Cestari Shares Holiday Decorating Tips Using a Cookie Decorating Turntable

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As the holiday baking season approaches, Cestari Kitchen is offering home bakers practical guidance for decorating seasonal cookies and small cakes with steadier results. The company points to a simple technique professional decorators have long relied on: turning the cookie or cake rather than moving the hand that holds the icing bag.

The tip centers on the Cestari mini lazy Susan turntable, a compact spinning stand fitted with silicone non-slip grips. By placing a cookie or a small cake on the rotating surface, a decorator can keep a piping hand in one steady position while the turntable does the moving. The result is cleaner outlines, smoother frosting edges, and more consistent lines of icing, which can be difficult to achieve when reaching across a stationary surface.

The turntable, available in red and black, supports more than 100 pounds and functions as both a baking tool and a year-round organizer. Many home cooks already use it as a spice carousel or pantry organizer once the holidays pass, making it a cookie decorating turntable in December and a kitchen organizer the rest of the year.

Along with the turntable, Cestari shared several decorating pointers for the season. One of the most important is patience: allowing the base coat of icing to set before adding detail work. A set base prevents colors from bleeding together and gives fine lines a clean surface to rest on. The company also suggests setting up a dedicated decorating station for children, with the turntable at the center, small bowls of sprinkles within reach, and a damp cloth nearby. Letting young decorators spin the turntable themselves keeps hands away from wet icing and makes the activity easier to manage.

"The trick most people miss is that steady hands come from a steady setup, not from practice alone," said Susan MacDowell, a spokesperson for Cestari Kitchen. "When the cookie turns and the hand stays still, even a first-time decorator can pipe a clean border. It takes a lot of the pressure out of holiday baking."

MacDowell added that the tool fits into a broader approach the company takes toward baking supplies for home bakers. "The goal is to make everyday kitchen work feel manageable," she said. "A tool that helps decorate cookies in December and organizes spices in January earns its place on the counter."

The turntable pairs naturally with the kind of Christmas cookie recipes families return to each year, from cut-out sugar cookies to gingerbread shapes that benefit from detailed outlining. For those recipes, the combination of a set base coat and a smooth rotation can turn an afternoon of decorating into a calmer, more enjoyable tradition.

Cestari Kitchen specializes in kitchen tools designed to make cooking and food preparation easier for home cooks. The company offers a range of products through its online catalog, each backed by a lifetime guarantee that reflects its focus on quality and durability. Cestari Kitchen also maintains a blog and a news room, where it shares updates, techniques, and information related to its products and the broader kitchenware industry.

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Cestari

Cestari Kitchen provides premiere kitchen products for the home cook. Every Cestari Kitchen tool is backed by a lifetime guarantee.

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