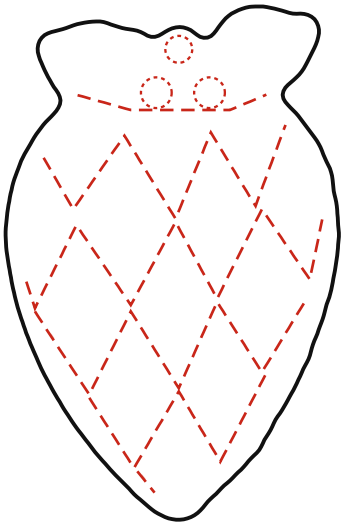
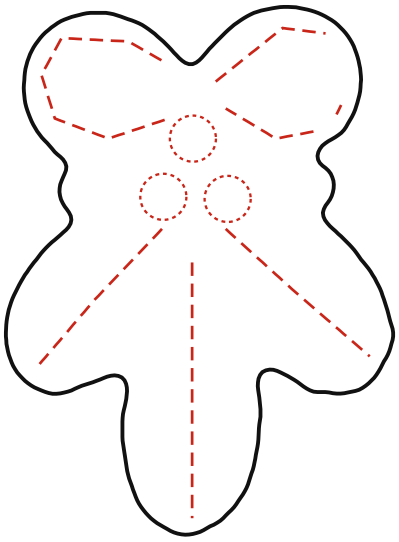
Holly Cookie Template: 7 Shapes

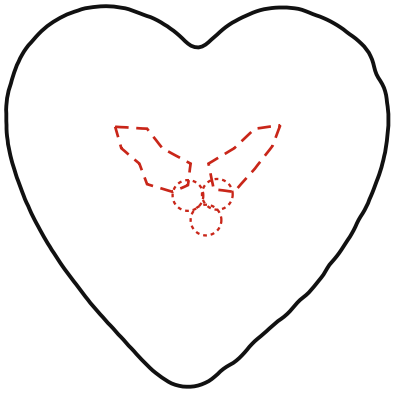
Print at Actual Size or 100 percent and measure the red bar: it must be exactly 1 inch. Cut on the solid lines.



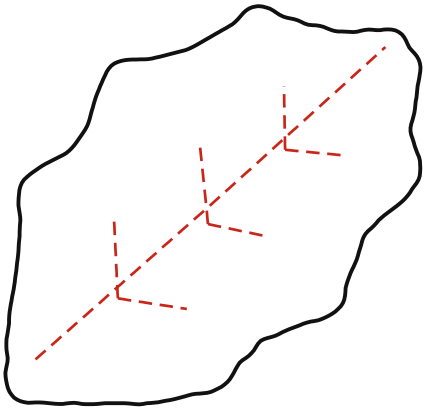
Pinecone with holly



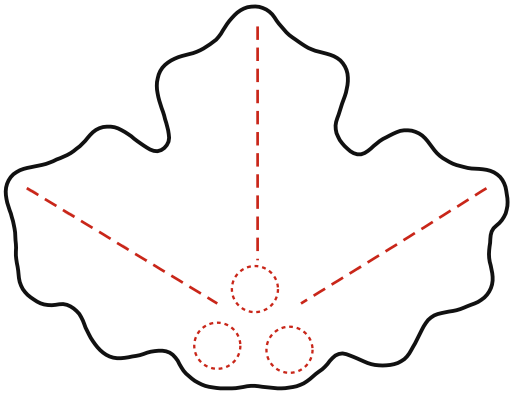
Mistletoe bunch



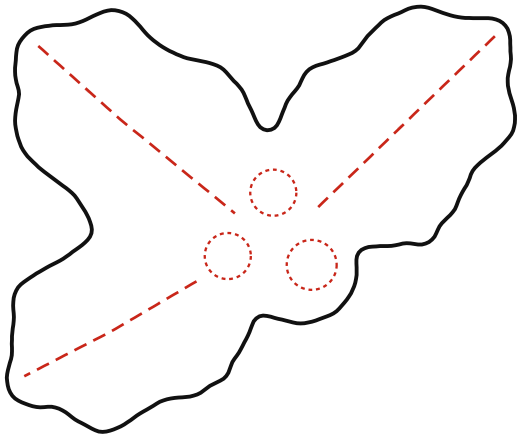
Holly heart



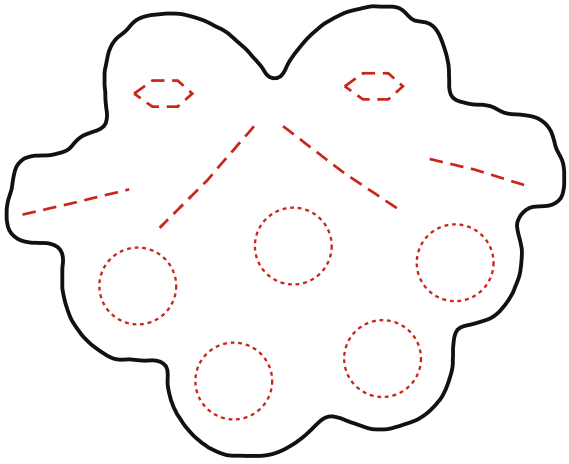
Big frosted holly leaf



Three-leaf holly fan



Classic holly sprig



Berry cluster with a bow

Guide key

- Red dashes are icing guides, never cut lines
- Dotted circles: where each berry goes
- Lines down the leaves: the center veins
- Heart: the two piped holly leaves
- Bows: loop pockets, loops and ribbon tails
- Pinecone: the rows of scales

1 inch test bar

Roll the dough 1/4 inch thick. Cut the dips between the holly points first and the round points last.

Every holly point ends in a round cap and every berry is a solid lobe, so it holds in the oven. Freeze before baking.

Original holly shapes. Free for personal use. bestgingerbreadhouses.com