

Cookie Class

LEARN TO
BAKE & DECORATE
BEAUTIFUL
SUGAR COOKIES
LIKE A PRO



TEN THOUSAND COOKIES ACADEMY

FIRST OF ALL...

welcome!

I'M REALLY GLAD YOU'RE HERE

I'M ASHLEY, YOUR TEACHER!

Here's WHY I created this course...

The short answer is that I wanted to share my cookie skills with you. But there's a little more to it than that... Awhile back my family and I decided we were ready to start the process of growing our family through adoption. We had talked about it for a long time, but the \$40,000 in fees always held us back. In 2017 I came up with the idea to sell Ten Thousand Cookies to raise the majority of the money needed for our adoption expenses. Simple right? (lol) I admit it seemed like a ridiculous plan at first, but thanks to an outrageous amount of support from our community we covered the majority of our expenses in a year and a half and I was able to make Cookie Lady my full-time job title.



Who am I?

I'M ASHLEY, YOUR TEACHER!

I always knew Ten Thousand Cookies wasn't just about OUR family. I had been the recipient of so much generosity and kindness and I wanted to be able to share that with other families that were raising the funds to adopt too... so I started to think about TEACHING my newfound skills!

I personally started baking and decorating cookies as a hobby. I wanted to:

- learn and master a new creative skill
- make thoughtful handmade gifts that would still fit into my budget
- spend quality time with my toddler by sharing a craft that we could both enjoy.

I wondered if anyone else in my community was looking for things too... so I asked. And the answer was a big huge HECK YES!



Who am I?

[Marketplace](#)[Platform Features](#)[Pricing](#)[Blog](#)[Resources](#) ▾[Solutions](#) ▾

The Final Batches



Since last winter, the Greenos have doubled their subscription offerings from 3 to 6 cookie boxes. Subscribers can choose between frosted sugar, chocolate chip, "monster," peanut butter, Paleo almond butter, a sampler (of sugar, chocolate chip, and monster cookies), and a "DIY cookie kit" with sugar cookies and decorating supplies. It's this willingness to push limits and explore new experiences for customers that makes Ten Thousand Cookies one of a kind.

"I think the key to our success is being SO clear as to WHY we're doing it. If you can figure out that first, the rest comes together!"

CRATEJOY'S SUBSCRIPTION BOX ACCELERATOR
PROGRAM- COMMUNITY PRIZE WINNERS

You're part of an **INCREDIBLE** community!

- Moms who want to nurture creativity and create special traditions with their kids
- Many of my students are loving their new creative outlet, and maybe even turning it into a side hustle or fundraiser of their own!
- Check out the Cookie Class Facebook group with the link below! It is such a great place to connect with other Cookie Class students and ask questions about the new skills you're practicing, try out new designs, or ask questions about creating a little income with your cookies.



Why gluten free?

- I ACTUALLY HAVE A GLUTEN ALLERGY, SO I ADJUSTED ALL OF MY RECIPES WITH GLUTEN FREE FLOUR. TURNS OUT, GLUTEN ALLERGIES ARE ON THE RISE AND THERE WAS A HUGE DEMAND FOR GLUTEN FREE SUGAR COOKIES!
- VEGAN/ PLANT BASED DIET IS GAINING IN POPULARITY FOR MANY REASONS SO I ADDED DAIRY FREE/ VEGAN RECIPES AS WELL.
- IN A NUTSHELL: OUR COOKIES ARE INCLUSIVE & CAN BE ADJUSTED TO YOUR LIFESTYLE!



So, what does all this mean?

COOKIES ARE WHERE

IT'S AT Y'ALL!!



I'm guessing you're a DIY girl (or trying to become one right). Couldn't you have searched google high and low, scoured pinterest endlessly and pieced this info together on your own?

Sure. I mean, technically it's out there.

But, you're SMART! Your investment in Cookie Class means you get quick/ simple tutorials, lots of fun bonuses and tried and true recipes (I've literally made 10,000 cookies with these recipes).

This is my gift to you. You get the satisfaction of making your own cookies, without spending all your time and money figuring out HOW!

By the end of this course you will...

- know how to make soft, delicious sugar cookies (gluten free, vegan, or standard)
 - master the art of making and decorating with royal icing!
 - know how to create beautiful gifts with your cookies (including links to affordable packaging)
 - be the proud master of a new skill!
 - have a new tool for connecting with your kids in a way that's meaningful and tech free
-

A few things to keep in mind...



- cookie decorating is an ART. I'm your guide, but ultimately you'll find the style that is YOURS.
- give yourself time & enjoy the process!! It does take time to get the hang of it, but don't give up!
- don't over complicate: I can 100% guarantee you that the people in your life who matter most will be thrilled with YOUR cookies. So don't hold yourself back if they aren't "bakery perfect".

**ENOUGH WITH THE
CHIT CHAT...**

let's do it!

**DOWNLOAD YOUR SHOPPING
LISTS AND START WITH "TOOLS
OF THE TRADE"**