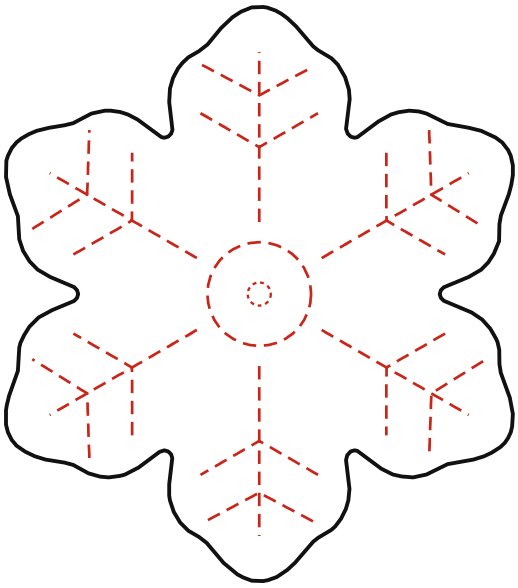
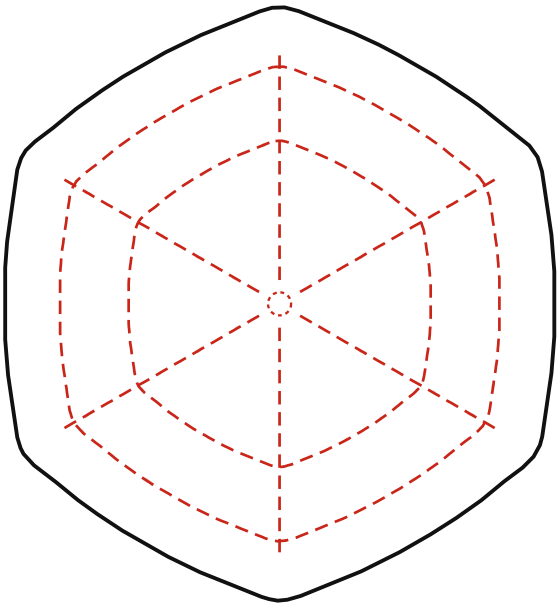
Snowflake Cookie Template: 3 Outlines, 7 Designs

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



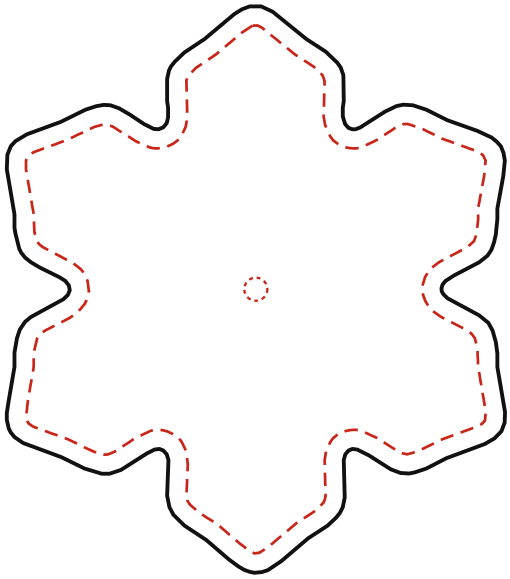
Six-arm snowflake

Classic white lace, blue flood



Hexagon plate

Beginner, ombre, wet-on-wet



Chunky snowflake

Chunky puffy, sparkle

Guide key

- Red dashes are icing guides, never cut lines
- Six-arm: the hub circle, six arm lines, two Vs per arm
- Chunky: the piped outline inside the edge
- Plate: six spokes to the corners
- Plate: two smaller hexagons for the ombre bands
- Dotted circle: the center of each snowflake

Cut the inside corners between the arms first,
the round arm ends last, then freeze before baking.

1 inch test bar

Roll the dough an even 1/4 inch thick. Cut round the paper with a small paring knife held straight up.
Every arm is at least 1/2 inch wide with a round end, so the points hold in the oven.

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