

## **Christmas Cookie Decorating Workshop**

**Sunday 8<sup>th</sup> December 9:30am to 6pm**

**The Bartley Hotel, Bartley Terrace, West Lakes Shore**

### **Supplies List:**

Dehydrator (if you have one)

70mm round cutter

Rolling pins (normal and embossing) (with 2mm thickness guides if you have)

Non-stick mat / thin plastic chopping board (to help move cookies between stations)

Fondant, any colour you please

Christmas molds, sprinkles, embossers, debossers, or Christmas decorations that you may have premade.

Sugar glue or piping gel, paint brush

Small water bottle with nozzle (to thin down royal icing)

Small soft cake smoother (about the size of a business card)

Small spatula

Gel colours (if your fondant isn't coloured, or if you wish to colour your royal icing)

Apron

Paper towel

Stencils and stencil holder (if you have one)

Piping bags (if you'd like to pipe)

Wipes, gloves, plastic tablecloths, royal icing will be supplied on the day.

Please put your name on your tools so you know what is yours to take home.

Dawn will have spares of most things including sprinkles, ready made decorations, stencils, smoothers, spatulas. So don't worry if you forget something we will make it up on the day or use something else.

We look forward to seeing many of our members and new faces join us on the day. If you don't wish to decorate, we still need help putting the cookies in bags, heat sealing the bags and putting stickers on the bags, so please come along and spend some time with us for a chat, catch up and a laugh or two.

Please bring your own food and drinks, or you can purchase from The Bartley Hotel.

Happy decorating,

Adelaide Central Cake Decorators Branch