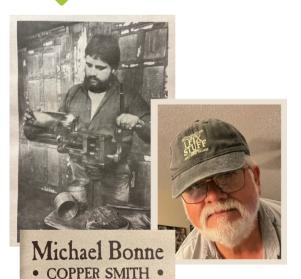


Print Directly onto Cookies, Macarons, and More with Eddie® The Edible Ink Printer



Bosch Mixers, NutriMill Grain Mills, NutriMill Artiste Mixer

Thanks to Our Featured Guest



World Renowned Copper Smith known for His Heirloom-Quality Copper Cookie Cutters and Metalware



Coupons

Coupon list is available to All Access Pass Holders

www.cookieathon.com

Grab your all access pass above to unlock a list of coupons waiting for you!



All Access Pass Holders:

Login using the link below to access the coupon codes. You will see a section dedicated to coupons.

www.cookieathon.com/login

There may be more coupons on each instructor's page and on their Supply List. Be sure to look there for coupons on the items they are using during their tutorial. Spring '24 Cookie-a-thon

Templates & Downloads

Templates & cookie cutter file downloads are exclusive to All Access Pass Holders

www.cookieathon.com

Grab your All Access Pass at the link above to unlock templates and downloads that include PDF, png, svg and stl, files to cut stencils, print 3D cookie cutters, print templates to hand cut cookie dough, fondant, cardstock, or cardboard and decorate with us!



All Access Pass Holders:

Login using the link below to access the files.

www.cookieathon.com/login

Templates and downloads for each tutorial will be found on each instructor's page.



The links below will take you to the website. You will receive important updates by email. As an All Access Passholder, you will be automatically entered for a chance to win prizes from our generous sponsors & instructors.



Login to Cookie-A-Thon Website

www.cookieathon.com/login

<u>Reset Your Password</u>

www.cookieathon.com/password/new

<u>Meet the Instructors</u> <u>www.cookieathon.com/instructors</u>

<u>Meet the Sponsors</u> <u>www.cookieathon.com/sponsors</u>

Become an Official Sponsor of Cookie-A-Thon www.cookieathon.com/sponsorship-information



We hope you enjoyed Spring Cookie-A-Thon 2024! It is our pleasure to bring this fun event to cookiers around the world!



<u>Click here and share the link with your cookie</u> <u>friends to help them LEARN MORE about the</u> <u>ALL ACCESS PASS so they can continue</u> <u>watching and have access to all the extras too!</u>

https://www.cookieathon.com

Thank you for joining us! Hope to see you again at the next Cookie-A-Thon!

Mancy (11