The Cookie Platter Layout Map

Build a professional holiday dessert spread with perfect elevation and styling.

Create an abundant, professional-looking dessert table using these exact zoning and styling techniques. This guide helps you map your layout and protect your treats' perfect textures.



Layout Essentials

Unbleached
textured paper base material

2 and 4 in
hidden acrylic riser heights

45 degrees
shingling angle for uniform cookies

3 pieces
odd-number clusters for corners

Under 3 in
edible gap filler greenery sprigs

3 feet
standard table runner layout base

Every 24 in
repeat mirrored sections for length

Anchor Your Shingled Rows

Place a slightly thicker cookie flat at the base of the line before leaning the rest against it to keep rows from collapsing.

Cookie Buffer Distances

Find your row: **Your Cookie Type**

Your Cookie Type	Your pick	Why
Meringue (Very Low Moisture)	2 in buffer	Keep far from fresh fruit
Gingerbread or Linzer	1 in buffer	Isolate from icing or wafers
Shortbread (Low Moisture)	0.5 in buffer	Safe near most dry items

Prop & Styling Checklist

- [ ] Unbleached matte parchment paper
- [ ] Clear acrylic risers for elevation
- [ ] Fresh food-safe rosemary sprigs
- [ ] Sugared cranberries for red accents
- [ ] Small serving tongs for sharing
- [ ] Neutral shortbread for bridging sections

Before You Style

- Crumple and smooth your parchment base for a textured grip.
- Verify all chosen greenery leaves are completely food-safe.
- Dry sugared cranberries thoroughly before placing near crisp cookies.
- Select one tall, wide, and textured cookie per corner cluster.
- Leave enough open space so guests can easily grab treats.

My Layout Notes

Enjoy styling your beautiful, abundant dessert spread for a truly memorable holiday gathering!