



Watercolor Cookies

for Beginners



Iced
Kitchen



building blocks of cookie decorating

Are you ready to elevate your cookie game...or just start your cookie game? watercolor cookie decorating is the perfect place for beginners to start exploring their artistic skills. It allows for beautifully imperfect cookies that are unique, but it's also quite simple for those starting out. There's one trick with this set - using white food coloring in the royal icing used! Whether you're looking to create stunning edible art or just an afternoon of fun, watercolor cookie decorating is the perfect way to get started.

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**follow along on
YouTube**



- *optional

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 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 one consistencies that sit between a line and a flood.

This is a 20 second icing. It's 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 1/4 - 1/2 teaspoon) until you get to the right consistency.

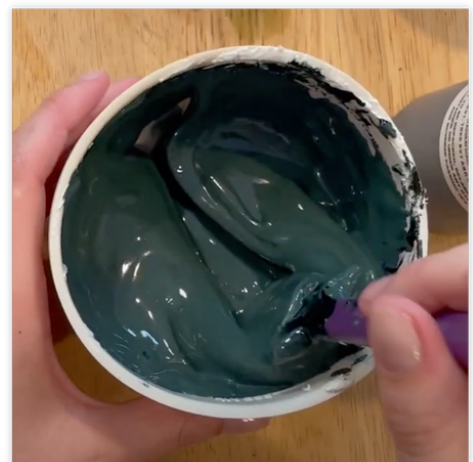
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

This consistency is thick enough to create its own "edge" so the icing doesn'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.

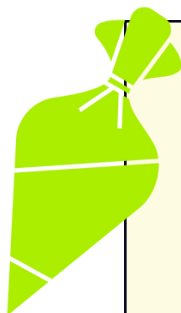
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

20 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.



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

bag the icing

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.

fill 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 sides of the bag, twist the end, and tie into a knot or clip the end



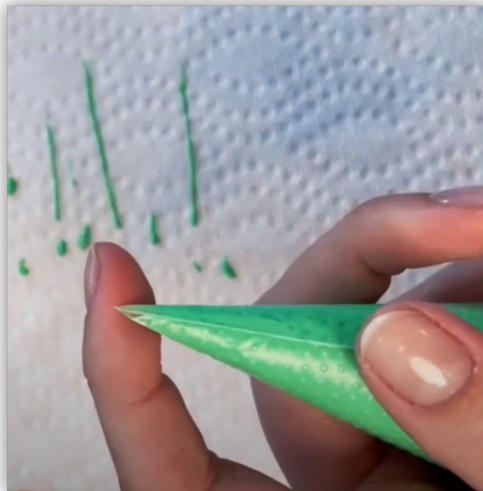
cut the end of your piping bag

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

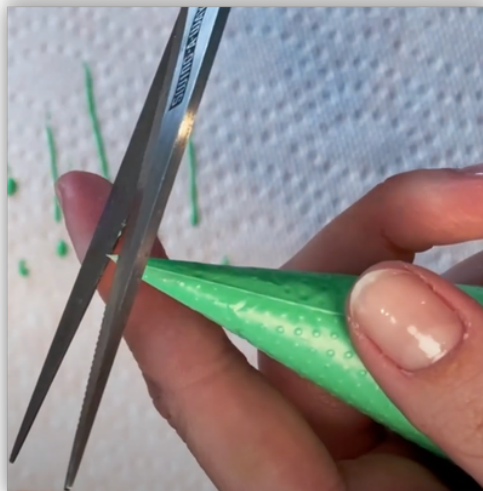
Start by cutting a small amount off the end, until you can pipe a line of icing without needing too much pressure.

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

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



Pour your icing inside the piping bag



decorate: base of each cookie

Every cookie in this set will start with a white royal icing base, before you can paint on any cookie, follow these steps for every cookie:

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



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



Use a scribe to even out your icing, creating the base for the rest of your decoration!

Put the white icing base on *all* the cookies and allow them to dry for 8 hours or more (until they have completely hardened to touch).

Once dry, mix your colors and paint them!

mix your watercolors

For this floral watercolor cookie set, you're going to need to create 4 different colors using gel food coloring and either clear vanilla extract or water.

Using a paint palette, 4 small dishes, or a plate add around 1 teaspoon to 1 tablespoon of clear vanilla extract or water to 4 different areas. Next, use the yellow, red, and blue food coloring to make yellow, orange, purple, and green watercolors.

- Yellow food coloring into 3 different spots
- Red food coloring into 2 different spots
- Blue food coloring into 2 different spots

Use a toothpick to help get smaller amounts of icing into each of areas of clear vanilla extract or water. Be sure to mix each color thoroughly and test it to see if it's your desired color (it took me a couple of tests to get it right).

Don't forget to always rinse your brush off between each color!



Once you've mixed your colors and your cookies have completely dried, you're ready to start painting!

decorate: purple flower

The purple flower (similar to a Wisteria, Lupine, or Lavender) uses the purple watercolor. You'll paint dots in a vertical line, followed by green stems and leaves, and topped with black outlines.

Paint dots of purple in vertical lines, let dry.



Paint stems and leaves with strokes of green, let dry.



Roughly outline around each bloom, stem, and leaf.



**Your purple
flowers are
done!**



tips

- Make sure to not place the petals too close together, otherwise they may "bleed" into one another and lose their dimensions
- You don't need to outline every single petal, leaf, and stem, but add some lines to make an abstract shape more defined.

decorate: orange flower

The orange flower (similar to a poppy) uses the orange watercolor. You'll paint blobby blooms, followed by green stems and leaves, and topped with black outlines.

Paint orange abstract blobs, let dry.



Paint stems and leaves with strokes of green, let dry.



Roughly outline with the edible pen around each bloom, stem, and leaf.



**Your orange
flowers are
done!**



tip

- Avoid keeping too much liquid on the brush when painting the flowers so you don't have puddles on your cookie

decorate: yellow flower

The yellow flower (similar to a daisy) uses the yellow watercolor. You'll paint strokes of petals, followed by green stems and leaves, and topped with black outlines.

Paint yellow lines to make petals, let dry.



Paint stems and leaves with strokes of green, let dry.



Roughly outline with the edible pen around each bloom, stem, and leaf.



**Your yellow
flowers are
done!**



tip

- Play around with how you paint + outline the yellow petals, there's no right way!

decorate: bouquet

Last, you'll combine all three flowers to create a bouquet!

Paint dots of purple in vertical lines, orange blobs, and yellow lines, let dry.



Paint stems and leaves with strokes of green, let dry.



Roughly outline with the edible pen around each bloom, stem, and leaf.



**You've now
made a
bouquet!**



tip

- You can have a very full bouquet - embrace the chaos and trust the process!

BONUS

decorate: orange flower, no stems

You can do many different designs with your flowers, this one is a take on the orange flower without stems. You could easily exclude the green leaves as well!

Paint yellow lines to make petals, let dry.



Optional: add leaves with green, let dry



Roughly outline with the edible pen around each bloom and leaf, if included.



**Your orange
flowers are
done!**



BONUS

decorate: yellow flower, no stems

You can do many different designs with your flowers, this one is a take on the yellow flower without stems. You could play with patterns or just add flowers to your hearts desire!

Paint yellow lines to make petals, let dry.



Roughly outline with the edible pen around each bloom and at the center.



Your yellow flowers are done!



storing and sharing

You can store your cookies 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 cookies!

Share them with me [@iced.kitchen](#)

