



Spring '24  
cookie-a-thon

# Guide to Spring Cookie-A-Thon 2024

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*March 14, 15, 16, & 17*

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Tutorials, Schedule,  
Instructors, Notes, and  
More!

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[WWW.COOKIEATHON.COM](http://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*





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Spring '24  
cookie-a-thon

# 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 [HERE!](#)

**\*\*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 [www.cookieathon.com/login](http://www.cookieathon.com/login). 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.



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# Day 1: Thursday, March 14th

All times are in Central Time Zone

9:00  
AM

Cookie-A-Thon Day 1 Welcome

9:15

**Summer Deepe**

Summer's Sweet Shoppe

*How To Teach a Cookie Class*

2:15

**Amy Hicks**

Cookie Snack Attack with  
Seriously Sweet

*A Golden Spring*

10:00

**Sam Opdenbosch**

Sam's Cookie Company

*Luck Cutter + Cookie*

3:00

**Mackenzie Koch**

RueBea's Sweet Treats

*Kickstart Your Home Bakery Business*

10:45

**Cindy Chandler**

Cookee Crumb

*Magical Mushroom Village*

3:45

**Regina Munster**

Queen Bee Sweetery

*Easter Bunnies*

11:30

**Melissa Clark**

Miss Cookie Packaging

*Elevate Your Springtime Packaging*

4:30

**Kassidy Bell**

Rough Cut Cookie Co

*Spring Farmers Market*

12:15

**Teri Lewis**

Tweets... Cookie Connection

*Elegance Meets Whimsy*

5:15

**Lauren Jacobs**

The Cheerful Baker

*Birthday and Bows Cookie Platter*

1:00

**Marguerite Redman**

Cookie Artist Studio

*Sweet Easter Delight: 3D Cookie Basket*

6:00

**Michael Bonne**

Copper Smith

*Traditional Copper Cookie Cutters*

1:45

**Break**

*30 Minutes*

6:45

**Anna Oliinyk**

Sunday Cookers

*Wreathed in Cookies with Florals*

\*All times are in Central Time Zone. Times for tutorials are subject to change.



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# Day 2: Friday, March 15th

All times are in Central Time Zone

9:00  
AM

Cookie-A-Thon

Day 2 Welcome

9:15

**Donna Armstrong**

The Flour Garden

*Easter Cookie Bouquet*

2:15

**Debbie Coughlin**

Icing Images

*Blue Food Printer & Open Discussion  
with Blue Owners*

10:00

**Erin, Sam, Shelly, Wendy**

Cookie Better

*When Your Hobby Becomes Your Hustle*

3:00

**Erin Dougal**

Darling Cookie Co.

*Elevated Easter Eggs*

10:45

**Catherine Allen**

BusyMom Baking

*Art of Using Embossed Rolling Pins*

3:45

**Nancy Westfall**

Host of Cookie-A-Thon

*Rolling Pin Sponsors*

11:30

**Ingeborg ten Oever**

Bee's Cookie Jar

*Easter Puzzle Cookie Platter*

4:30

**Donna Garland**

Donna's Designer Cookies

*Spring Showers and May Flowers*

12:15

**Mary-Jean McMillan**

So Extra Sweets LLC

*Layering for Dimension*

5:15

**Crystal Perez**

Edible Art Studios

*Parchment Paper Technique*

1:00

**Shannon Lescarini**

Whisk Confections

*Strawberry Patch Ahead*

6:00

**Elizabeth Boyd**

My Sweet Life

*California Poppy in 3D*

1:45

**Break**

*30 Minutes*

6:45

**Paulina Perez Ordoñez**

GLAZART

*Watercolor and Dimension*

\*All times are in Central Time Zone. Times for tutorials are subject to change.



Spring '24  
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# Day 3: Saturday, March 16th

All times are in Central Time Zone

9:00  
AM

Cookie-A-Thon

Day 3 Welcome

9:15

**Lori Goedken**

Sweet Country Creations, LLC

*Hot Rod Window Technique*

2:15

**Stacey Barr**

Edible Tech Guru & Stacey's  
Custom Cakes

*Custom Graduation Cookie Cutter*

10:00

**Wendy Alba**

Wendy's Cookie Studio

*Sweet Seashells: Airbrushed + Painted*

3:00

**Elizabeth Rodriguez**

Ellie's Rico Dulces LLC

*Spring Chicken*

10:45

**Celia Strickland**

Sweets from the Soul LLC

*Floral Elegance for Every Occasion.*

3:45

**Fabiola Romano**

The Fabulous Cookies

*Textures & Treats For the Easter Bunny*

11:30

**Heather King**

One Smart Cookie and Crafts

*Techniques for Writing on Cookies*

4:30

**Susie Kemp**

Dr. Susie Sweets

*Dino-Mite Easter Set*

12:15

**Rebecca Norton**

2B's Cookies

*Fanta-Sea: A Mermaid Adventure*

5:15

**Katy Metoyer**

Sugar Dayne

*Textured Beach Conch*

1:00

**Pamela Yochum**

Grammy Pammy Sweetery

*Rolled Buttercream on Cookies*

6:00

**Laura Saporiti**

Laura Saporiti Pastry & Cake Art

*Spring Flower Meringue Cookies*

1:45

**Break**

*30 Minutes*

6:45

**Lisel Powell**

Sugar Rocks Cookies

*Blooming Basket*

\*All times are in Central Time Zone. Times for tutorials are subject to change.



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# Day 4: Sunday, March 17th

All times are in Central Time Zone

9:00  
AM

Cookie-A-Thon

Day 4 Welcome

9:15

**Nancy Westfall**  
Host of Cookie-A-Thon  
*Rolling Pin Sponsors*

2:15

**Tammy Youngerwood**  
Jerusalem Cake Design  
*Cookie Design Process: Baby/Tulip*

10:00

**Julia Usher**  
Julia M. Usher, LLC  
*Love and Learn (Online)*

3:00

**Kelli Basher**  
KMB Confections, LLC  
*Buttercream Floral Cookies*

10:45

**Annette Conrad**  
Annette Conrad - Hobby to  
Business Made Simple  
*In Person Cookie Decorating Experiences*

3:45

**Sheila Morales**  
Cookies and More LLC  
*Gender Reveal & Baby Shower Cookies*

11:30

**Maxine Lauer**  
Chips Galore Cookies and More LLC  
*Mothers Day Bouquet*

4:30

**Priscilla Nemes**  
Miss Prisy's Confections.  
*Paddle Ducks and Pillows*

12:15

**Diane Mercado**  
Pink Cupcake Shack  
*Keep Thinking Outside the Box*

5:15

**Caitlin Heckenliable**  
One Heck of a Treat  
*Honey, Bee Happy!*

1:00

**April Berry**  
Dark Horse Bakery  
*Garden Fairy Cookie*

6:00

**Sarah Findley**  
Mama Bird Treats  
*Flood Cookies - The Spoon Method*

1:45

**Break**  
*30 Minutes*

6:45

**Cynthia Puleri**  
Sprinkles N Stuff Decorating Supplies  
*Edible Images for Cookies*

\*All times are in Central Time Zone. Times for tutorials are subject to change.





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# Meet the instructors



*How to Teach a Cookie Class -*

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**Summer Deepe**  
**Summer's Sweet Shoppe**

*Luck Cutter + Cookie*

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**Sam Opdenbosch**  
**Sam's Cookie Company**



*Magical Mushroom Village -*

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**Cindy Chandler**  
**Cookee Crumb**

*Elevate Your Springtime Packaging -*

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SPRING PACKAGING  
EAS & INSPIRATION  
*the Miss Cookie Packaging*

**Melissa Clark**  
**Miss Cookie Packaging**



# Meet the instructors



**Teri Lewis**  
Tweets... Cookie  
Connection

*Elegance Meets Whimsy -*

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*Sweet Easter Delight:: 3D Cookie Basket -*

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**Marguerite Redman**  
Cookie Artist Studio



**Amy Hicks**  
Cookie Snack Attack  
with Seriously Sweet

*A Golden Spring -*

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*Kickstart Your Home Bakery Business -*

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**Mackenzie Koch**  
RueBea's Sweet Treats



# Meet the instructors



*Easter Bunnies -*

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**Regina Munster**  
Queen Bee Sweetery

*Spring Farmers Market -*

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**Kassidy Bell**  
Rough Cut Cookie Co



*Birthday and Bows Cookie Platter -*

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**Lauren Jacobs**  
The Cheerful Baker

*Traditional Copper Cookie Cutters -*

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**Michael Bonne**  
Copper Smith



# Meet the instructors



**Anna Oliinyk**  
Sunday Cookers

*Wreathed in Cookies with Florals -*

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*Easter Cookie Bouquet -*

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**Donna Armstrong**  
The Flour Garden



**Erin, Sam, Shelly, Wendy**  
Cookie Better

*When Your Hobby Becomes Your Hustle -*

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*Art of Using Embossed Rolling Pins -*

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**Catherine Allen**  
BusyMom Baking



# Meet the instructors



*Easter Puzzle Cookie Platter -*

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**Ingeborg ten Oever**  
Bee's Cookie Jar

*Layering for Dimension -*

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**Mary-Jean McMillan**  
So Extra Sweets LLC



*Strawberry Patch Ahead -*

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**Shannon Lescarini**  
Whisk Confections

*-Blue Food Printer & Open Discussion with Blue Owners*

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**Debbie Coughlin**  
Icing Images



# Meet the instructors



*Elevated Easter Eggs -*

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**Erin Dougal**  
**Darling Cookie Co.**

*6B's Creations:*

*Wonderland Cutters:*

*Icing Images:*

*The Happy Flavor:*

*LorAnn:*

*Truly Mad Plastics:*

*Aspecialtybox.com*

*Genie's Products:*

*Eddie Edible Ink Printer:*

*NutriMill:*

*The Colorful Cookie:*

*The Colorful Cookie Club:*

*Procreate for Cookiers:*

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**Nancy Westfall**  
**Host of Cookie-A-Thon**



# Meet the instructors



*Spring Showers and May Flowers -*

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**Donna Garland**  
**Donna's Designer**  
**Cookies**

*Parchment Paper Technique -*

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**Crystal Perez**  
**Edible Art Studios**



*California Poppy in 3D -*

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**Elizabeth Boyd**  
**My Sweet Life**

*Watercolor and Dimension -*

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**Paulina Perez Ordoñez**  
**GLAZART**



# Meet the instructors



*Hot Rod Window Technique -*

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**Lori Goedken**  
Sweet Country Creations,  
LLC

*Sweet Seashells: Airbrushed + Painted -*

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**Wendy Alba**  
Wendy's Cookie Studio



*Floral Elegance for Every Occasion: -*

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**Celia Strickland**  
Sweets from the Soul  
LLC

*Techniques for Writing on Cookies -*

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**Heather King**  
One Smart Cookie and  
Crafts





# Meet the instructors



**Rebecca Norton**  
2B's Cookies

*Fanta-Sea: A Mermaid Adventure -*

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*Rolled Buttercream on Cookies -*

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**Pamela Yochum**  
Grammy Pammy Sweetery



**Stacey Barr**  
Edible Tech Guru &  
Stacey's Custom Cakes

*Custom Graduation Cookie Cutter -*

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*Spring Chicken -*

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**Elizabeth Rodriguez**  
Ellie's Rico Dulces LLC



# Meet the instructors



**Fabiola Romano**  
**The Fabulous Cookies**

*Textures & Treats For the Easter Bunny -*

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*Dino-Mite Easter Set -*

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**Susie Kemp**  
**Dr. Susie Sweets**



**Katy Metoyer**  
**Sugar Dayne**

*Textured Beach Conch -*

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*Spring Flower Meringue Cookies -*

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**Laura Saporiti**  
**Laura Saporiti Pastry &  
Cake Art**



# Meet the instructors



*Blooming Basket -*

**Lisel Powell**  
Sugar Rocks Cookies

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**Additional  
Notes**



*Love and Learn (Online) -*

**Julia Usher**  
Julia M. Usher, LLC

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*In Person Cookie Decorating Experiences -*

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**Annette Conrad**  
Hobby to Business Made  
Simple



# Meet the instructors



**Maxine Lauer**  
Chips Galore Cookies  
and More LLC

*Mothers Day Bouquet -*

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*Keep Thinking Outside the Box -*

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**Diane Mercado**  
Pink Cupcake Shack



**April Berry**  
Dark Horse Bakery

*Garden Fairy Cookie -*

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*Cookie Design Process: Baby/Tulip -*

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**Tammy Youngerwood**  
Jerusalem Cake Design



# Meet the instructors



*Buttercream Floral Cookies -*

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**Kelli Basher**  
KMB Confections, LLC

*Gender Reveal & Baby Shower Cookies -*

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**Sheila Morales**  
Cookies and More LLC



*Puddle Ducks and Pillows -*

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**Priscilla Nemes**  
Miss Prisy's Confections

*Honey, Bee Happy! -*

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**Caitlin Heckenliable**  
One Heck of a Treat



# Meet the instructors



**Sarah Findley**  
Mama Bird Treats

*Spoon Flooding Your Cookies -*

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*Edible Images for Cookies -*

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**Cynthia Puleri**  
Sprinkles N Stuff  
Decorating Supplies



**Sandy Huang**  
Soothing and Sweet



**Passholders Only**  
*Soothing Garden -*

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**Passholders Only**  
*Sandy Toes -*

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**Megan Bowers**  
Three Melons Bake Shop



# Meet the instructors



**Susana Martinez**  
Casa Susana



Passholders Only

Water Color Spring Flowers -

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Passholders Only

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

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Coming Soon

**Donna Rorabaugh**



**Susan Backman**  
Sugar Loo's



Passholders Only

Spring Florals -

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Passholders Only

Spring is in The Air -

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Coming Soon

**Dieter Grotheer**  
LuvTwoCreate







# My Notes



Lined writing area consisting of 22 horizontal purple lines.







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# Thanks to Our Mixer Level Sponsors



ANNETTE CONRAD  
HOBBY TO BUSINESS MADE SIMPLE

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



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



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



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



Cookie Cutters, The  
Cheerful Box  
Subscription, and  
Tutorials



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



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# Thanks to Our Mixer Level Sponsors



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



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



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



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



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



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



the colorful cookie  
CLUB  
Learn to Design  
Cookie Stencils and  
Cookie Cutters



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



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# Thanks to Our Rolling Pin Sponsors

6B's CREATIONS

Custom cookies,  
online and in-  
person classes and  
supplies!



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



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



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

LORANN  
QUALITY—A FAMILY TRADITION SINCE 1962

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



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



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# Thanks to Our Rolling Pin Sponsors

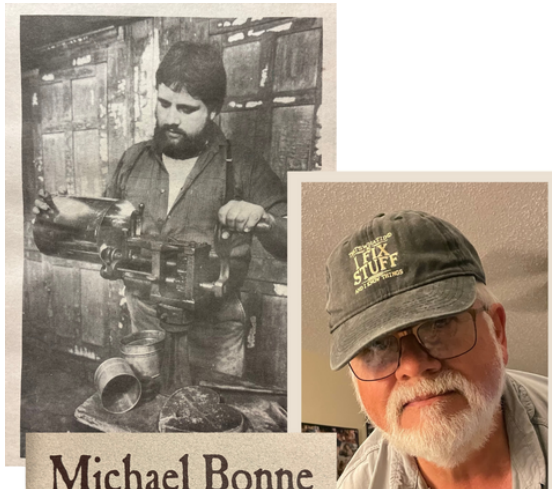


Print Directly onto  
Cookies, Macarons, and  
More with Eddie® The  
Edible Ink Printer



Bosch Mixers,  
NutriMill Grain  
Mills, NutriMill  
Artiste Mixer

# Thanks to Our Featured Guest



**Michael Bonne**  
• COPPER SMITH •

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



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## Coupons



Coupon list is available to  
All Access Pass Holders

[www.cookieathon.com](http://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](http://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.





# Templates & Downloads

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

[www.cookieathon.com](http://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](http://www.cookieathon.com/login)

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



## Get In On the Fun!

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](http://www.cookieathon.com/login)

### [Reset Your Password](#)

[www.cookieathon.com/password/new](http://www.cookieathon.com/password/new)

### [Meet the Instructors](#)

[www.cookieathon.com/instructors](http://www.cookieathon.com/instructors)

### [Meet the Sponsors](#)

[www.cookieathon.com/sponsors](http://www.cookieathon.com/sponsors)

### [Become an Official Sponsor of Cookie-A-Thon](#)

[www.cookieathon.com/sponsorship-information](http://www.cookieathon.com/sponsorship-information)



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## That's A Wrap!

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



[Click here and share the link with your cookie friends to help them LEARN MORE about the ALL ACCESS PASS so they can continue watching and have access to all the extras too!](#)

<https://www.cookieathon.com>

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

Nancy 