



JULIA M. USHER'S  
COOKIE ART COMPETITION™  
4TH VIRTUAL EDITION



# 3-D COOKIE RESOURCES



NATURE'S SYMPHONY  
2025



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## 3-D Cookie Resources

Hi, cookie competitors. Below you'll find links to resources compiled by Judge Beatriz Muller and me to assist as you create your entries for the 3-D Cookie category of my competition. Though both Beatriz and I offer paid classes and tutorials to help cultivate 3-D cookie construction and decorating skills, you will *not* find any of our paid content listed here. Our intention with this list is solely to help you, not to promote our businesses. Further, since Beatriz serves as a judge and I oversee the judging, we cannot directly assist entrants with the design or execution of entries out of fairness to all entrants, and to ensure no conflicts of interest. Again, our goal with this document is to help in broad strokes only, largely by referring to free 3-D cookie resources already available online. Of course, you needn't review any of the links here in order to submit a 3-D Cookie entry. These resources are completely at your discretion to use or not use.

Beatriz assembled all of the links in the first section below (including her own personal tips list, which is invaluable). I supplied the links in the remaining sections, which include free videos on my YouTube channel, *Cookie Connection* tutorials and resources, and photos of past winning entries in my competition. Please note that while many of these resources relate to gingerbread, one of the most common mediums for making 3-D cookies, 3-D cookies can clearly be made with other cookie recipes as I discuss in one of my videos below.

### Gingerbread Blog, Facebook Groups, and More

- [The Craft Crib](#) (a blog written by a finalist in Food Network's Haunted Gingerbread Showdown and also a competitor in the National Gingerbread Competition, complete with gingerbread recipes, tips, and project tutorials)
- [Gingerfriends](#) (a Facebook group primarily aimed at competitors in the National Gingerbread Competition in Asheville, North Carolina; however, if you join and scroll down to posts preceding the competition – usually around September – you'll find lots of useful gingerbread techniques and tips being shared)
- [Gingerbread Tips and Tricks](#) (another helpful Facebook group with broader membership)
- [The Magic of Gingerbread](#) (a book by Catherine Beddall; though not free, it teaches how to build small projects with regular, aka non-construction, gingerbread)
- [Beatriz's gingerbread tip sheet](#) (that she sends each year to any magazines or blogs that request advice about building gingerbread houses; it includes tips for making templates, reinforcing gingerbread pieces, assembly, and more)

### Julia's Free YouTube Videos and More

- [My 3-D Cookie playlist](#) (all of my 3-D cookie project video tutorials, mostly for insight into how various cookie shapes can be constructed, combined, and decorated; most of these projects are relatively small-scale, under two feet in height)
- [How to Adapt Cookie Dough for 3-D Projects](#) (the video I alluded to earlier about how to adapt any cookie recipe for 3-D work, particularly for contoured aka curved cookies)
- [How to Contour Cookie Dough](#) (I address dough-contouring in many of my project videos, but this one has all of the basics in one spot)
- [How to Dip and Decorate Contoured Cookies](#) (this video explores dipping, my preferred method for getting smoothly iced contoured cookies, and also simple edible paper and piping techniques for decorating contoured cookies once dipped)
- [How to Stencil Contoured Cookies](#) (this video explores stenciling, another effective and fast way to decorate the surface of contoured cookies after they've been iced or even if they've been left un-iced; this technique is much harder to do on contoured cookies than on flat ones and requires particular tools and techniques that I explain in the video)
- [Cutout Cookie Gingerbread](#) (my gingerbread recipe that I most often use, with some modifications noted in the recipe for contoured cookies)

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## Cookie Connection Tutorials and Posts Involving 3-D Cookies

- [Cookie Connection's 3-D Cookie clip set](#) (primarily offered as food for thought; this section of *Cookie Connection* includes all 3-D cookie photos ever posted by *Cookie Connection* members to the site; these posts reflect a wide range of projects from members with a wide range of skill levels)
- ["Made by Manu" Cookie Connection tutorials](#) (Manu often creates 3-D cookie projects, mostly using flat 2-D cookies, for her tutorials; of those 3-D projects, perhaps her best known are her 3-D Christmas trees, which she has posted each year for the last few years; you'll need to scroll through her collection to find those tutorials and her other 3-D projects)
- ["Every Little Detail by Aproned Artist" Cookie Connection tutorials](#) (Samantha, aka Aproned Artist, often makes 3-D cookies for her tutorials as well, but she relies more heavily on non-2-D cookies, such as contoured and embossed cookies; all of her projects are quite small so assembly and construction methods are less central to them; again, you'll need to scroll through her collection to find her 3-D projects)

## Recent Winners of *Julia M. Usher's Cookie Art Competition*™

- [2024 winners](#) (to give you an idea of past winners' work; includes 2-D Cookie category winners too)
- [2023 winners](#) (as above, though this competition was held in person; both the 2024 and 2022 competitions were online)
- [2022 winners](#) (as above)

If you have any questions about these resources, please email me at [sweetife@juliausher.com](mailto:sweetife@juliausher.com). I hope you find them helpful, and best of luck in the competition!



*Live sweetly, Julia*

