



Cinderella Cookie Tutorial *With Lucie Radcliffe*

Supply List



Baking Supplies/Tools

Blue Velvet Sugar Cookie Dough
Cookie Template
[Rolling pin thickness guides](#)
Sharp paring knife or [Craft Blade](#)
Baking sheets & parchment paper

For Royal Icing

[Tipless Piping Bags](#)
Food Colours (I recommend the [Chefmaster Food Gels](#) - especially for the White!):
Blue
Yellow
White
Fleshstone

For Painting/Decoration

Food Colours (you'll need all the colours used for the Royal Icing, plus these additional colours):
Red
Brown
Black (OR [Activated Food-grade Charcoal Powder](#))
Metallic Food Paint (I use the [Sweet Sticks Palette](#))
Edible [Diamond Powder](#)
Edible [Silver Glitter](#)
Edible [Glue](#)
A range of small tip paintbrushes ([flat/angle brushes](#), [fine-tip brushes](#))
Clear alcohol (such as Vodka or Everclear)
[Paint palette](#), or plate & small bowl
Cup of water (for cleaning your brushes)

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