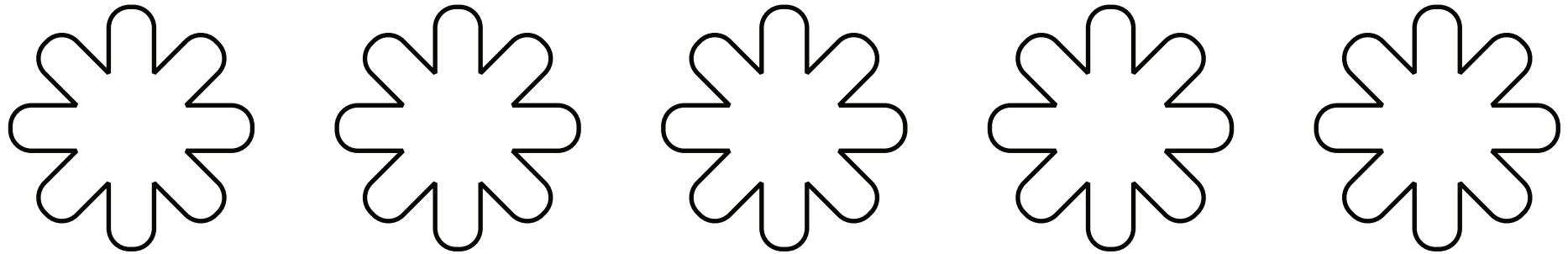
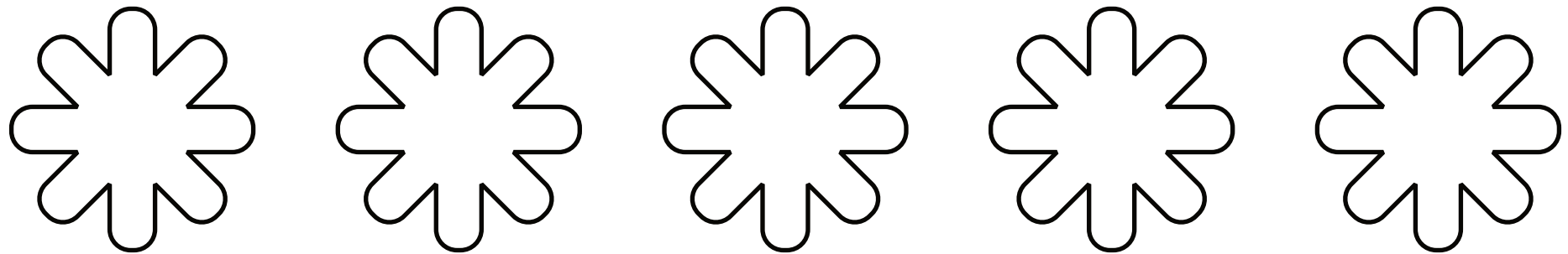


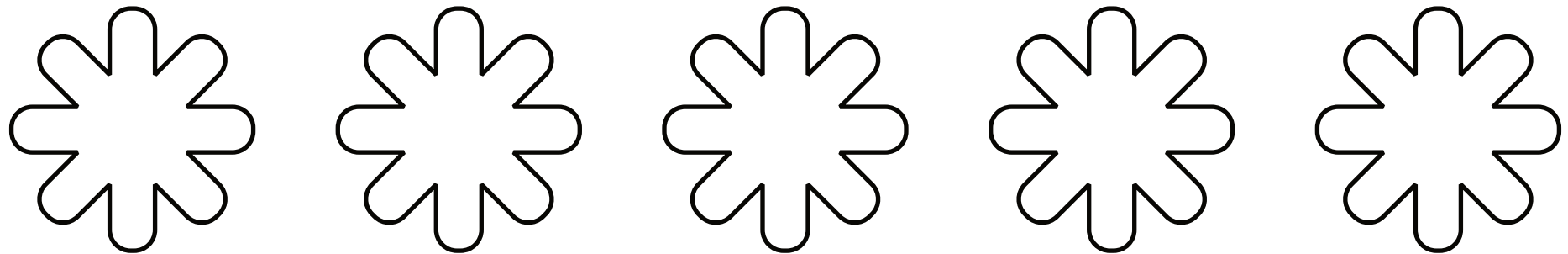
1.5 Inch Snowflake Macaron Templates



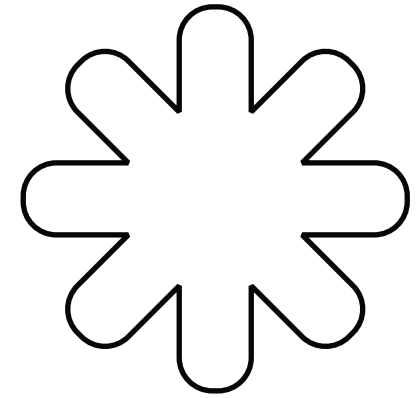
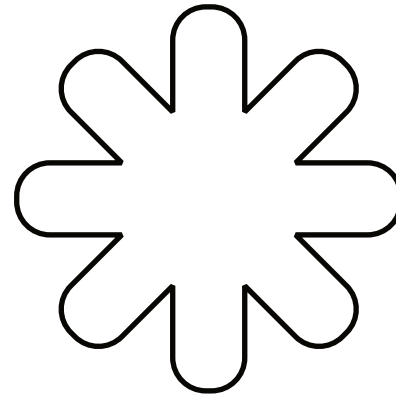
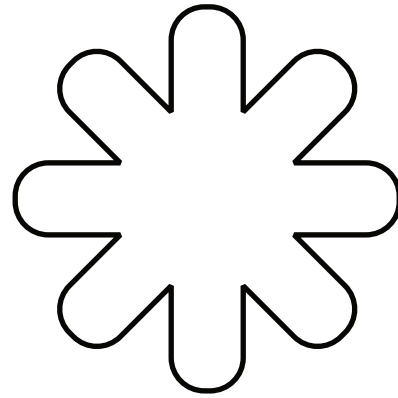
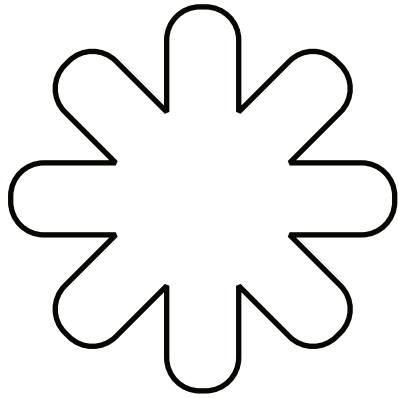
© 2021 The Fairy Printsess
www.thefairyprintsess.com



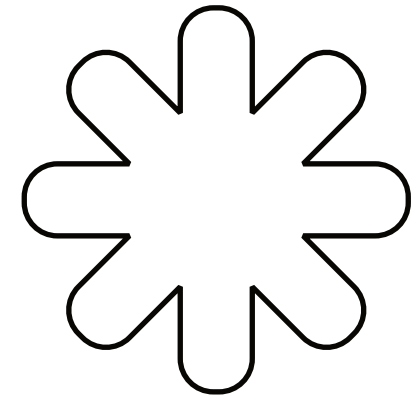
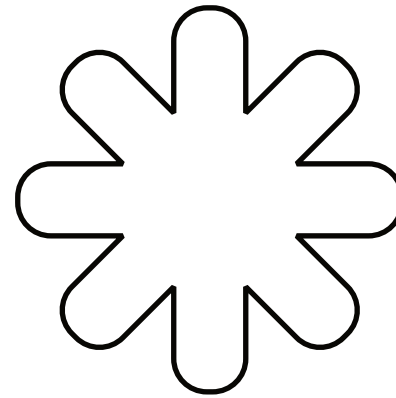
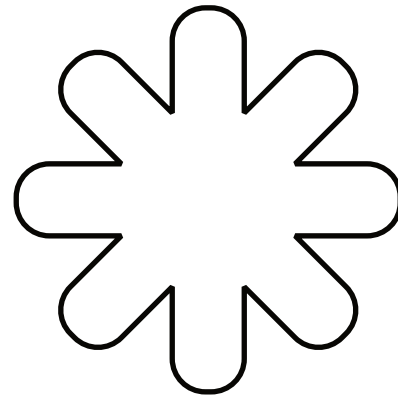
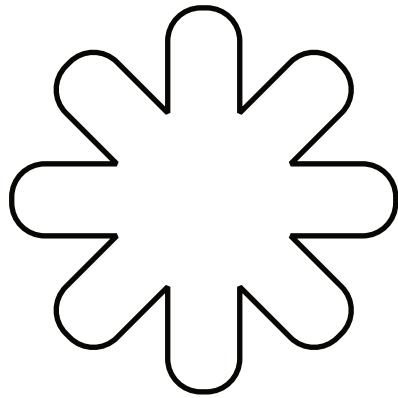
Place under parchment paper. Pipe over shapes. Remove template before baking.



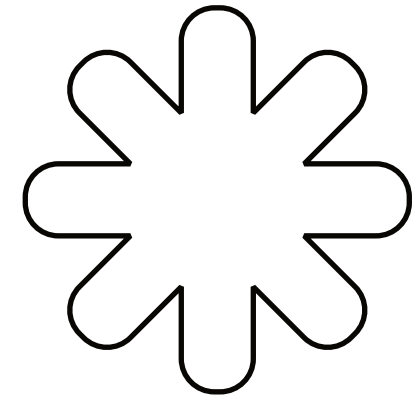
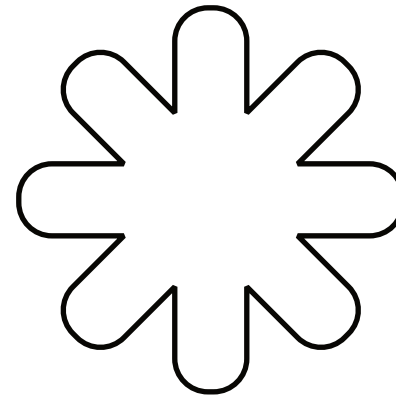
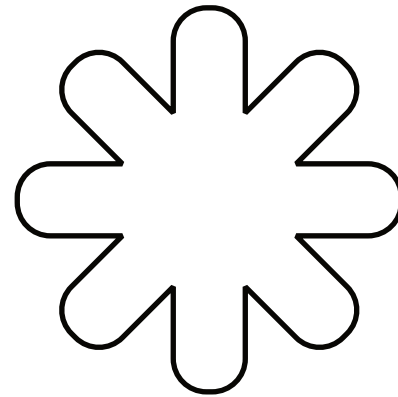
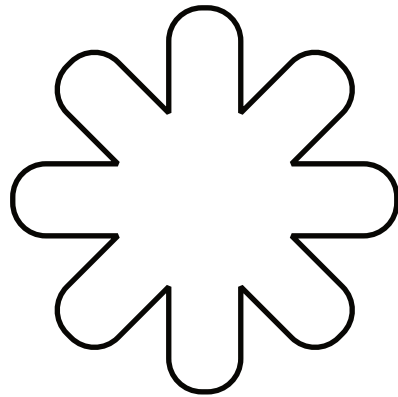
2 Inch Snowflake Macaron Templates



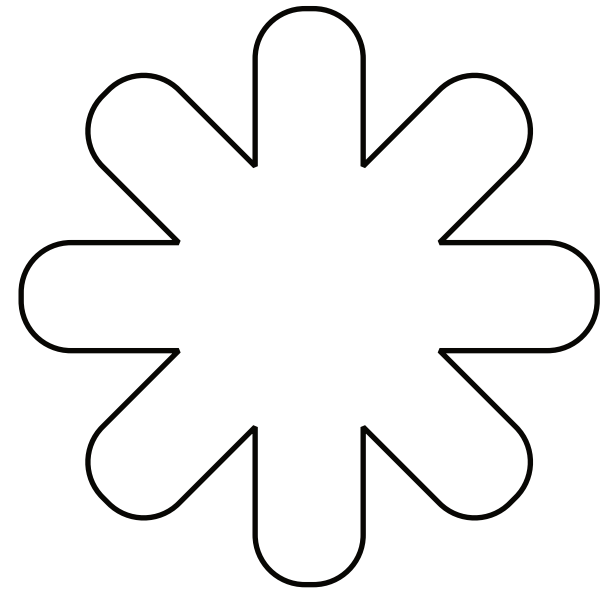
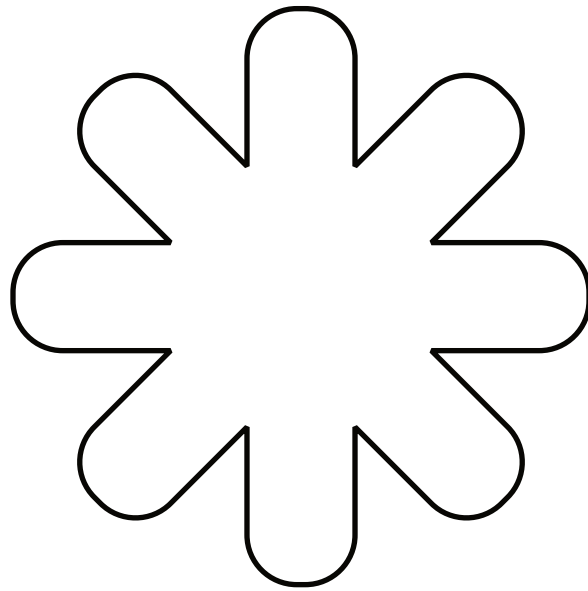
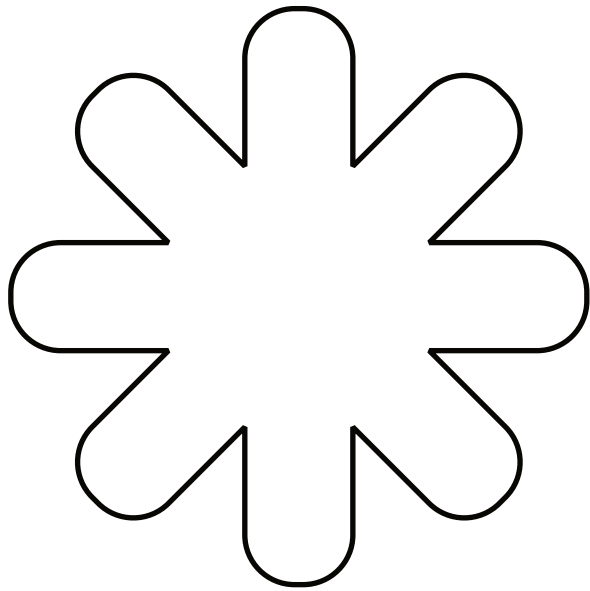
© 2021 The Fairy Printsess
www.thefairyprintsess.com



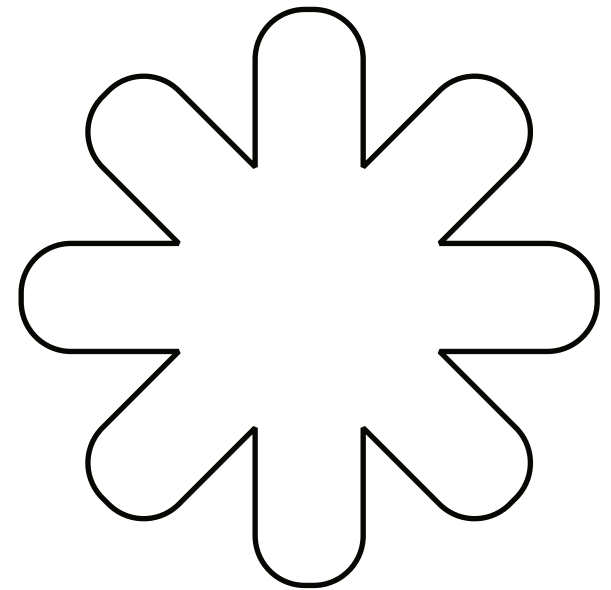
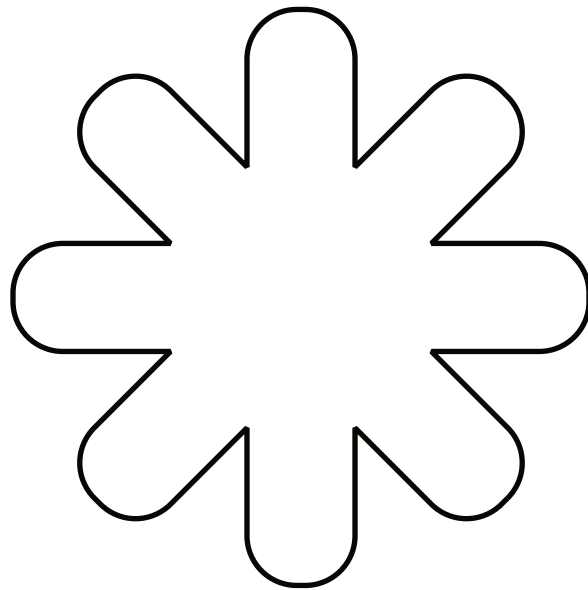
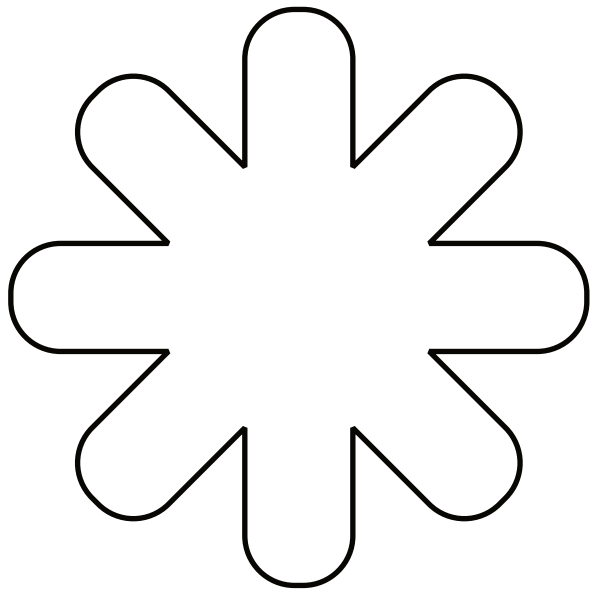
Place under parchment paper. Pipe over shapes. Remove template before baking.



3 Inch Snowflake Macaron Templates



© 2021 The Fairy Printsess
www.thefairyprintsess.com



Place under parchment paper. Pipe over shapes. Remove template before baking.



1.5 Inch Christmas Tree Macaron Templates



© 2021 The Fairy Printsess
www.thefairyprintsess.com



Place under parchment paper. Pipe over shapes. Remove template before baking.



2 Inch Christmas Tree Macaron Templates



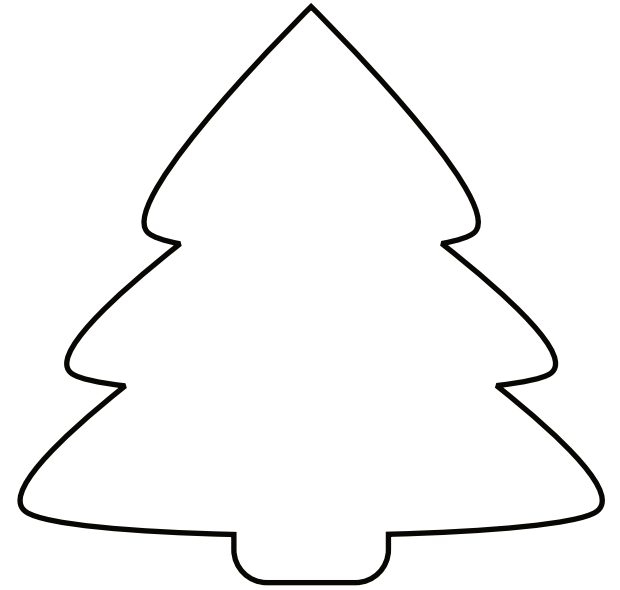
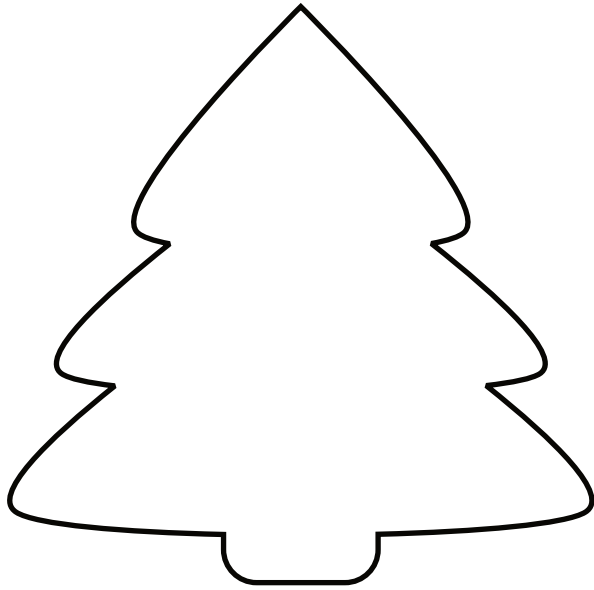
© 2021 The Fairy Printsess
www.thefairyprintsess.com



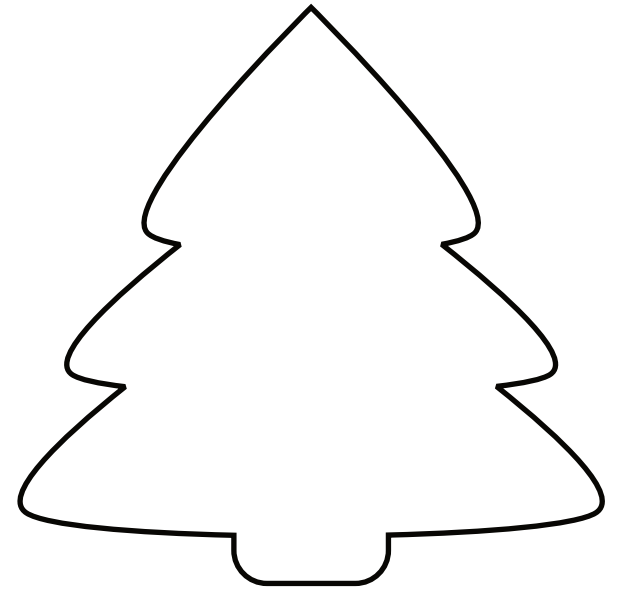
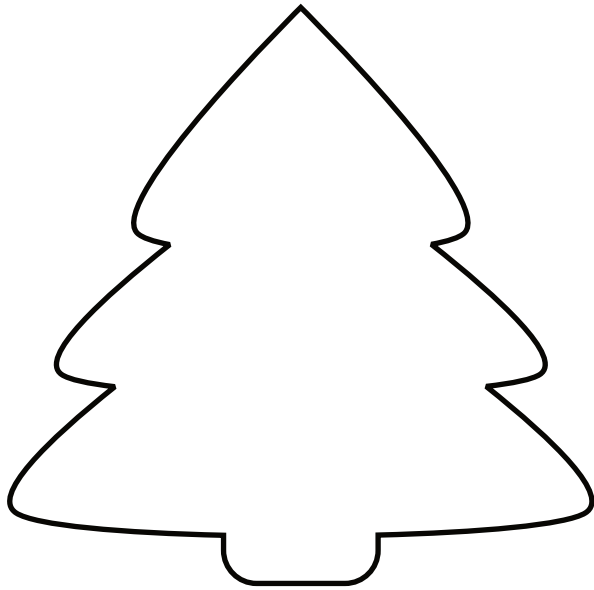
Place under parchment paper. Pipe over shapes. Remove template before baking.



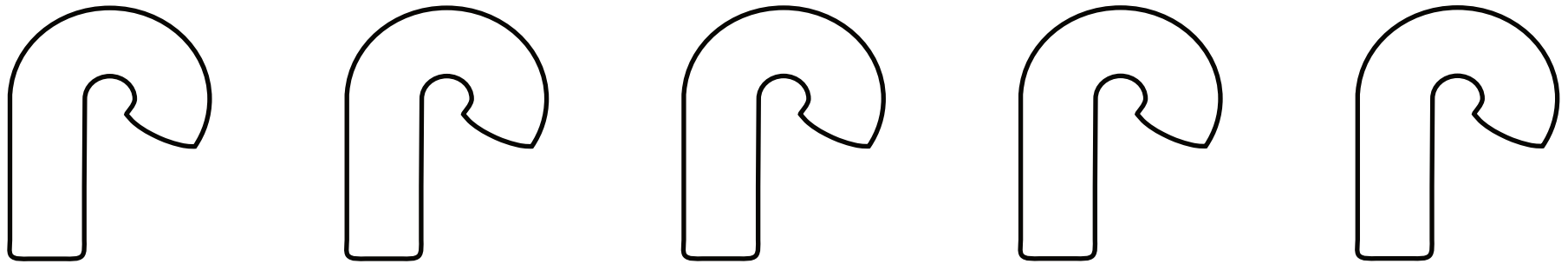
3 Inch Christmas Tree Macaron Templates



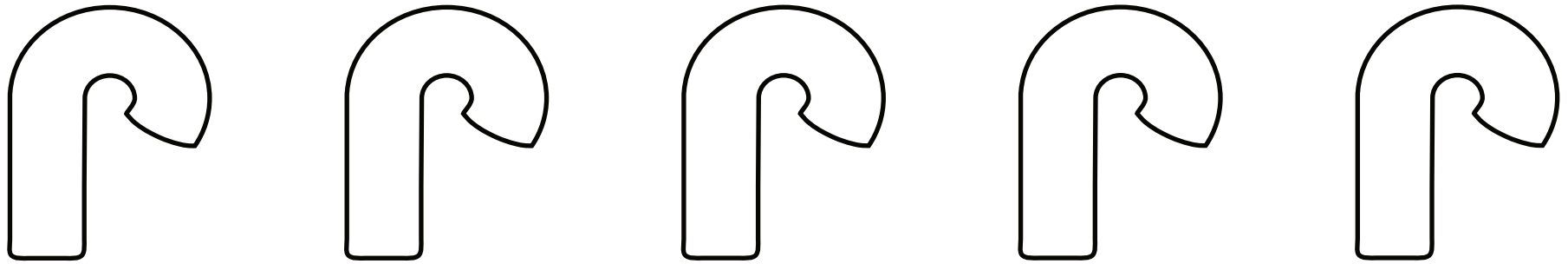
© 2021 The Fairy Printsess
www.thefairyprintsess.com



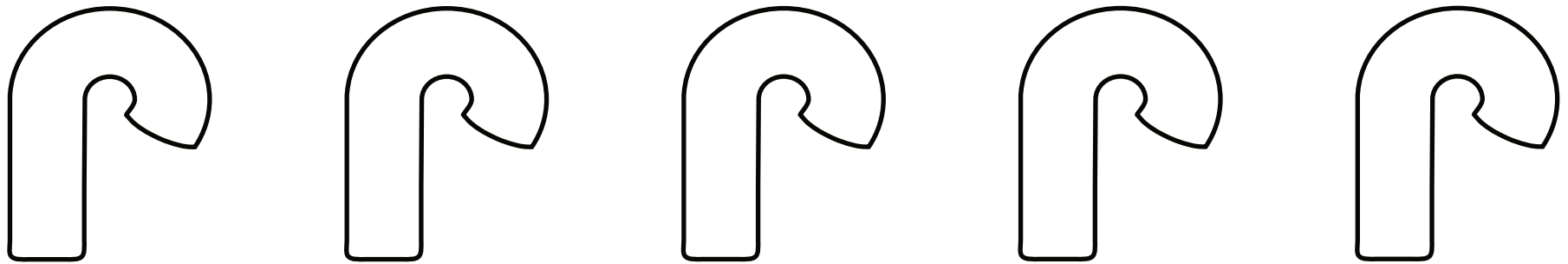
Place under parchment paper. Pipe over shapes. Remove template before baking.



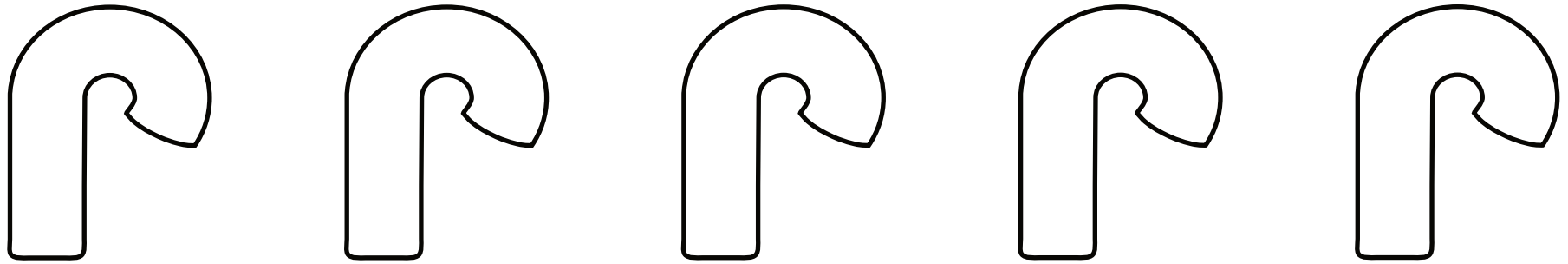
1.5 Inch Candy Cane Macaron Templates



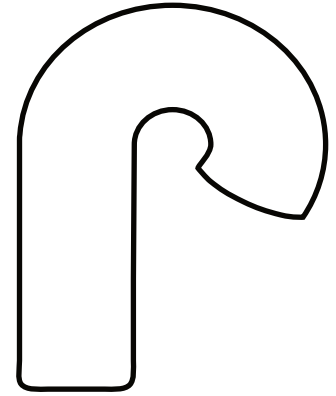
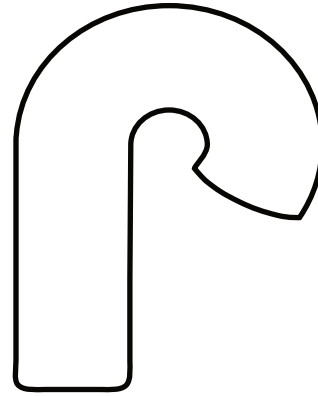
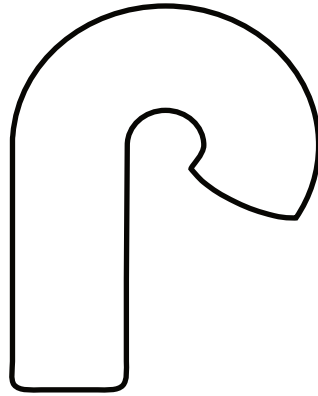
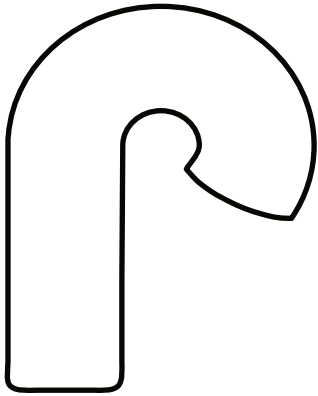
© 2021 The Fairy Printsess
www.thefairyprintsess.com



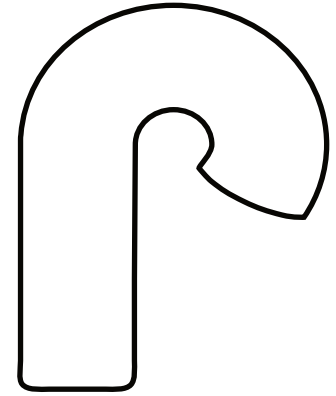
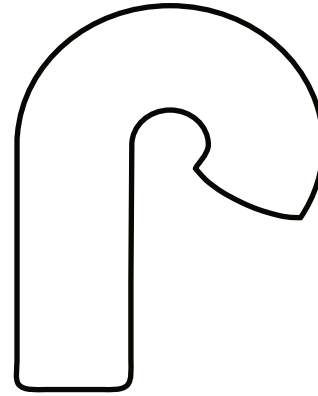
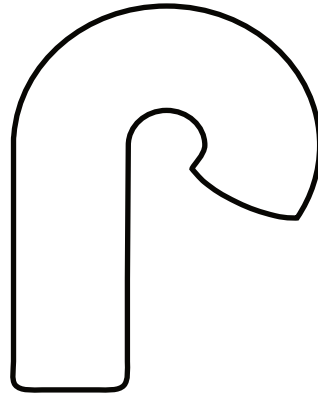
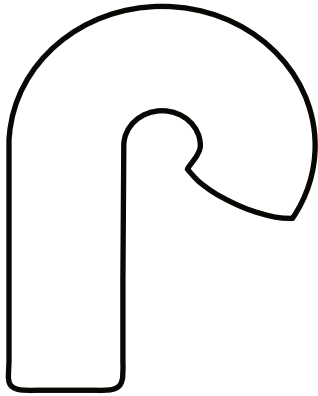
Place under parchment paper. Pipe over shapes. Remove template before baking.



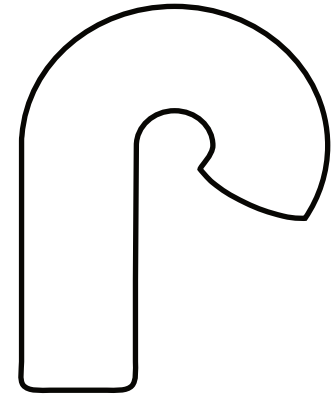
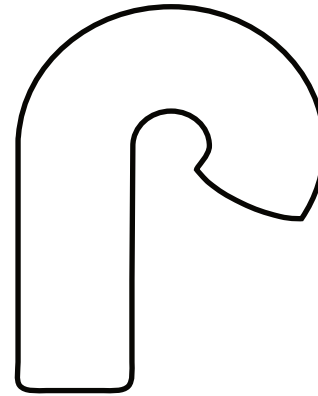
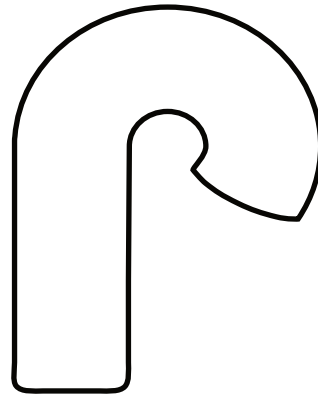
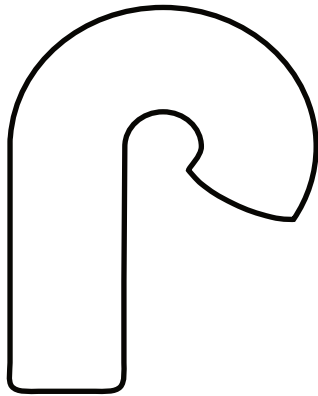
2 Inch Candy Cane Macaron Templates



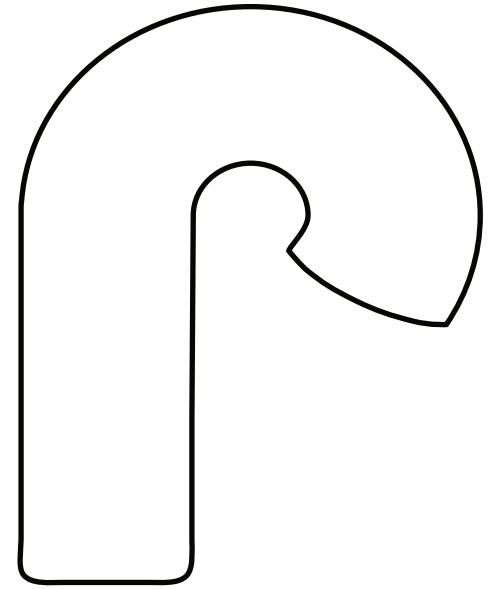
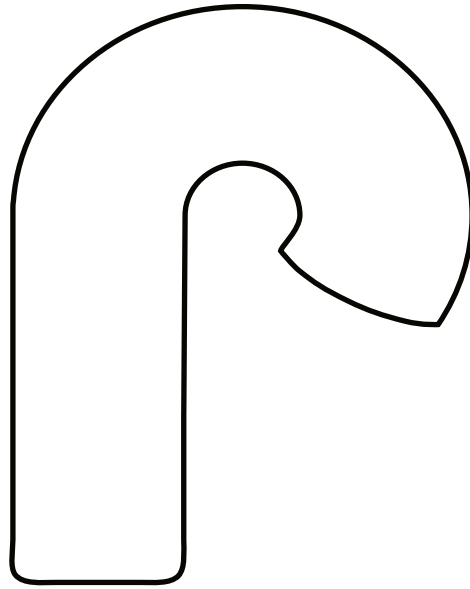
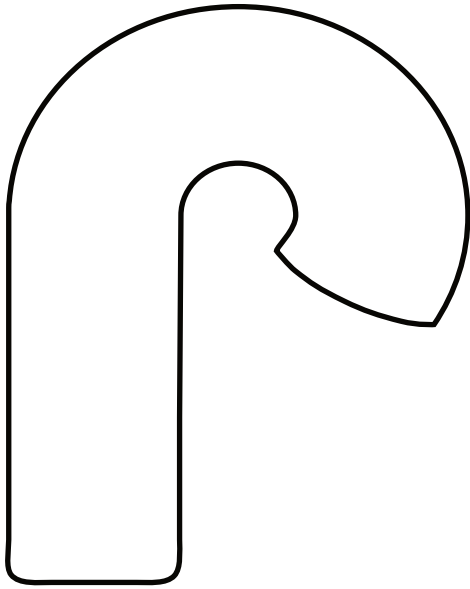
© 2021 The Fairy Printsess
www.thefairyprintsess.com



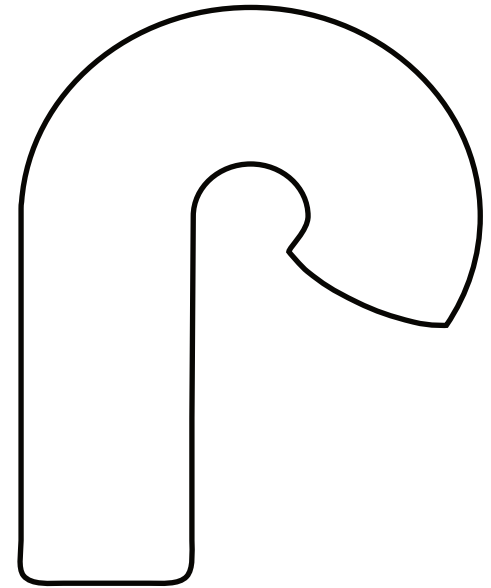
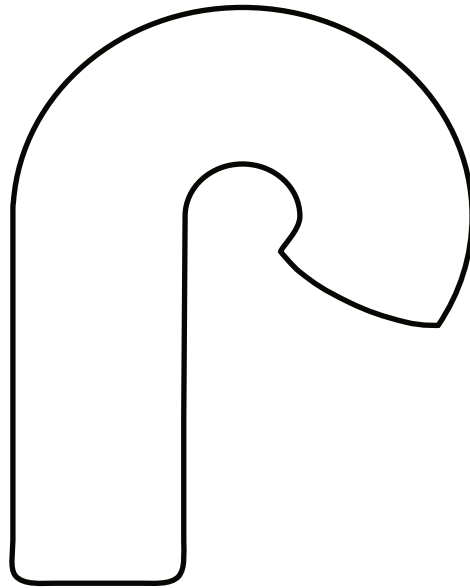
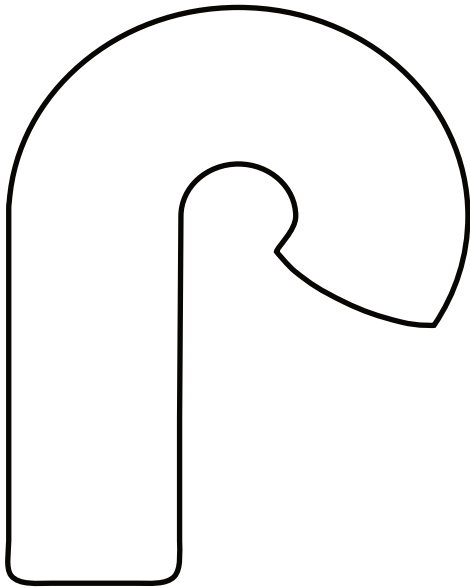
Place under parchment paper. Pipe over shapes. Remove template before baking.



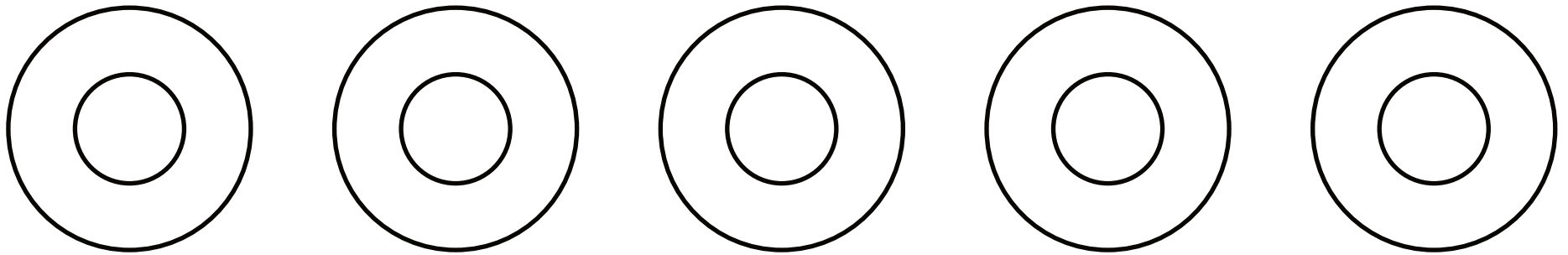
3 Inch Candy Cane Macaron Templates



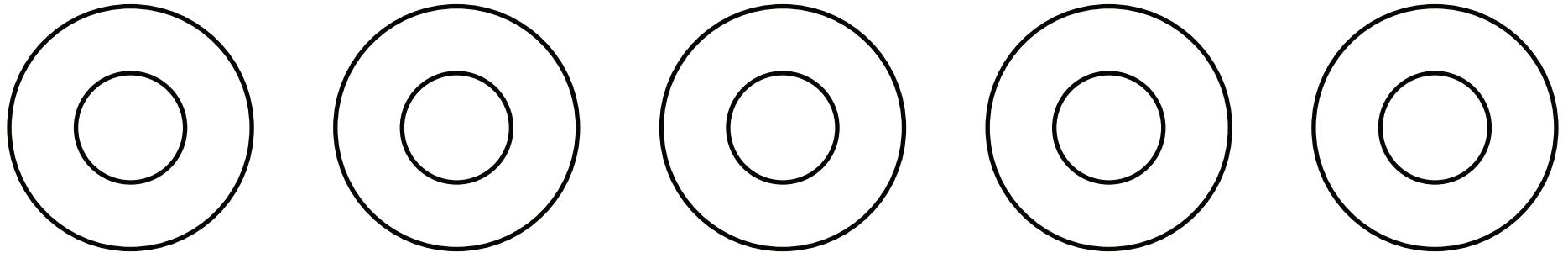
© 2021 The Fairy Printsess
www.thefairyprintsess.com



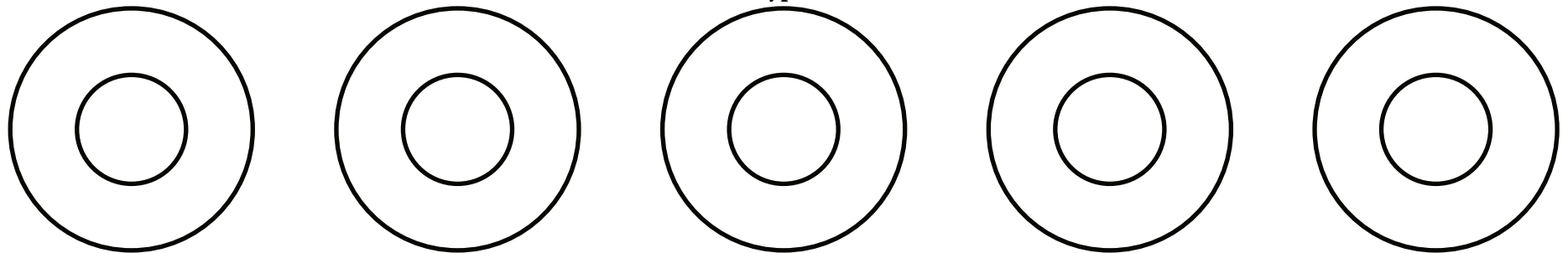
Place under parchment paper. Pipe over shapes. Remove template before baking.



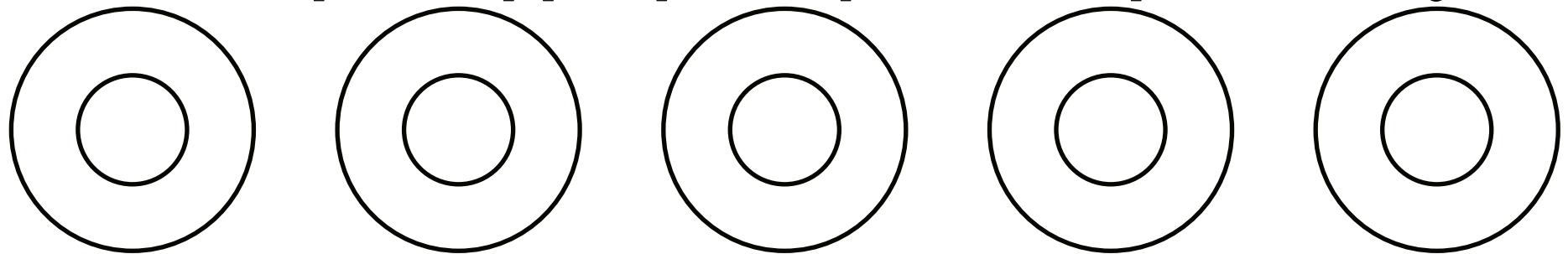
1.5 Inch Wreath Macaron Templates



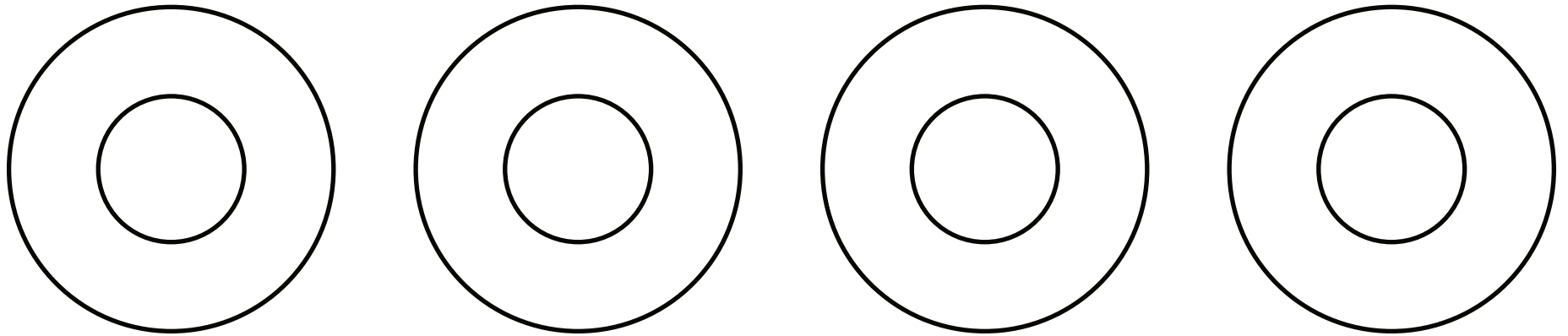
© 2021 The Fairy Printsess
www.thefairyprintsess.com



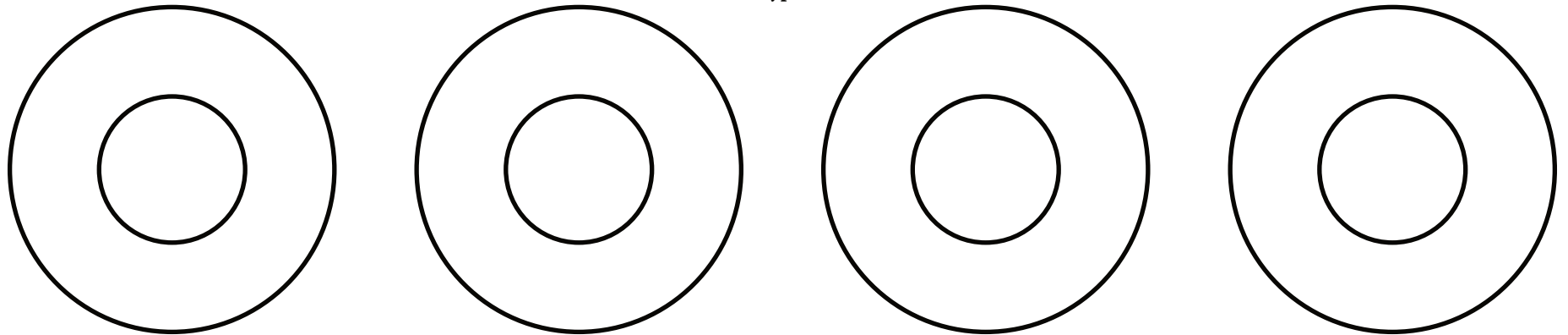
Place under parchment paper. Pipe over shapes. Remove template before baking.



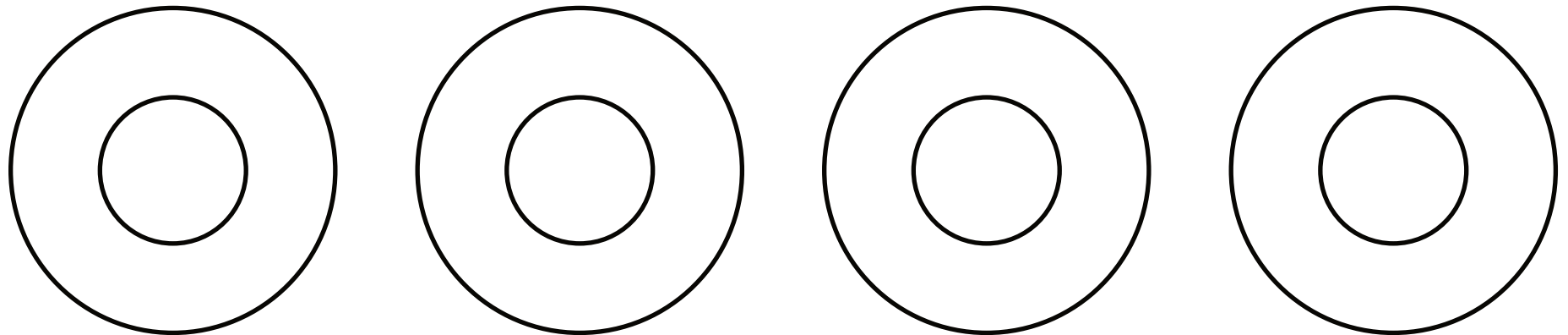
2 Inch Wreath Macaron Templates



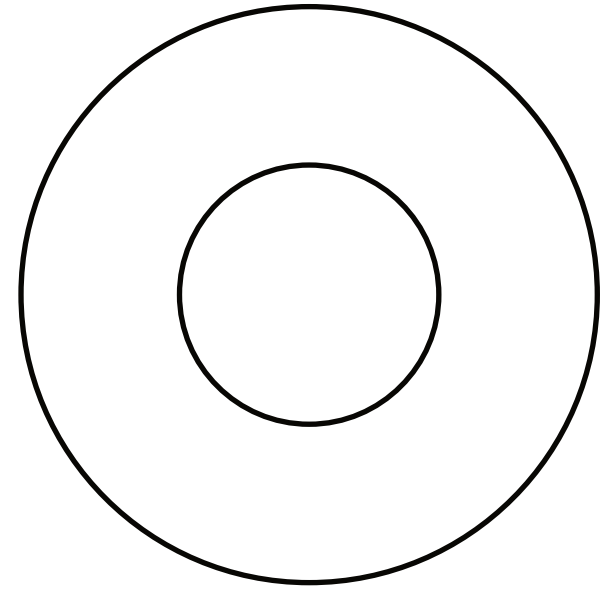
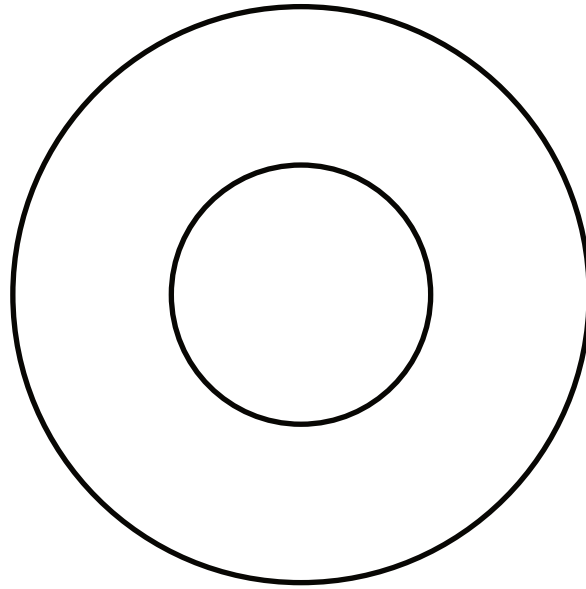
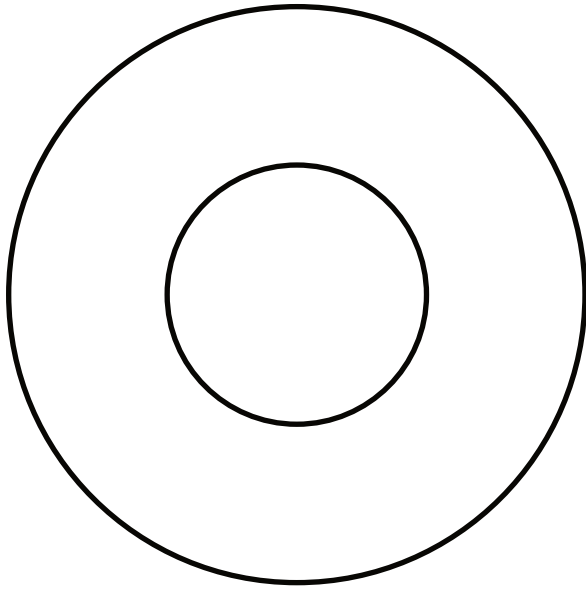
© 2021 The Fairy Printsess
www.thefairyprintsess.com



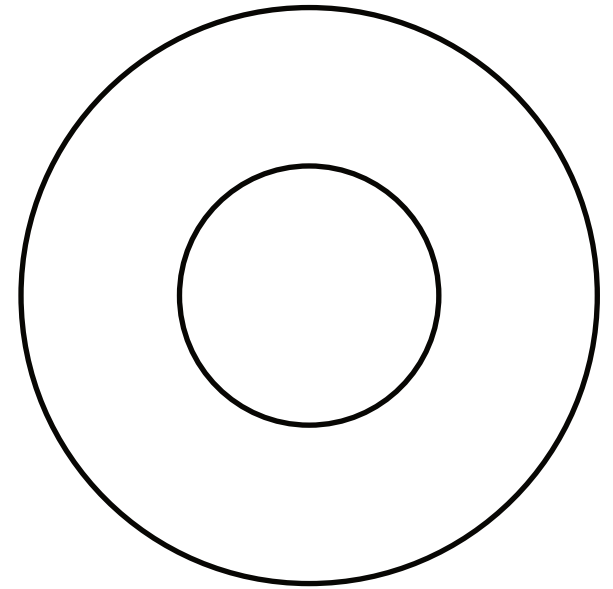
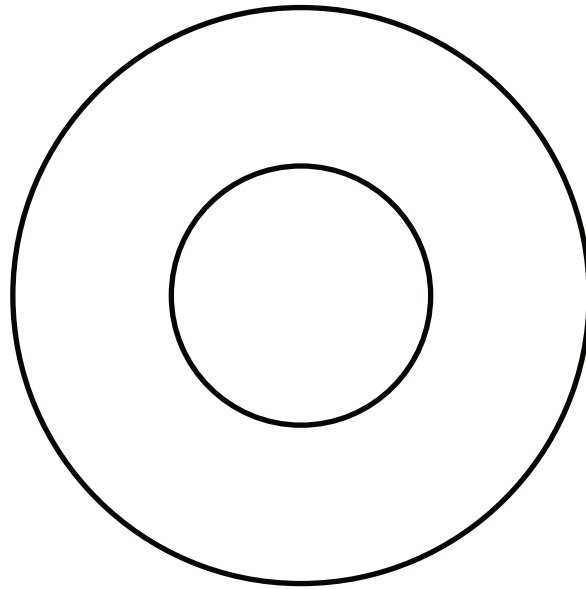
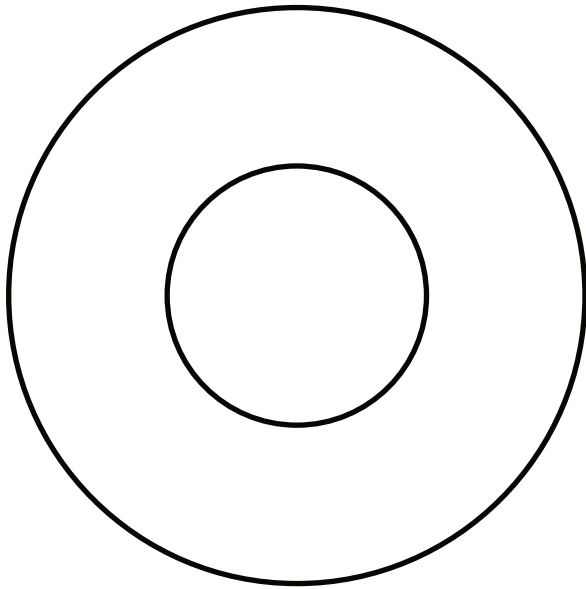
Place under parchment paper. Pipe over shapes. Remove template before baking.



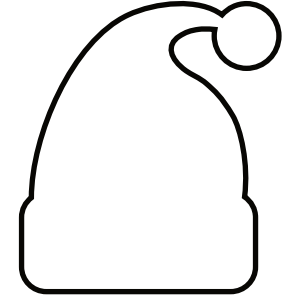
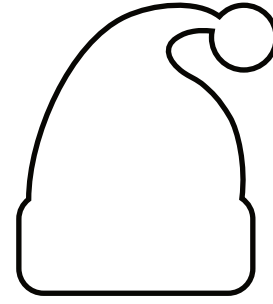
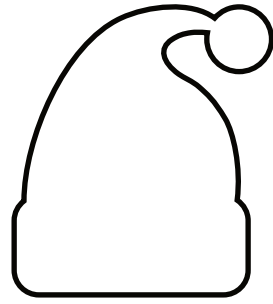
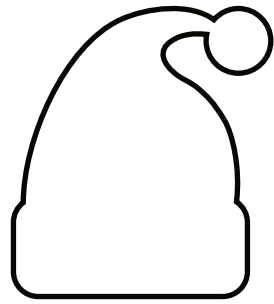
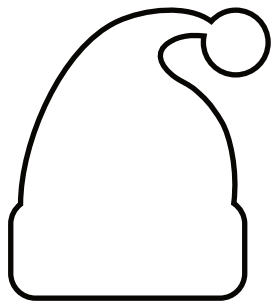
3 Inch Wreath Macaron Templates



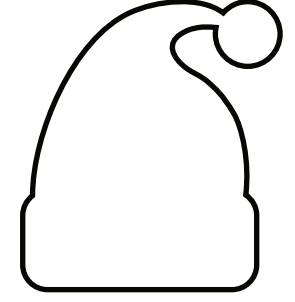
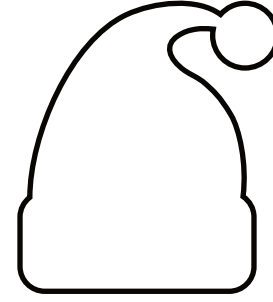
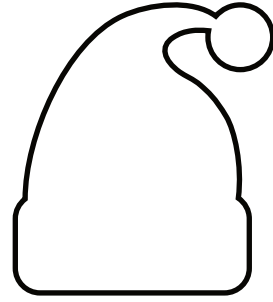
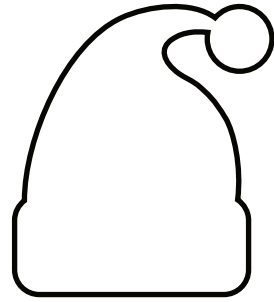
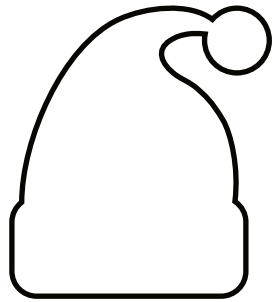
© 2021 The Fairy Printsess
www.thefairyprintsess.com



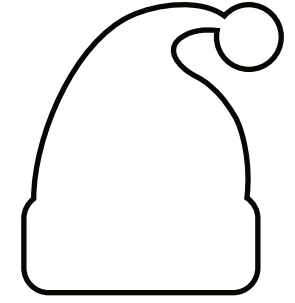
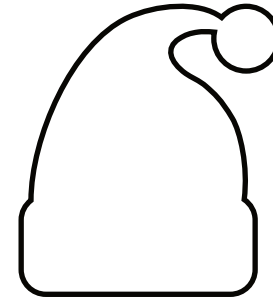
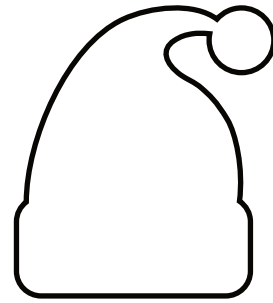
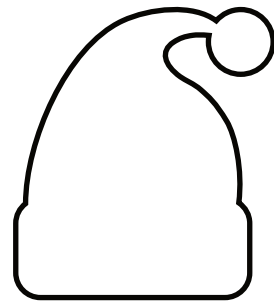
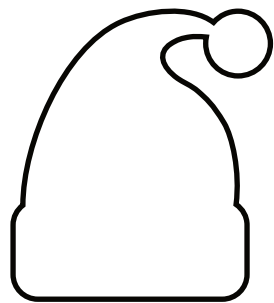
Place under parchment paper. Pipe over shapes. Remove template before baking.



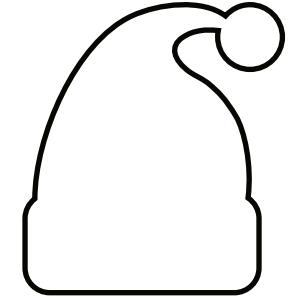
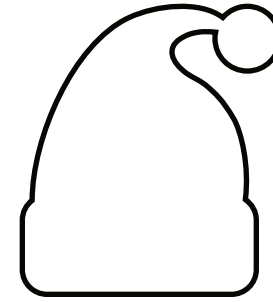
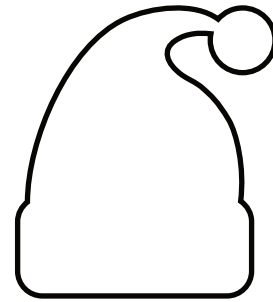
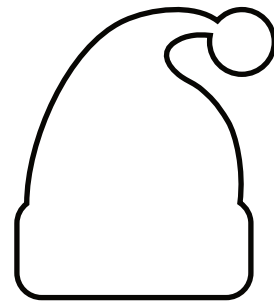
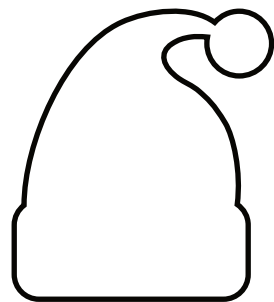
1.5 Inch Santa Hat Macaron Templates



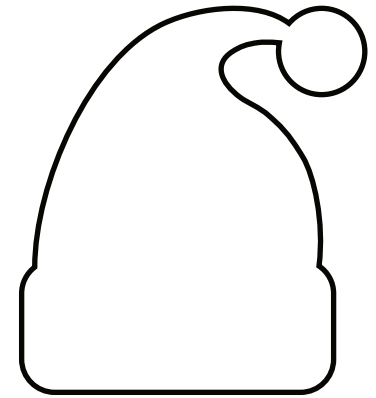
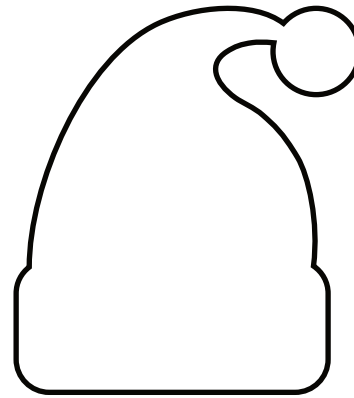
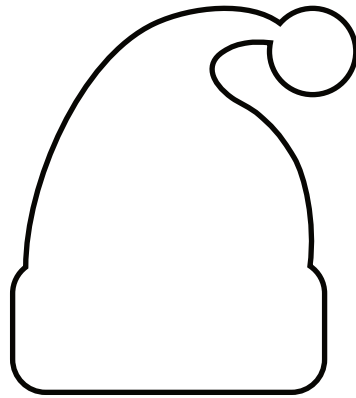
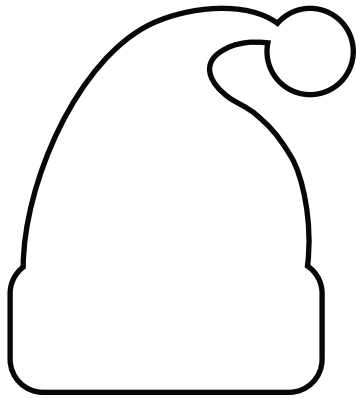
© 2021 The Fairy Printsess
www.thefairyprintsess.com



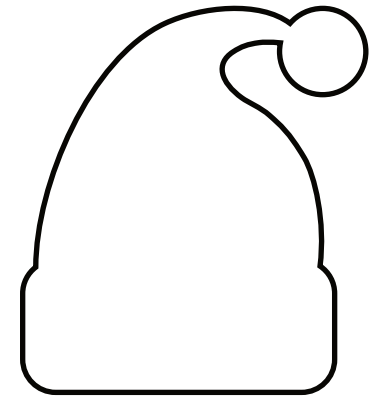
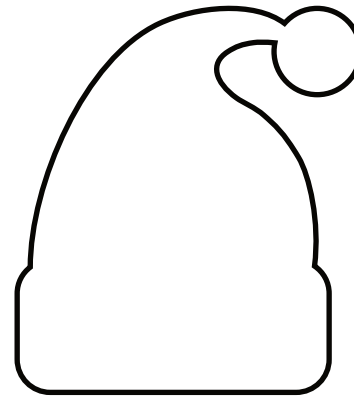
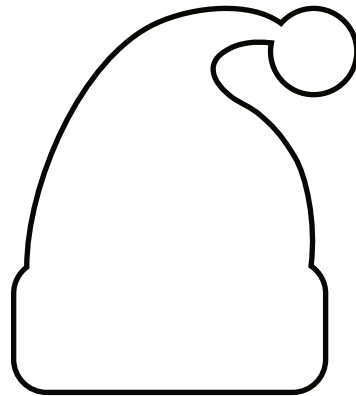
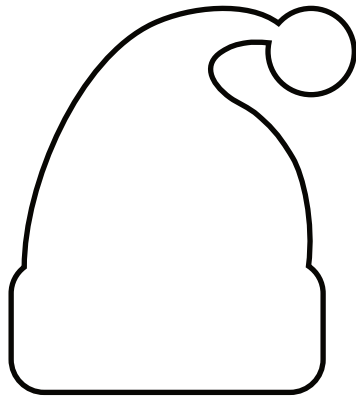
Place under parchment paper. Pipe over shapes. Remove template before baking.



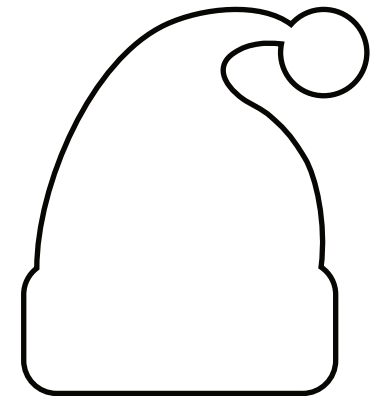
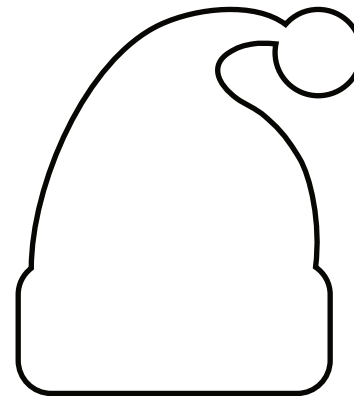
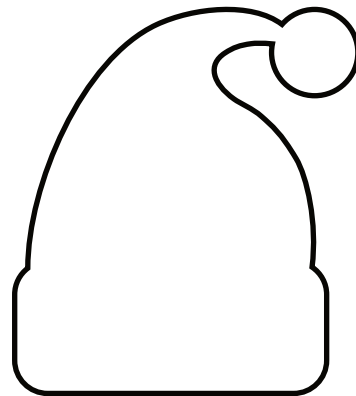
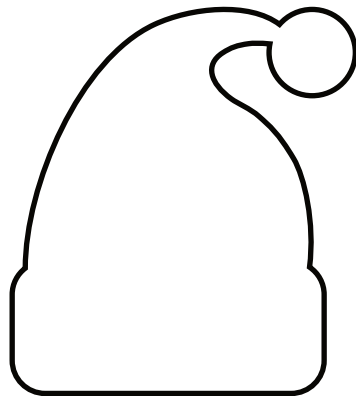
2 Inch Santa Hat Macaron Templates



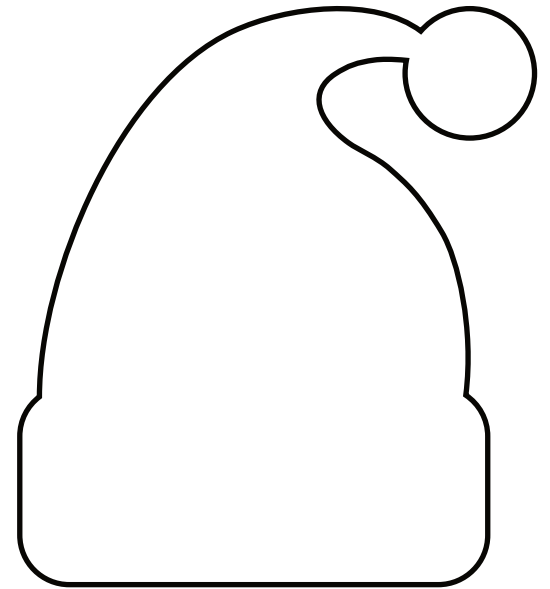
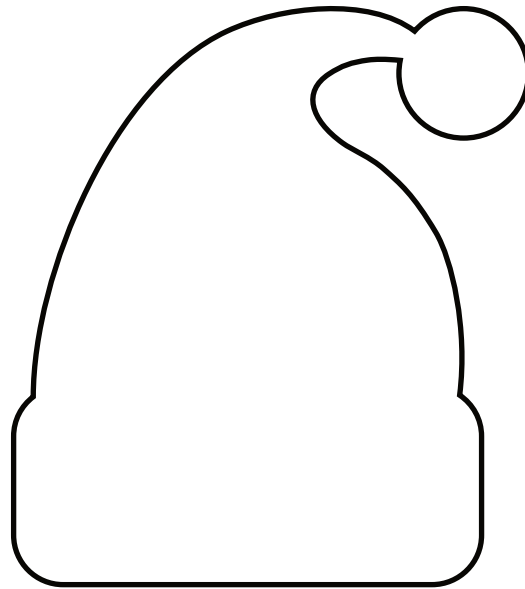
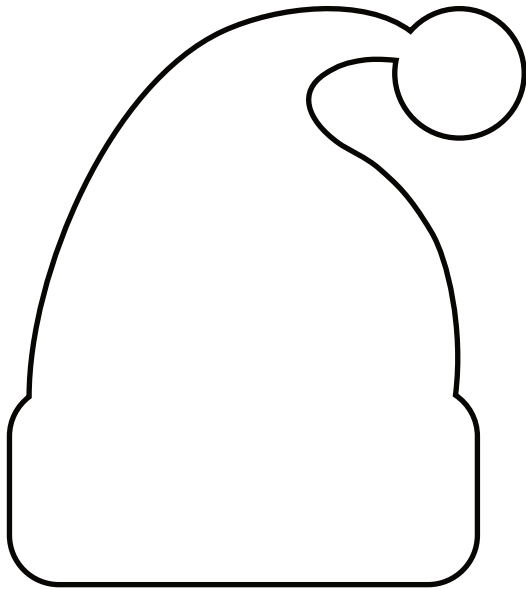
© 2021 The Fairy Printsess
www.thefairyprintsess.com



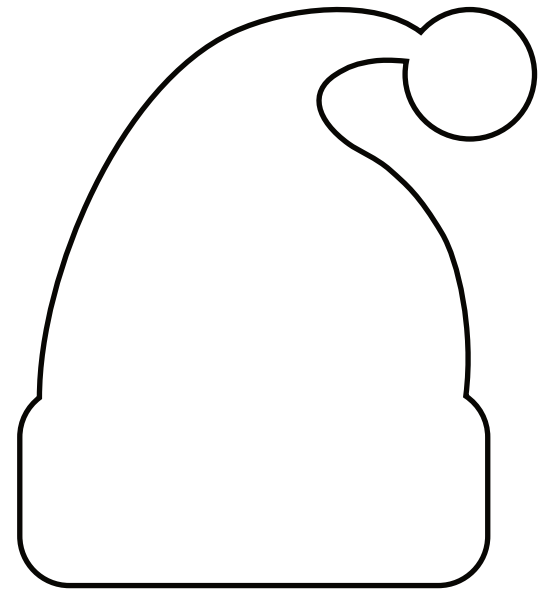
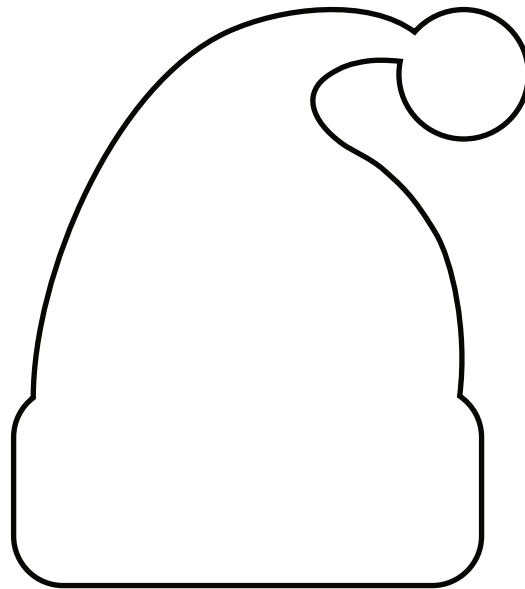
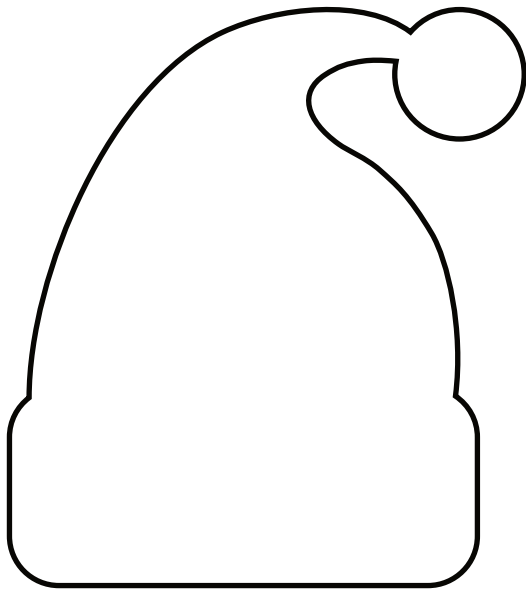
Place under parchment paper. Pipe over shapes. Remove template before baking.



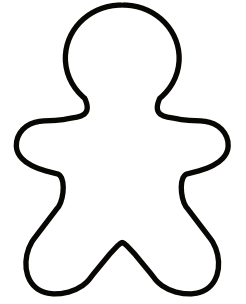
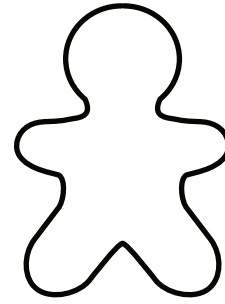
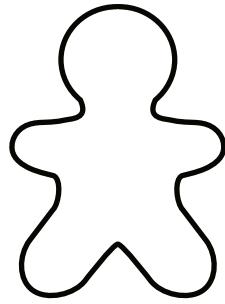
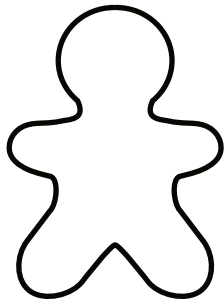
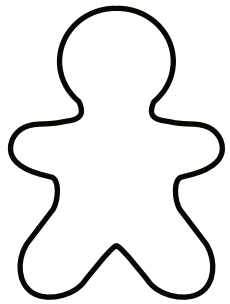
3 Inch Santa Hat Macaron Templates



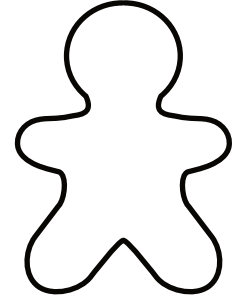
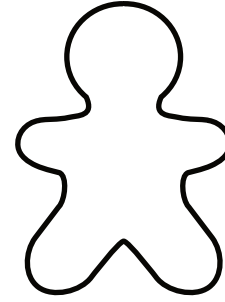
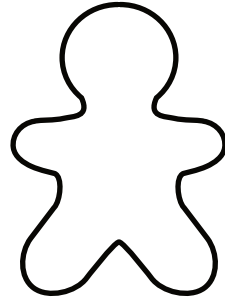
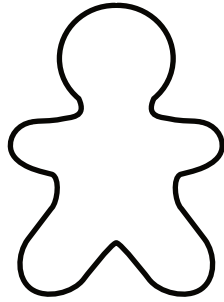
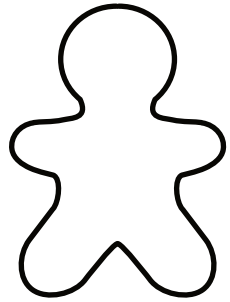
© 2021 The Fairy Printsess
www.thefairyprintsess.com



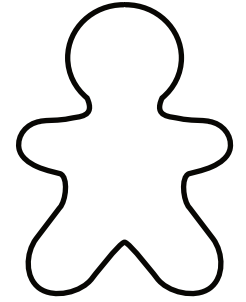
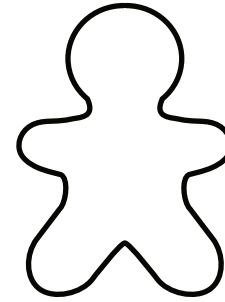
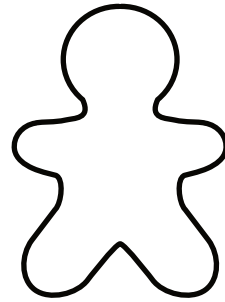
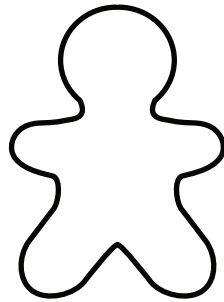
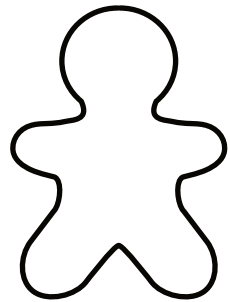
Place under parchment paper. Pipe over shapes. Remove template before baking.



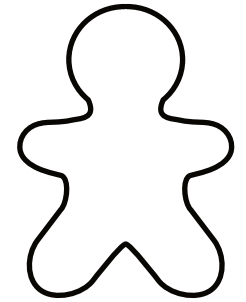
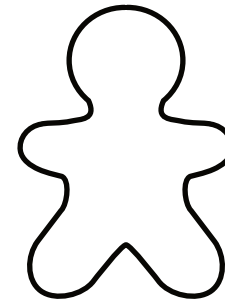
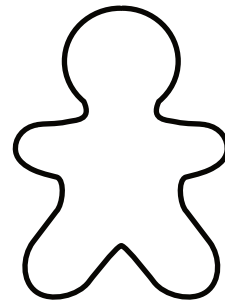
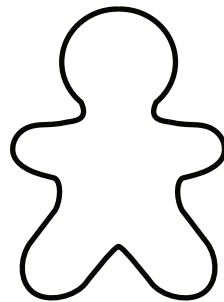
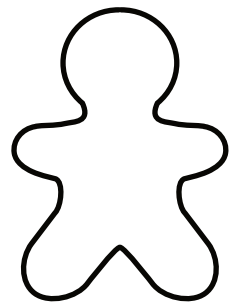
1.5 Inch Gingerbread Macaron Templates



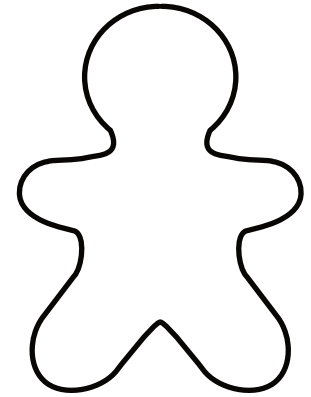
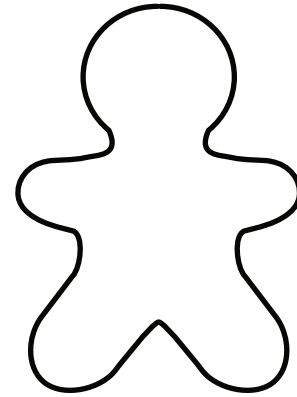
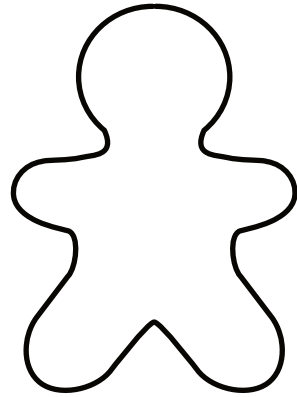
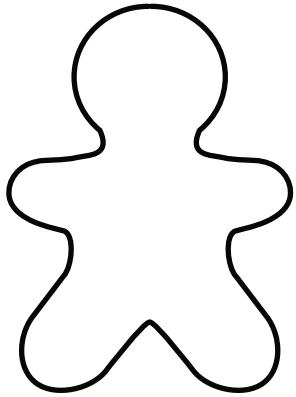
© 2021 The Fairy Printsess
www.thefairyprintsess.com



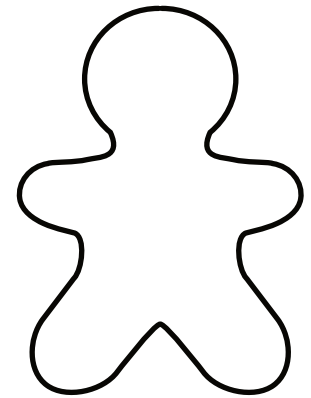
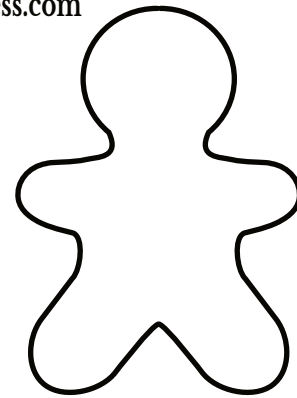
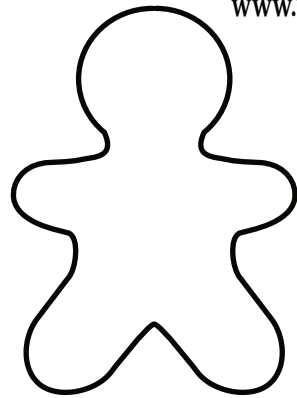
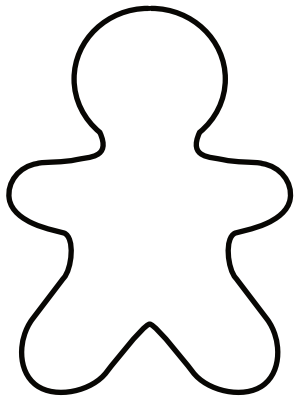
Place under parchment paper. Pipe over shapes. Remove template before baking.



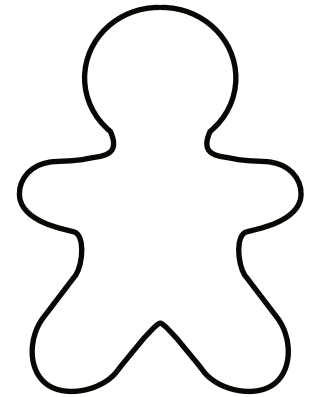
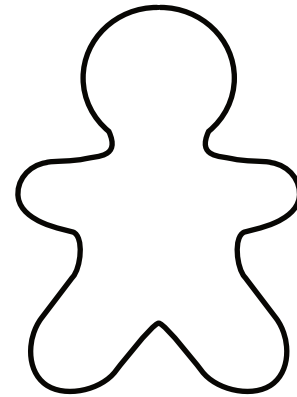
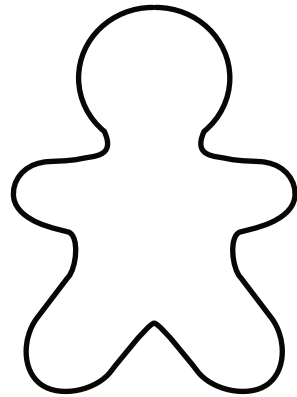
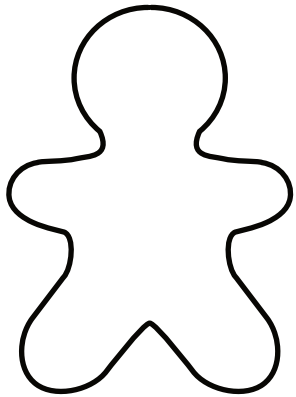
2 Inch Gingerbread Macaron Templates



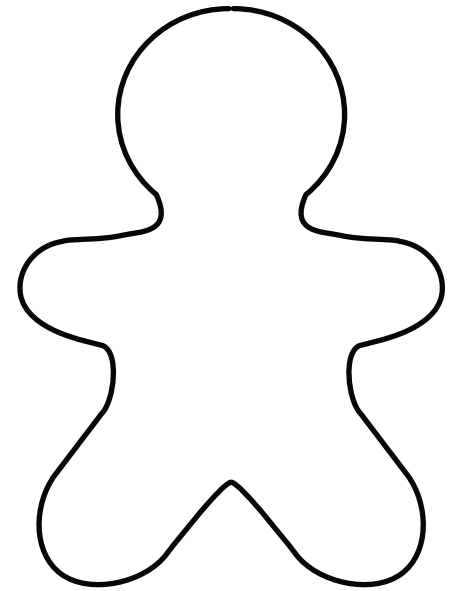
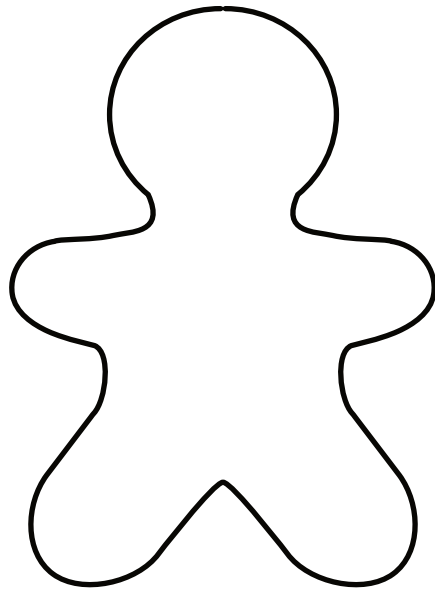
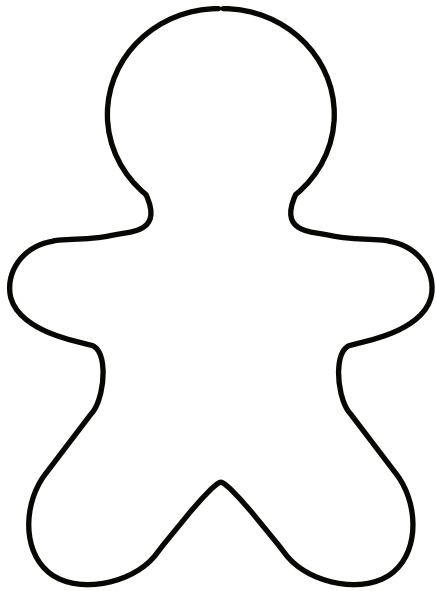
© 2021 The Fairy Printess
www.thefairyprintess.com



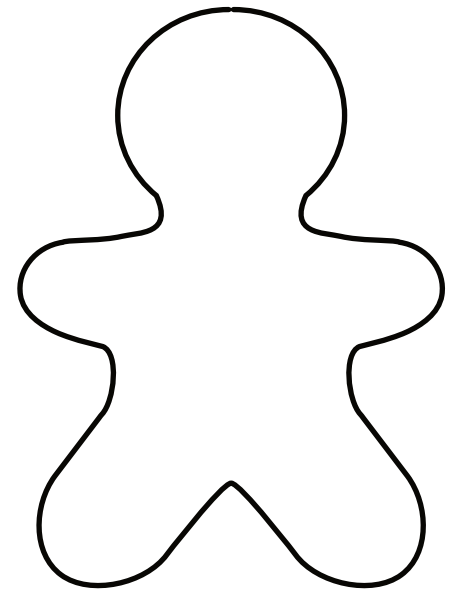
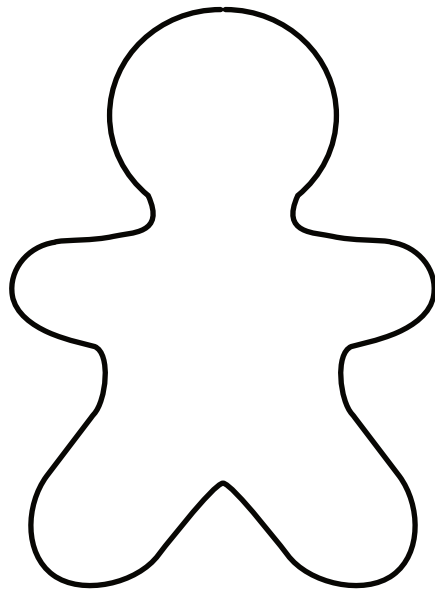
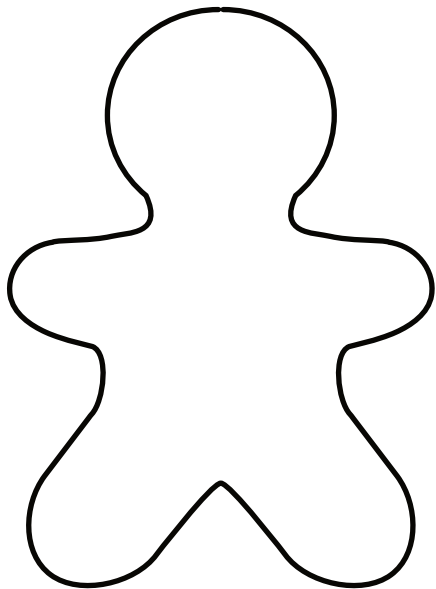
Place under parchment paper. Pipe over shapes. Remove template before baking.



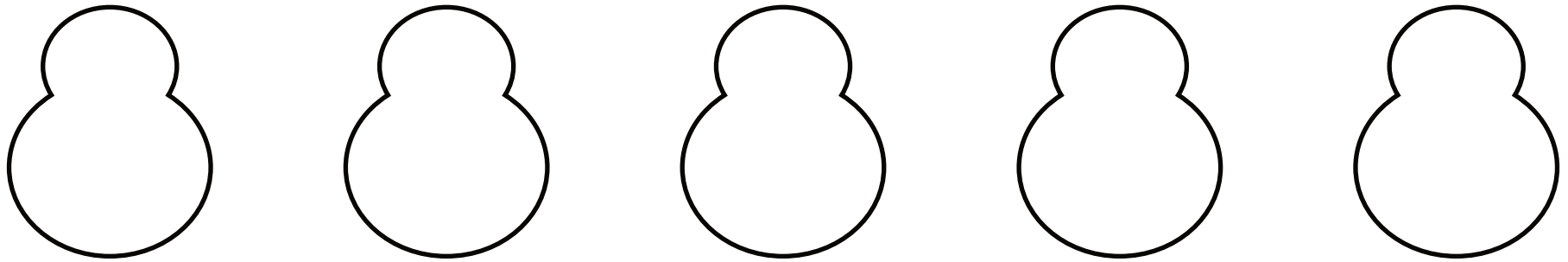
3 Inch Gingerbread Macaron Templates



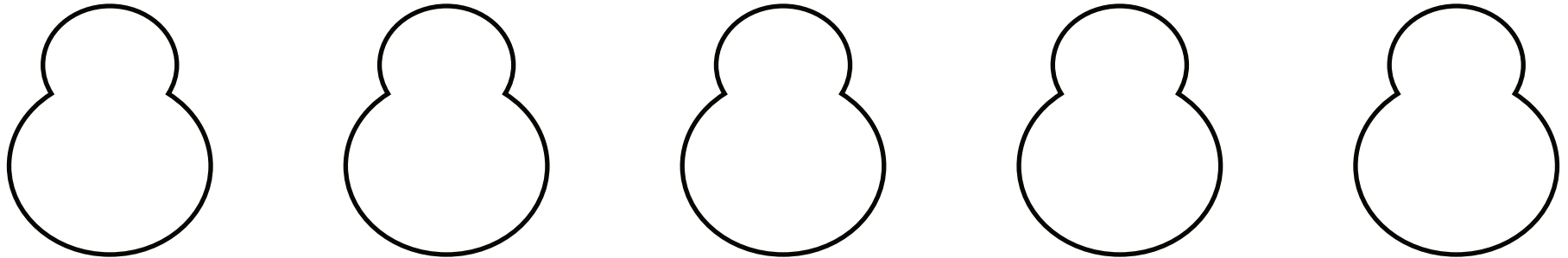
© 2021 The Fairy Printsess
www.thefairyprintsess.com



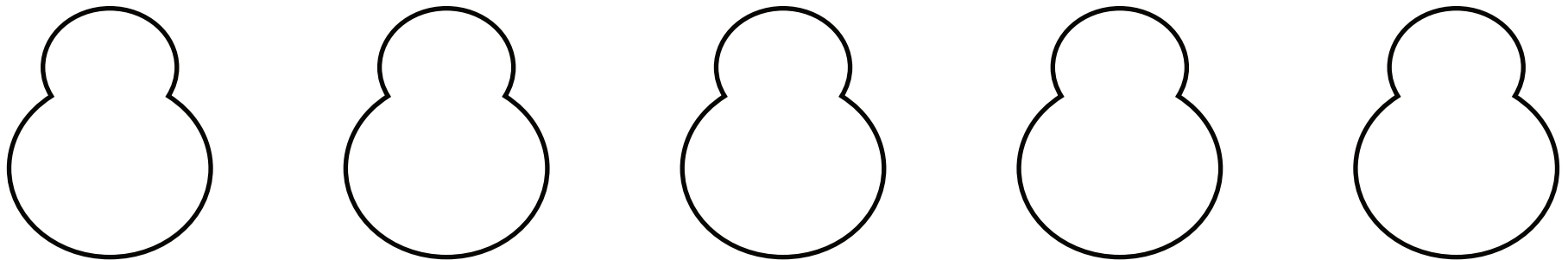
Place under parchment paper. Pipe over shapes. Remove template before baking.



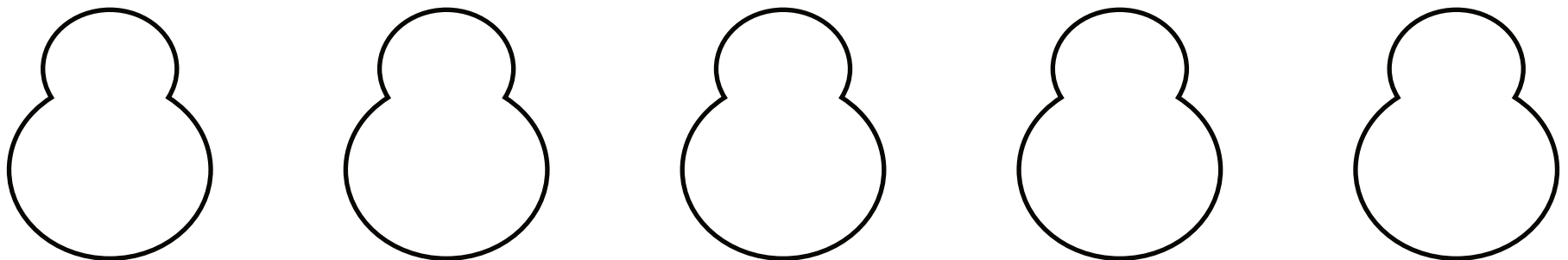
1.5 Inch Snowman Macaron Templates



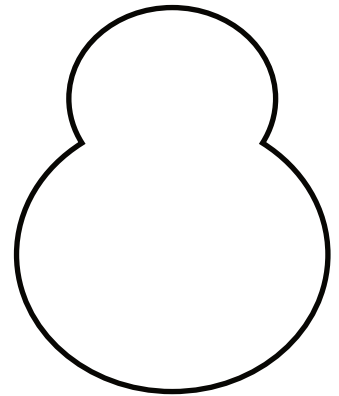
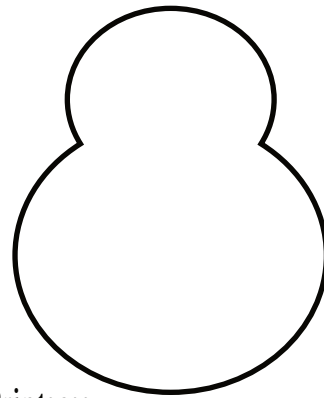
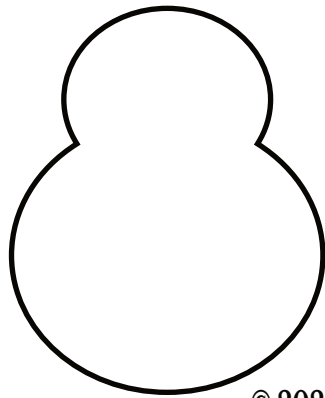
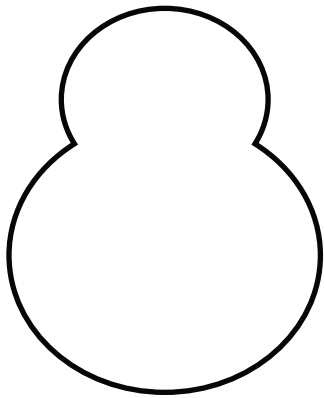
© 2021 The Fairy Printsess
www.thefairyprintsess.com



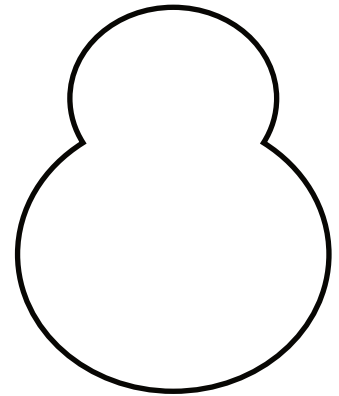
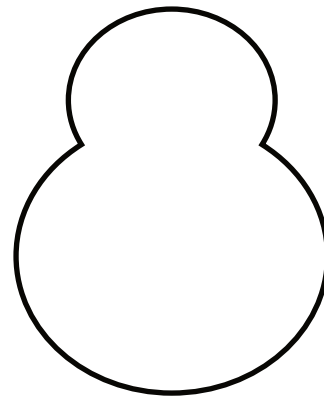
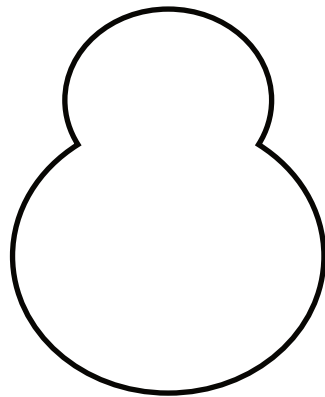
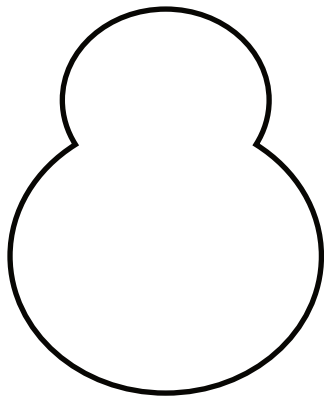
Place under parchment paper. Pipe over shapes. Remove template before baking.



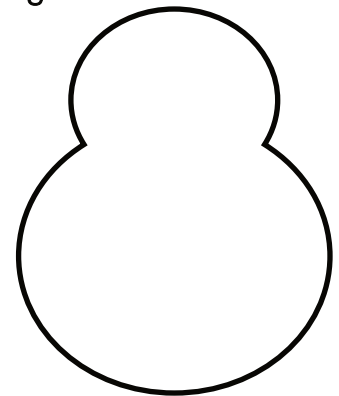
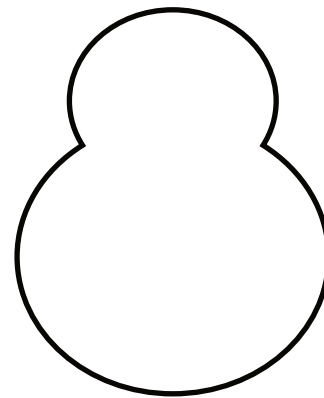
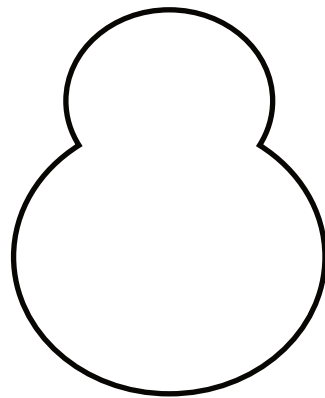
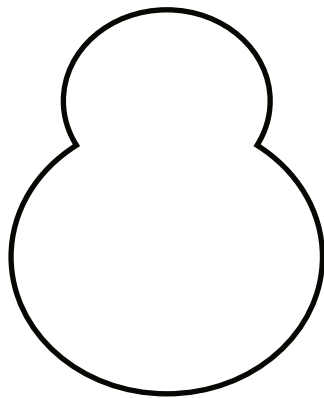
2 Inch Snowman Macaron Templates



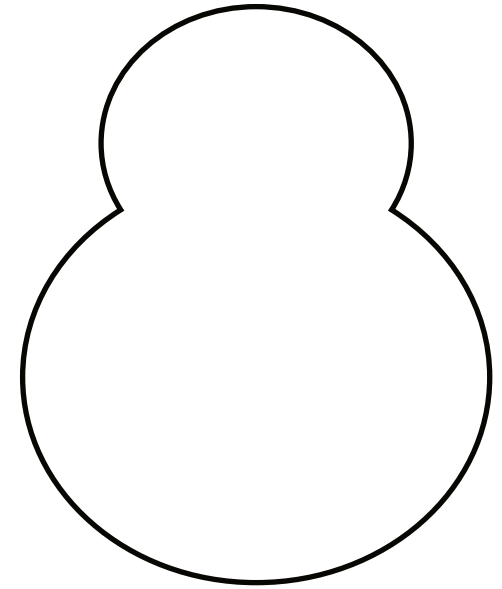
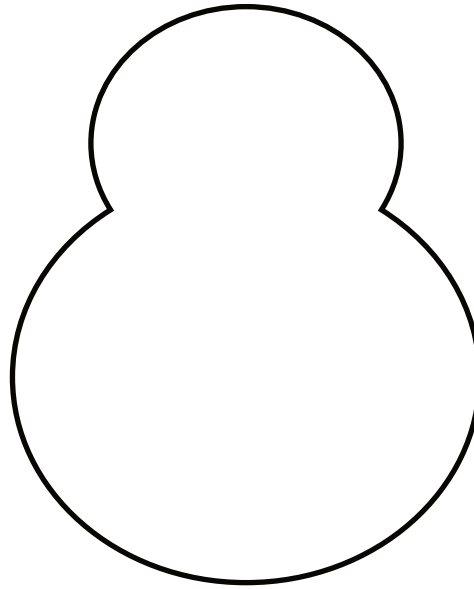
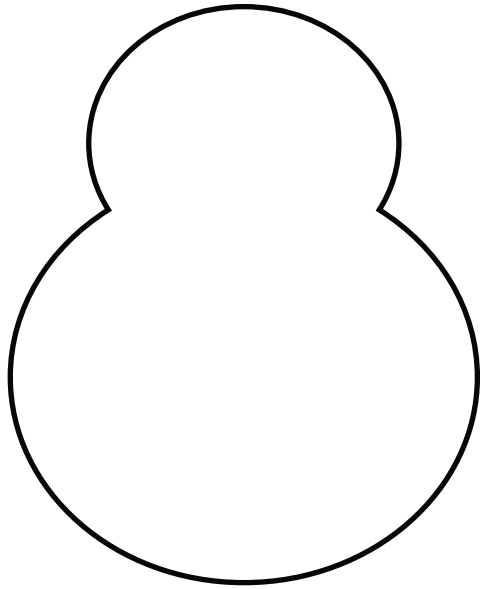
© 2021 The Fairy Printsess
www.thefairyprintsess.com



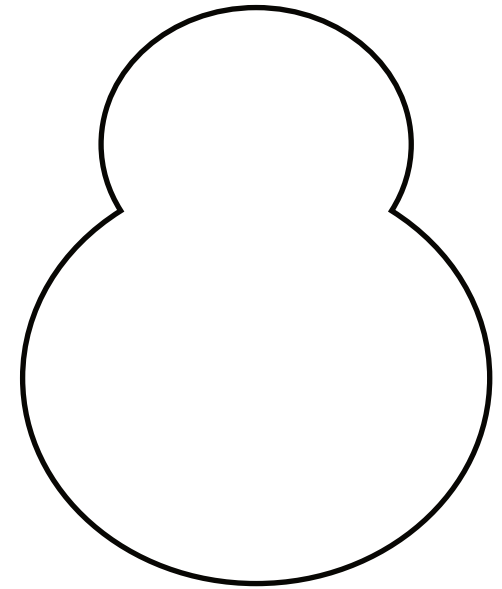
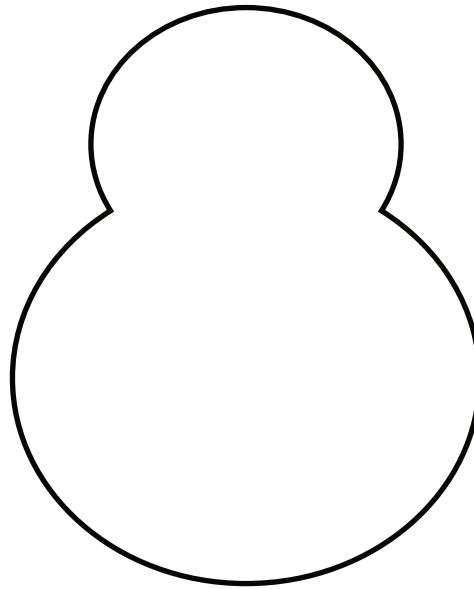
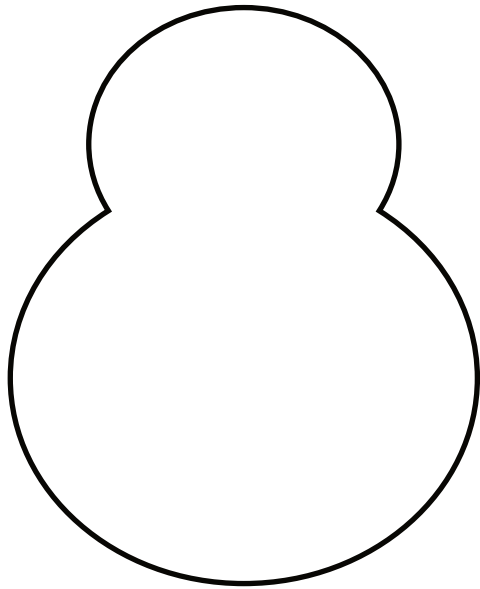
Place under parchment paper. Pipe over shapes. Remove template before baking.



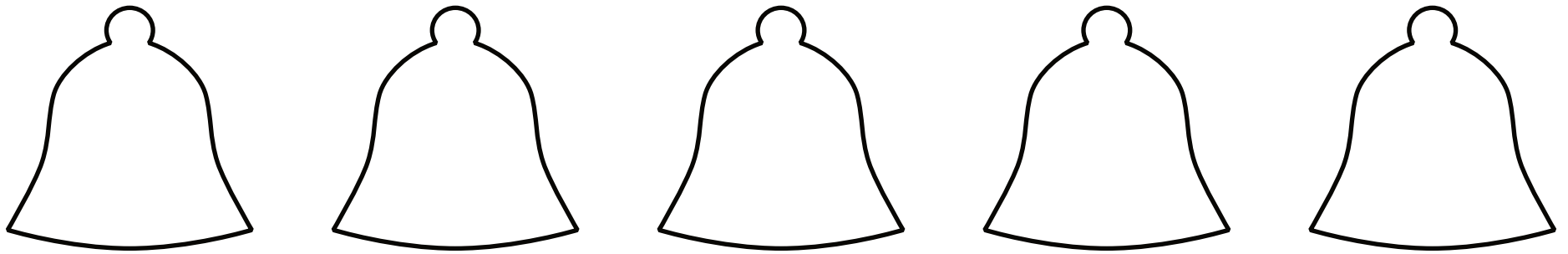
3 Inch Snowman Macaron Templates



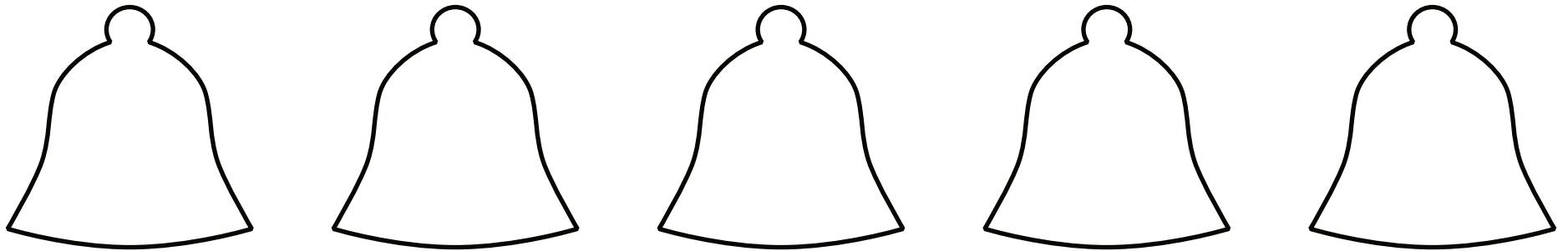
© 2021 The Fairy Printsess
www.thefairyprintsess.com



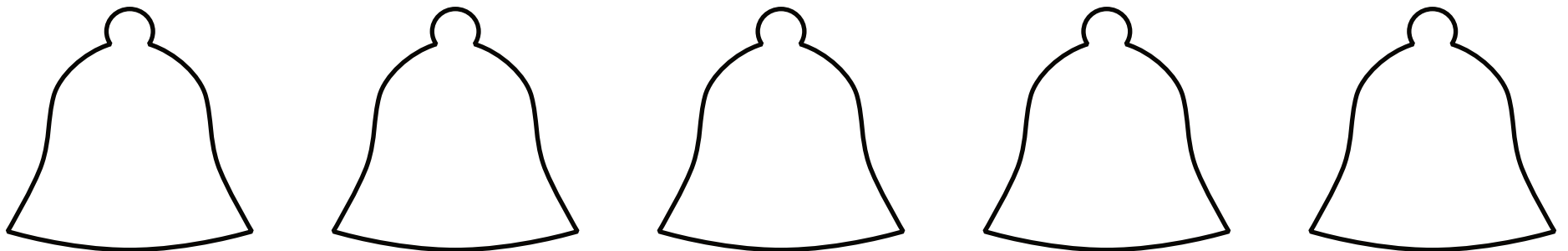
Place under parchment paper. Pipe over shapes. Remove template before baking.



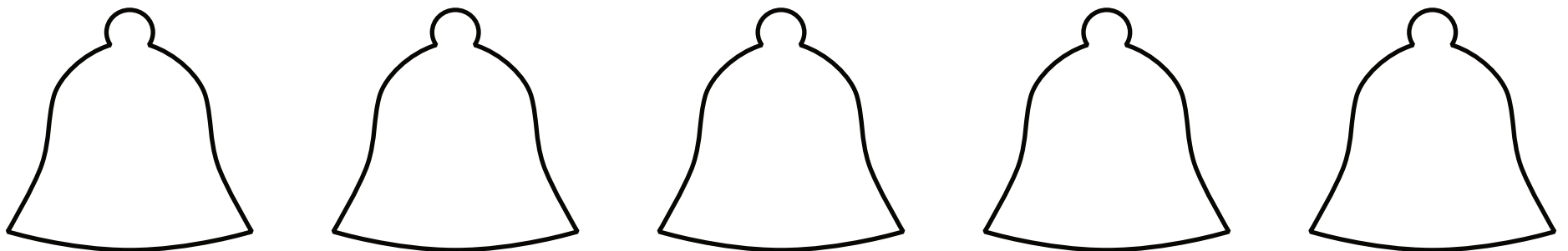
1.5 Inch Bell Macaron Templates



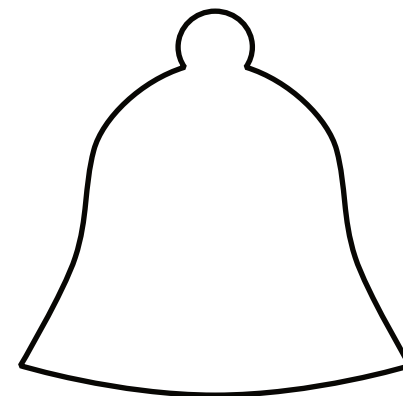
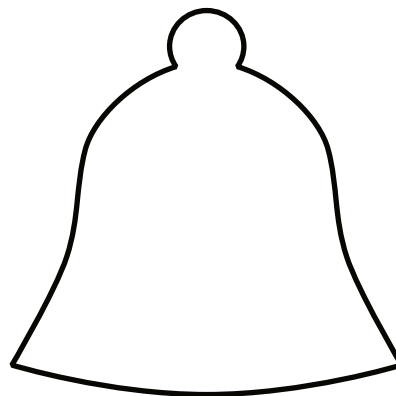
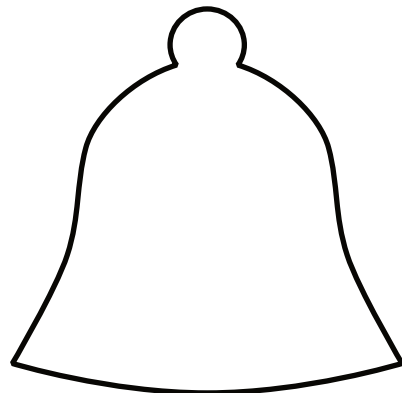
© 2021 The Fairy Printsess
www.thefairyprintsess.com



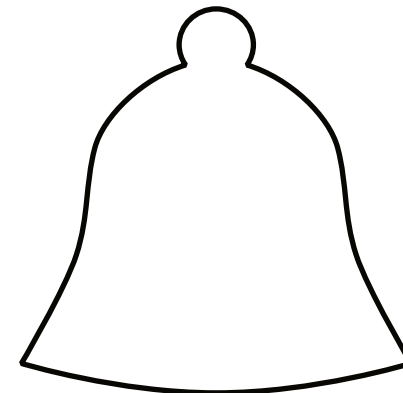
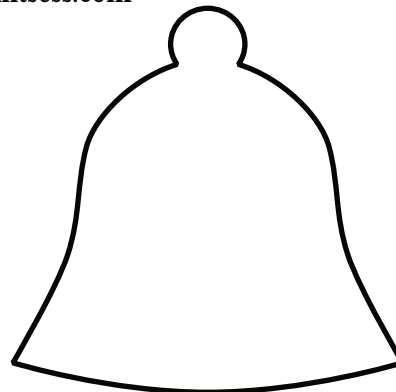
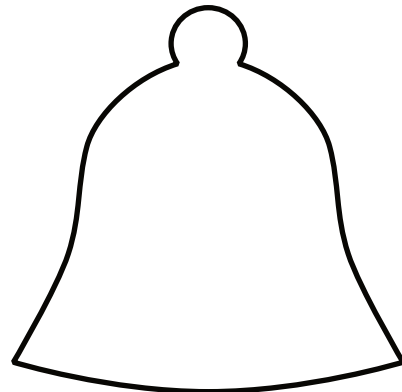
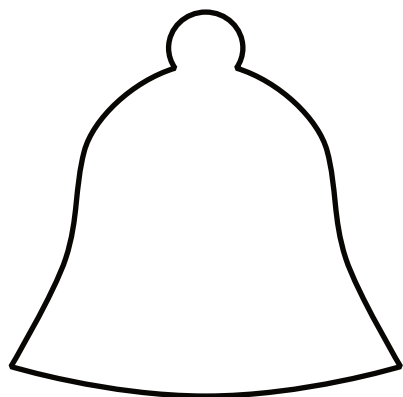
Place under parchment paper. Pipe over shapes. Remove template before baking.



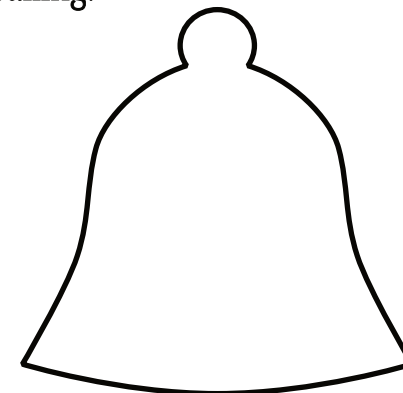
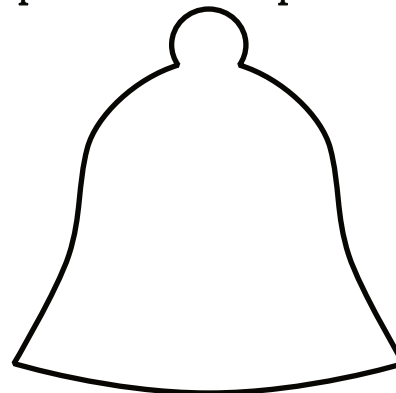
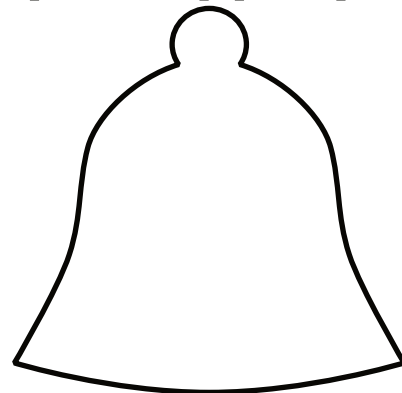
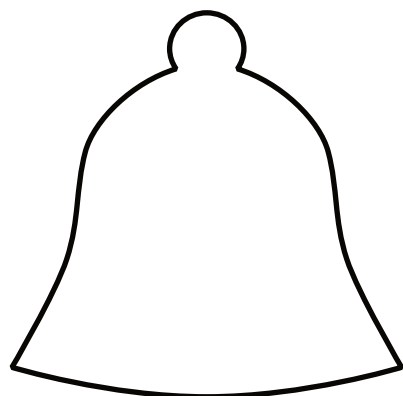
2 Inch Bell Macaron Templates



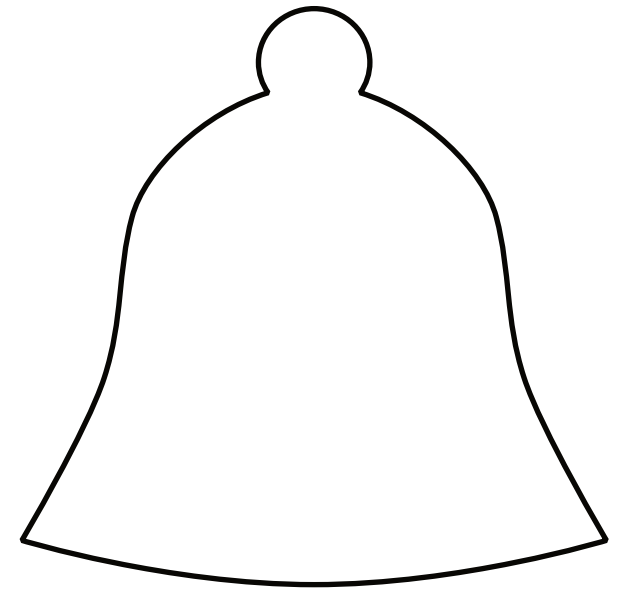
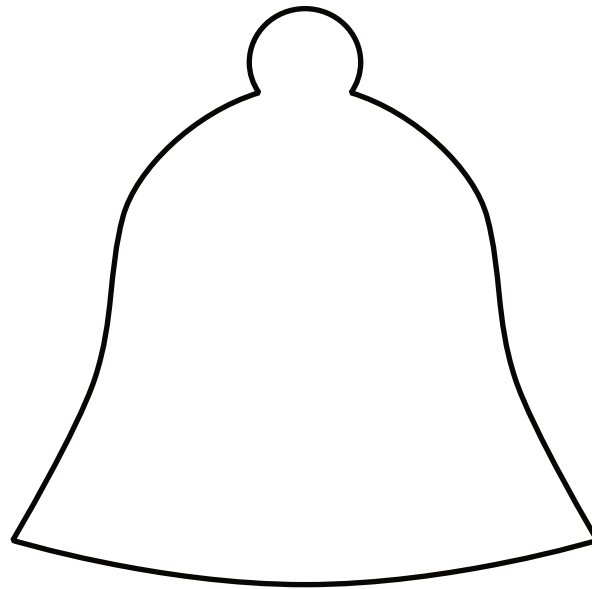
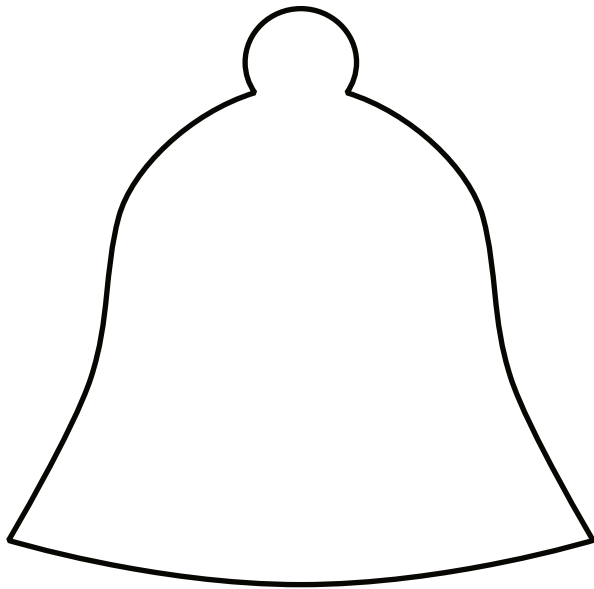
© 2021 The Fairy Printsess
www.thefairyprintsess.com



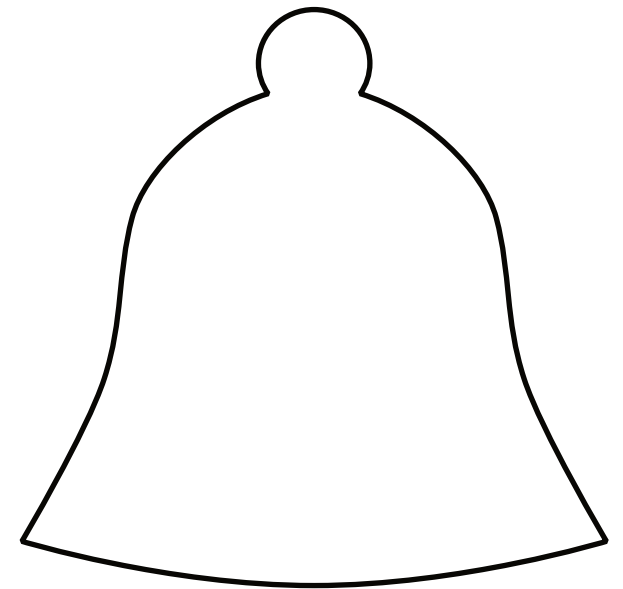
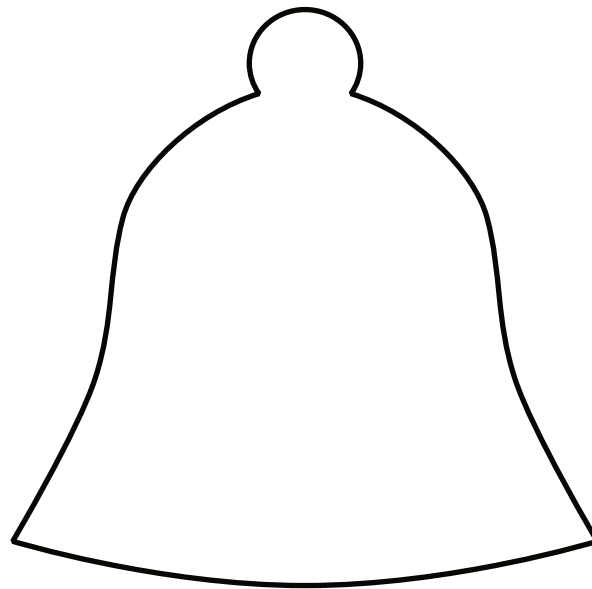
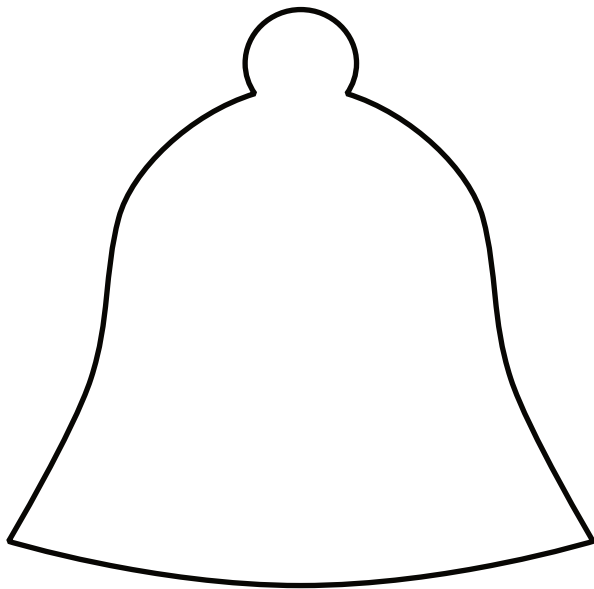
Place under parchment paper. Pipe over shapes. Remove template before baking.



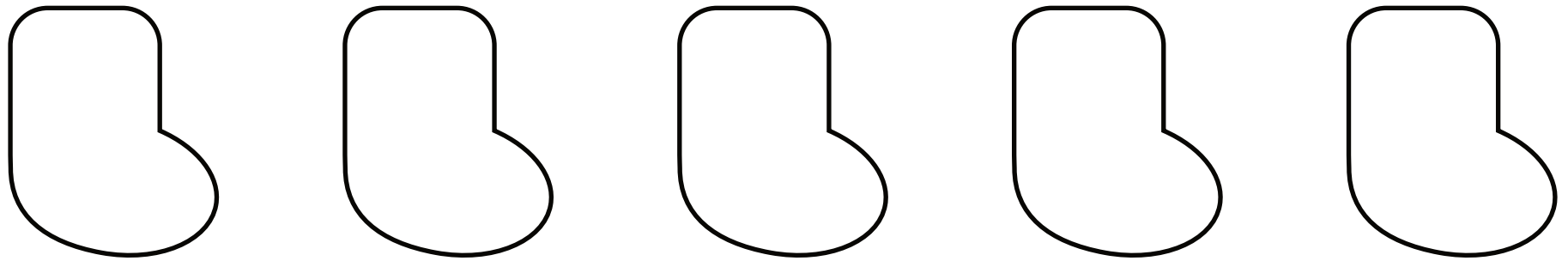
3 Inch Bell Macaron Templates



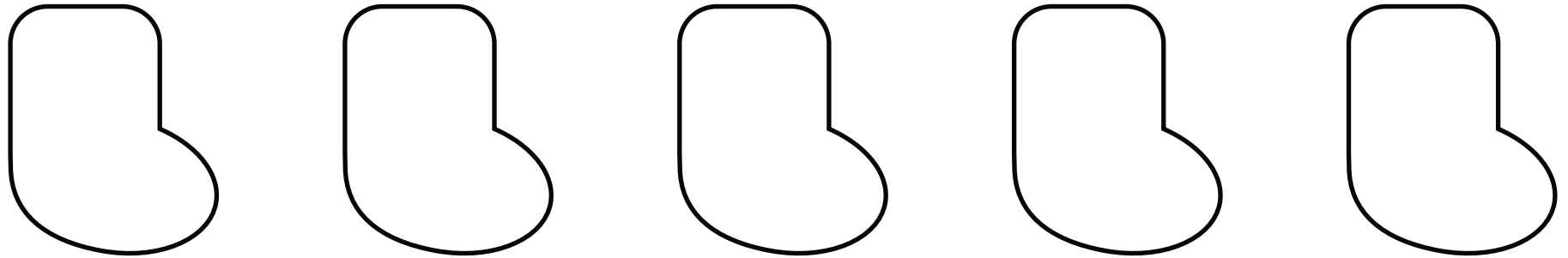
© 2021 The Fairy Printsess
www.thefairyprintsess.com



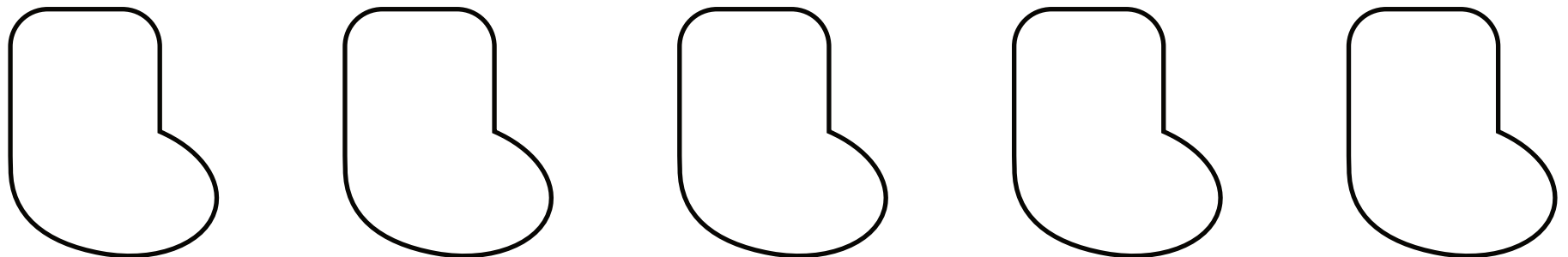
Place under parchment paper. Pipe over shapes. Remove template before baking.



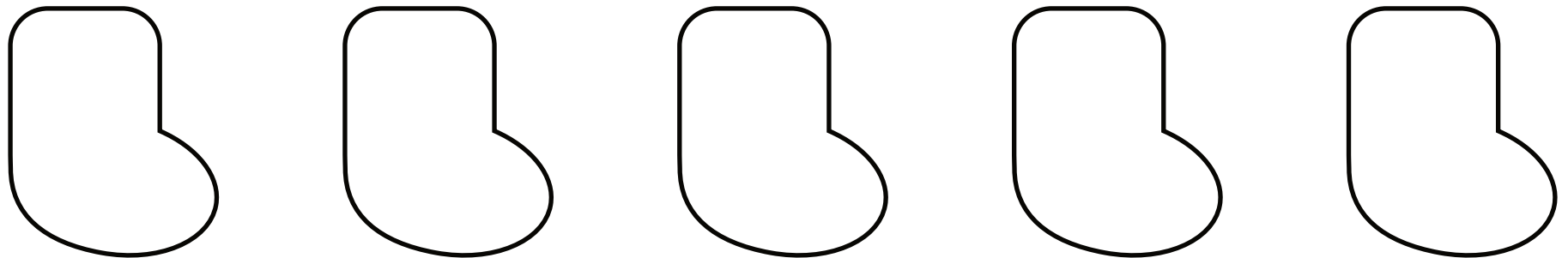
1.5 Inch Stocking Macaron Templates



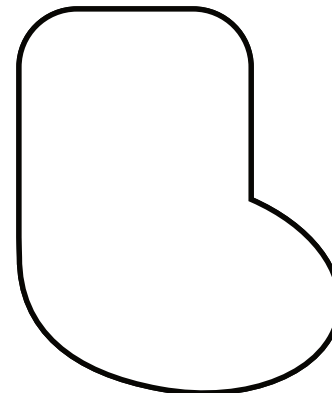
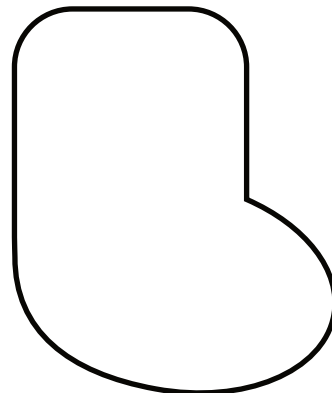
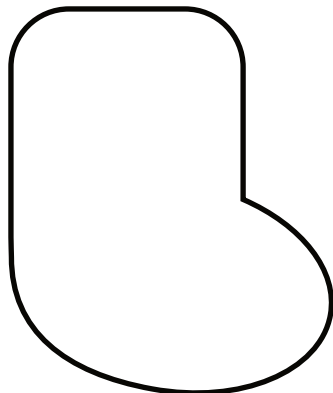
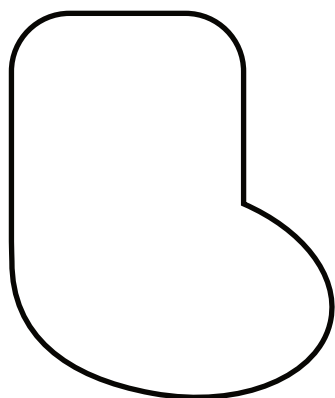
© 2021 The Fairy Printsess
www.thefairyprintsess.com



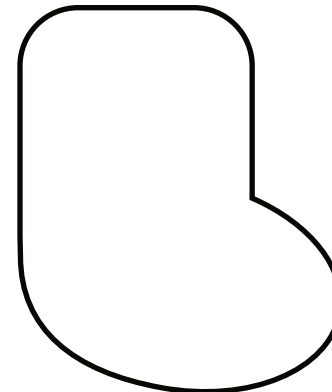
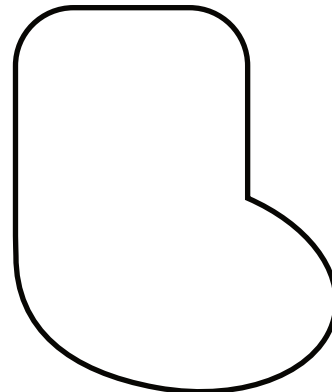
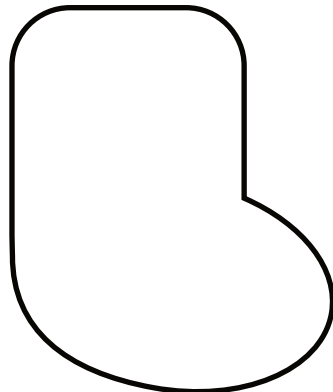
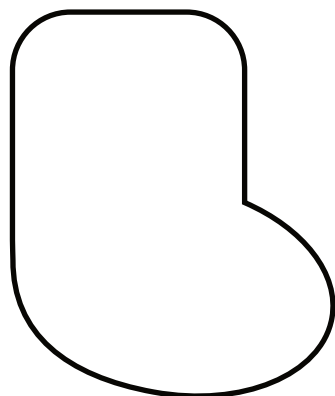
Place under parchment paper. Pipe over shapes. Remove template before baking.



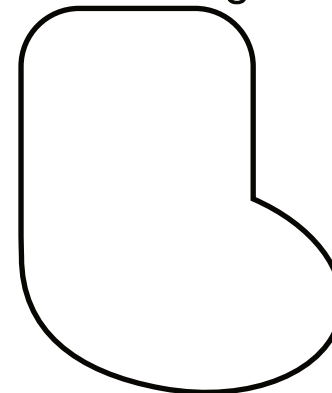
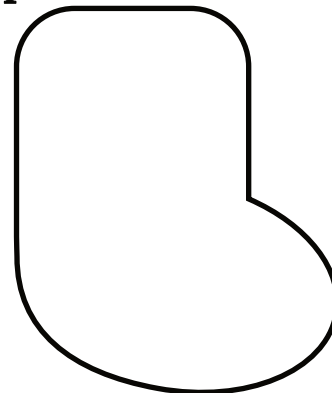
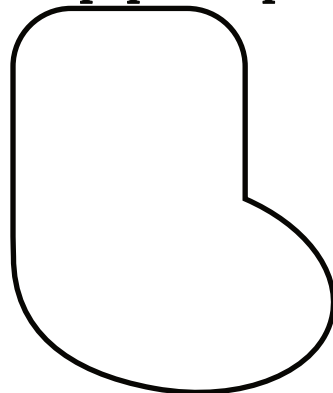
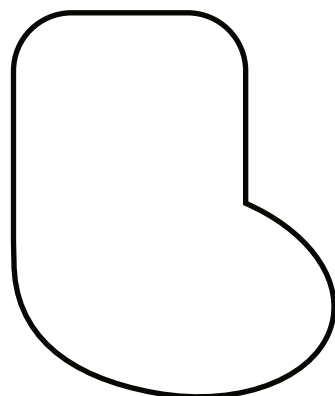
2 Inch Stocking Macaron Templates



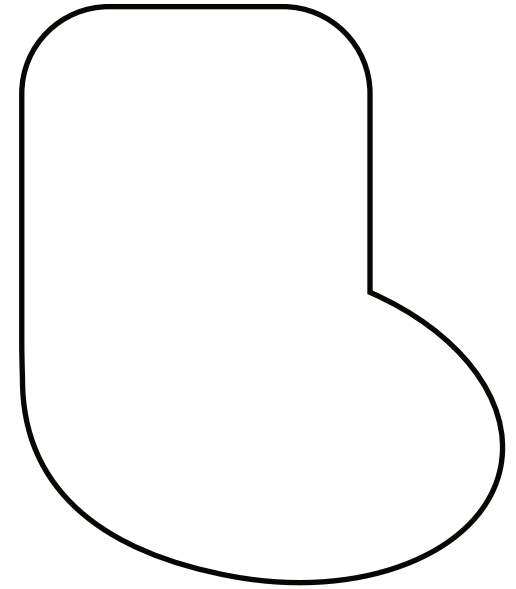
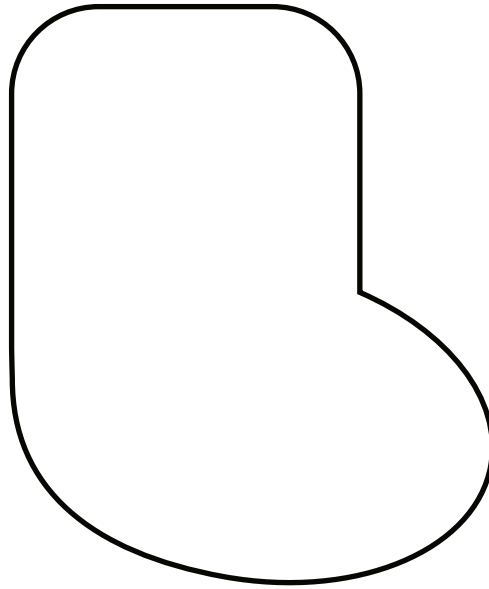
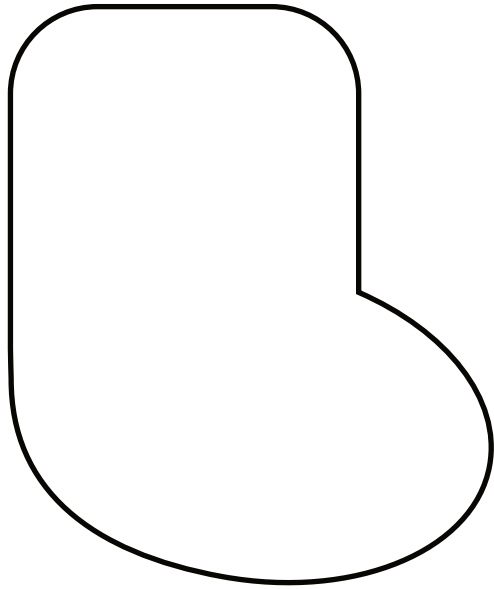
© 2021 The Fairy Printsess
www.thefairyprintsess.com



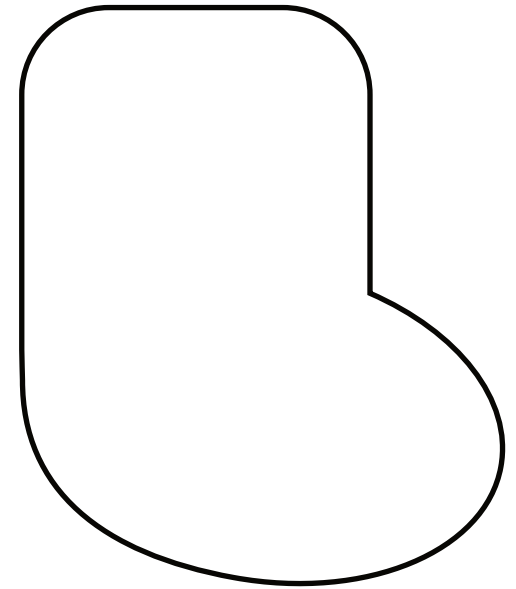
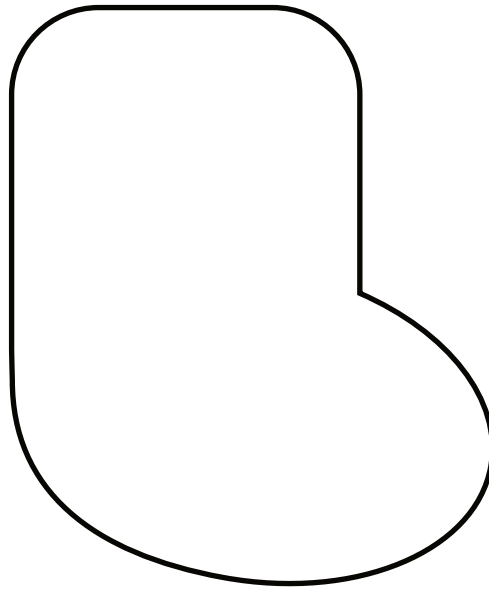
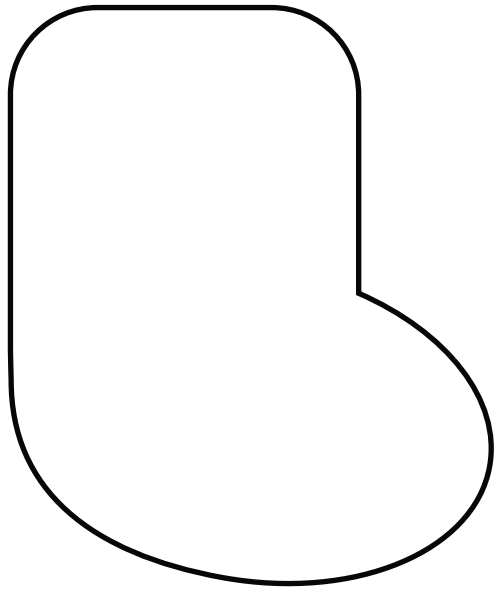
Place under parchment paper. Pipe over shapes. Remove template before baking.



3 Inch Stocking Macaron Templates



© 2021 The Fairy Printess
www.thefairyprintess.com



Place under parchment paper. Pipe over shapes. Remove template before baking.