

## **ABOUT CHUA COOKIE:**

*Arlene Chua is a first-generation immigrant from the Philippines and resides in Staten Island, NY. She is an award-winning cookie artist who loves sharing her passion and knowledge of decorated cookies with all people!*

## **ACCOLADES:**

- Food Network Finalist 'Christmas Cookie Challenge'
- Food Network Challenger 'Holiday Gingerbread Showdown'
- CookieCon Indiana 2018 – 2<sup>nd</sup> Place Winner
- CookieCon Utah 2017 – 3<sup>rd</sup> Place Winner
- SoFlo Miami 2019 & 2018 – 2<sup>nd</sup> Place Winner
- NY Cake Show – 2<sup>nd</sup> Place Winner

## **IN THE PRESS:**

- Published in 'The NY Times'  
(Featured Cover of Food Section, 12/5/18)
- Published in Cake Masters June 2018 & June 2019 issue
- Featured in the 'Staten Island Advance (Nov 2017 & Dec 2018)

*Tag me on your Chua Cookie creations!*

*#chuacookie*

*#chuacookieclub*



*Arlene Chua*

*Private Party / Workshop Pricing*



### **BEGINNER'S COOKIE DECORATING CLASS - \$500**

This 3 hour private class introduces you and up to 3 of your friends to the Art of Cookie Decorating!

- Learn the basic skills to be a Cookie Artist.
- We will decorate 6 pre-baked cookies. (We will work together beforehand and discuss a suitable customized theme.)
- Tips on how to roll dough and cut out shapes to achieve crisp edges, a flat surface, minimum spreading, and even thickness.
- How to make royal icing:
  - ❖ How to mix and color royal icing.
  - ❖ How to fill and hold a piping bag.
  - ❖ Learn the difference between flood consistency and medium stiff piping consistency.
  - ❖ How to outline and flood cookies like a pro!
  - ❖ Tips to achieve that “shiny and puffy” icing!
- Includes a copy of my Vanilla Sugar Cookie and Royal Icing Recipes.
- Tools and materials will be provided for class use.
- Swag Bag!

### **INTERMEDIATE COOKIE DECORATING CLASS - \$700**

This 4 hour private class introduces you and up to 3 of your friends to more techniques in the Art of Cookie Decorating!

- We will decorate 6 pre-baked cookies. (We will work together beforehand and discuss a suitable customized theme.)
- Brief discussion of key points in the Beginner’s Decorating Class (tips on dough & royal icing)
- Learn from some of the following techniques:
  - ❖ How to use airbrush
  - ❖ Brush embroidery
  - ❖ How to use stencils
  - ❖ Wood grain effect
  - ❖ Layering icing
  - ❖ Quilted effect
  - ❖ Perfecting your calligraphy
  - ❖ Borders: bead & rope
  - ❖ Isomalt shaker cookies
  - ❖ Gilded painting
  - ❖ Creating cookie moss
  - ❖ Intro to basic painting
- Includes a copy of my Vanilla Sugar Cookie and Royal Icing Recipes.
- Includes a compilation of my preferred vendors.
- Tools and materials will be provided for class use.
- Swag Bag!

### **ADVANCED/MASTER COOKIE DECORATING CLASS - \$900**

This 6-8 hour private class introduces you and up to 3 of your friends to advanced techniques in the Art of Cookie Decorating!

- We will decorate 1or2 large cookies (+6”), typically a character like my signature mermaid (We will work together beforehand and discuss a suitable customized theme.)
- Learn from some of the following advanced techniques:
  - ❖ Pressure piping skills to create volume
  - ❖ String work
  - ❖ Advanced painting on dimensional royal icing: how to paint faces, create shadows and depth
  - ❖ How to pipe miniature flowers and leaves
  - ❖ Advanced textures and dimension with the possible following techniques: stamping, wafer paper, edible fabric, how to create edible lace, advanced wood grain.
  - ❖ 3D Cookies
- We can incorporate techniques in the Intermediate Class as needed.
- Includes a copy of my Chocolate, Gingerbread & Vanilla Sugar Cookie and Royal Icing Recipes.
- Tools and materials will be provided for class use.
- Swag Bag!

### **COOKIE DECORATING PARTY / WORKSHOP - \$600**

This 2 hour workshop includes you and up to 7 of your friends for a fun, less intense decorating party! You can add guests, space permitting, for an additional \$75 per person.

- We will decorate 5 pre-baked cookies. (We will work together beforehand and discuss a suitable customized theme.)
- How to outline and flood cookies like a pro!
- We will incorporate some of the techniques in the Beginner’s Class
- Includes a copy of my Vanilla Sugar Cookie and Royal Icing Recipes.
- Tools and materials will be provided for class use.
- Swag Bag!

*\*Prices are for classes held in Staten Island, NY. Please inquire for Travel Fees to outer NYC boroughs, NYS & NJ (starting at \$50)\**