

The background features a collage of various cookies decorated with marbled patterns, solid colors, and celestial motifs like stars and planets. A large, vibrant blue paint splatter is centered over the cookies. The background is divided into sections by yellow diagonal lines, with a yellow and white checkerboard pattern in the top-left and bottom-right corners.

out of this world space cookies

decorating guide

Iced
Kitchen

embark on a journey like no other...

Explore the universe of delectable cookie decorating with this out-of-this-world space cookie decorating guide. This set is perfect for any beginner looking to start a new hobby! You'll be walked through each step so you can create some Instagram-worthy cookies. Grab your ingredients and get ready to shoot through space while from the comfort of your own home.

table of contents

04	<u>Supply List + Important Links</u>
05	<u>Icing Consistency, Coloring + Bagging</u>
10	<u>Moon Cookie</u>
12	<u>Earth Cookie</u>
14	<u>Nebula Cookie</u>
17	<u>Storing + Sharing</u>



follow along on YouTube



- ☐ sugar cookies
- ☐ royal icing
- ☐ small bowl (1-6*)
- ☐ yellow gel food coloring
- ☐ red gel food coloring
- ☐ blue gel food coloring
- ☐ green gel food coloring*
- ☐ black gel food coloring
- ☐ 6 tip-less piping bags
- ☐ shallow dish
- ☐ toothpick or scribe
- ☐ paper towel
- ☐ square pieces of parchment paper

*optional

get your supplies together

Before we dig into decorating, make sure you have baked your cookies (roughly 2 dozen, but you can do more or less) and made your royal icing (one batch of my recipe will work for 2 dozen cookies). Recipes are linked in the supply list and videos walking through each recipe can be found linked below.

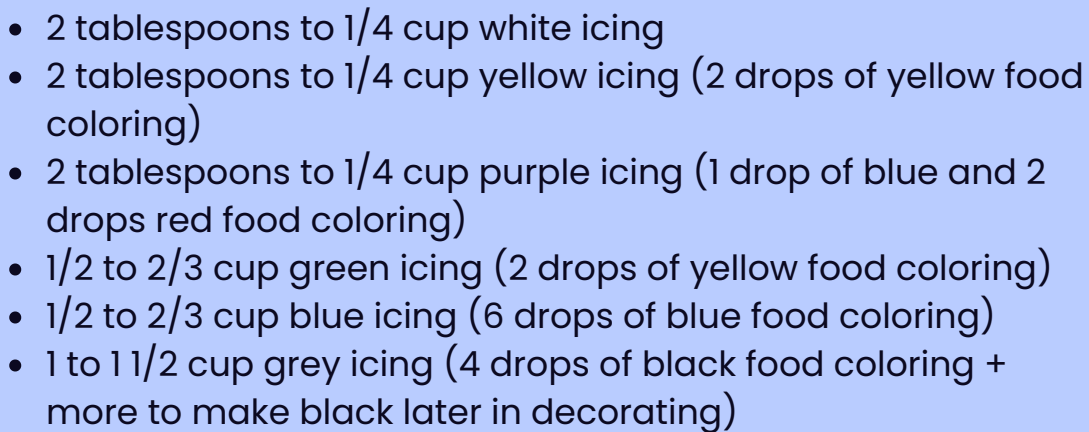


Next, we'll walk through mixing your colors and then steps to decorate.

divide and color your icing

For the Out Of This World Space cookies, you're going to need to create 6 different colors. The moon cookie will use grey (which you'll darken to black for the nebula cookie), the earth cookie will use blue and green, and the nebula cookie will use black, white, yellow, green, blue, and purple.

Divide your royal icing into 6 different bowls or mix your colors using one bowl, one color at a time.

- 
- 2 tablespoons to 1/4 cup white icing
 - 2 tablespoons to 1/4 cup yellow icing (2 drops of yellow food coloring)
 - 2 tablespoons to 1/4 cup purple icing (1 drop of blue and 2 drops red food coloring)
 - 1/2 to 2/3 cup green icing (2 drops of yellow food coloring)
 - 1/2 to 2/3 cup blue icing (6 drops of blue food coloring)
 - 1 to 1 1/2 cup grey icing (4 drops of black food coloring + more to make black later in decorating)

When adding your color to the icing, including a 1/4 - 1/2 teaspoon of water can make it easier to mix in the colors. Make sure to thoroughly mix in the food coloring before adding more water to reach the right consistency.

It can be easier to divide your icing and then mix in food coloring before moving on to getting the right consistency.

mix the icing consistency

When using royal icing, the consistency of the icing allows you to do different decorations. Often what you see on social media or in recipes are two different icing consistencies, a line and a flood. But for these cookies, you'll have two consistencies that sit between a line and a flood.

These are a 20 second and a 10 second icing. Their names come from the amount of time it takes the icing to "settle" or level out on a cookie.

After you've mixed in the food coloring, add a little bit of water at a time (I tend to do 1/2 teaspoon) until you get to the right consistency.

The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

The 10 second consistency will take 10 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like a brown gravy.

These two consistencies are thick enough to create their own "edge" so they don't run over the side of a cookie (replacing the need for a "line" consistency), but also thin enough to fill a cookie like a "flood" consistency would.

- white icing - 10 second
- yellow icing - 10 second
- purple icing - 10 second
- green icing - 20 second
- blue icing - 20 second
- grey icing - 20 second
- black icing - 10 second
(mix this after you've decorated the moon cookies)

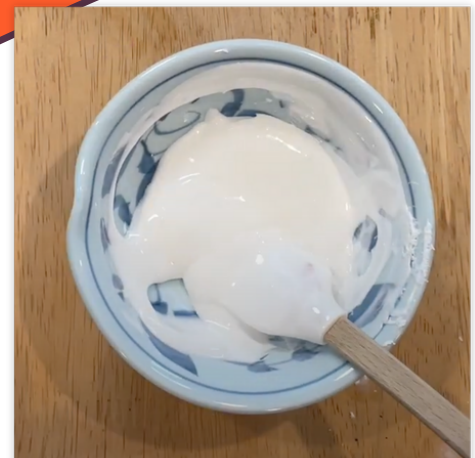
20 second icing

Before adding water
and then at the
right consistency



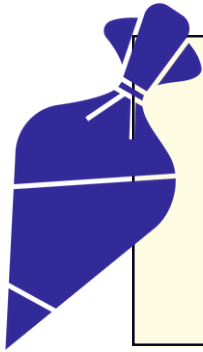
10 second icing

Before adding water
and then at the
right consistency



If you make your icing a little bit too thin, don't worry! A 20 second icing can still work as thin as 15 seconds. If it was accidentally thinner than that, mix in a tablespoon of powdered sugar one at a time until it's thickened up.

For the 10 second icing, it can be as thin as 8 seconds or a little thicker. If it's accidentally too thin, mix in a tablespoon of powdered sugar one at a time until it's thickened up.



if your icing is too thin, add a tablespoon of powdered sugar at a time to thicken it back up!

bag the icing...or bowl it

Majority of the time, you will want to put all of your different icing colors and consistencies into their own tipless piping bag. Tipless piping bags are one time use piping bags that do not require a piping tip in order to be used. Instead you cut the tip of your piping bag to the desired size or shape.



tipless piping bag



piping bag with a tip

You can get tipless piping bags in a variety of sizes, a good size for any cookie project is a 12 inch piping bag. You can fill these with a large amount of icing or a small amount based on your needs.

When filling your piping bag:

Use a cup, open your piping bag, and place it inside



Pour your icing inside the piping bag



Once filled, pull up the side of the bag, twist the end, and tie into a knot or clip the end



Bag all of the colors. After you use the grey to create your moons, empty the rest of the unused icing into a shallow dish - wide enough to place a cookie into it (with your fingers on the edges), but not so wide as you could lay multiple cookies into it side by side.



this dish is wide enough to dip a cookie in

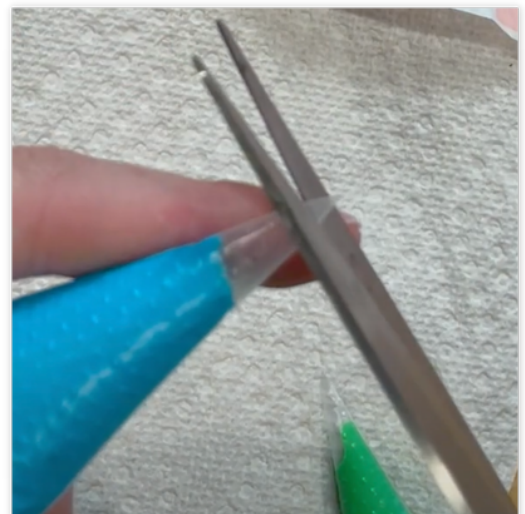
Cut the end of the grey piping bag and empty it all into the dish. Add more black food coloring to it, getting it to a dark grey color, then cover with a wet paper towel so the grey can develop into a darker color (hopefully black!). When you're ready to use the icing, remove the wet paper towel.

cut the end of your piping bag

When you're ready to decorate, grab your piping bag and flatten out the end, placing the seam to one side. This will allow you to cut a straight line on the end of the piping bag, creating a circle when icing flows through it.

Start by cutting a small amount off the end, until you can pipe a line of icing without needing too much pressure.

If you end up cutting too much off, start over with a new bag!



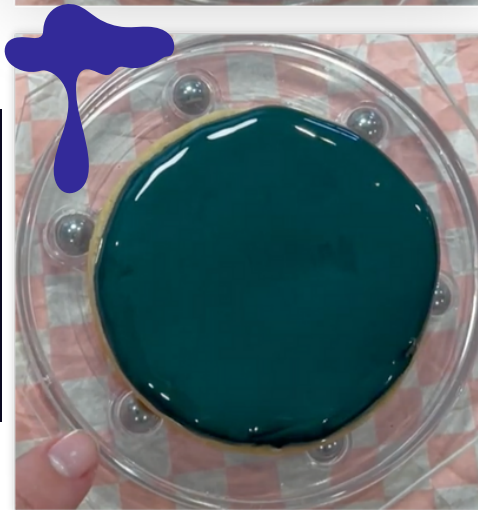
decorate: moon cookie

The first cookie to decorate is the moon cookie. This will be the simplest cookie to decorate, but take the most time to complete (it'll be worth it!).

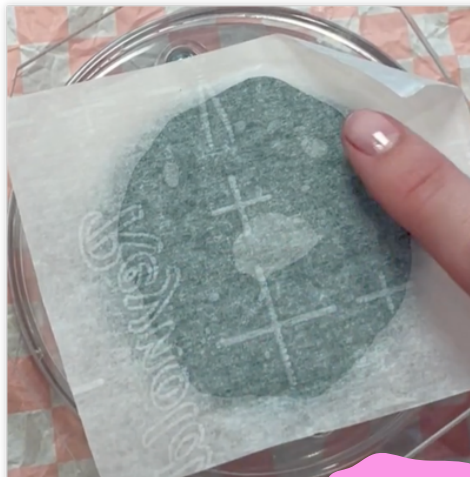
Pipe a line around the outside of the cookie with grey icing



Fill in the circle (the top of the cookie) with grey icing



Place a square of parchment paper covering the entire top of the cookie



After you decorate all the cookies you want to be moons (in 2 dozen cookies, you could do 1 to 8 cookies) put all they grey icing into a shallow dish and add in more black food coloring and water to make a 10-second icing consistency.

Allow your moon cookies to dry for at least 4 hours (I left mine overnight) and then continue with these steps:

Pull the
parchment
paper off the
dried icing



**Your moon
cookie is done!**



decorate: earth cookie

Second, decorate the earth cookie. Have fun making abstract shapes that look like continents (or not!).

Pipe a line around the outside of the cookie with blue icing



Use the blue icing to create lines around your continents



Use the blue icing to fill in your oceans



Use your scribe
to help even out
your blue icing



Use the green
icing to fill in the
land



Use your scribe
to even out the
green and blue
for a flat cookie



**Your earth
cookie is done!**



decorate: nebula cookie

Third, decorate the nebula cookie. These are marbled, mixed colors, like we often see from pictures of space!

Swirl the icing colors over the black icing in a shallow dish



Dip your cookie into the icing, making sure to cover the entire top of the cookie



Pull your cookie out and it set down



You can have a complete cookie as is or continue with some variations, one option is adding stars using the white icing and your scribe. Be sure to wipe off your scribe on the paper towel after every time you use it.

Dot white icing
on your cookie



Use your scribe
to pull out lines
from your white
dots



**One variation of
your nebula
cookie is done!**

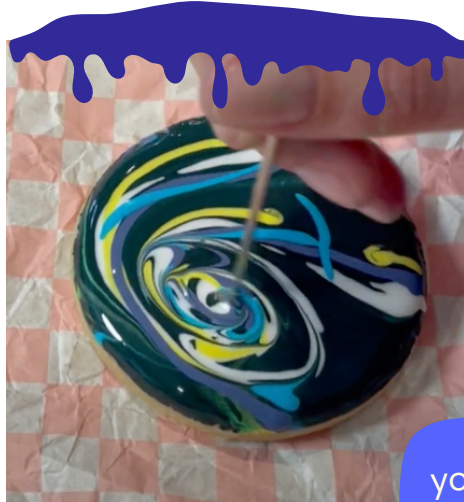


If your cookie doesn't have as much color as you want, swirl any or all the colors you want on top of the cookie!

Swirl the colors of your choice on top



Use your scribe to move all the colors around



you can also add white dots for stars!

A second variation of your nebula cookie is done!



storing and sharing

Allow your cookies to sit uncovered to dry until the icing has hardened (typically 8 - 12 hours). You can leave them overnight with no concern of having a hard cookie to bite into later!

Once dried, you can store them in an air tight container or bag. They will remain soft cookies for around two weeks in a sealed container. You can even freeze them to enjoy later.

Share with friends or family or keep all for yourself!

enjoy your out of this world cookies!

Share them with me @iced.kitchen

