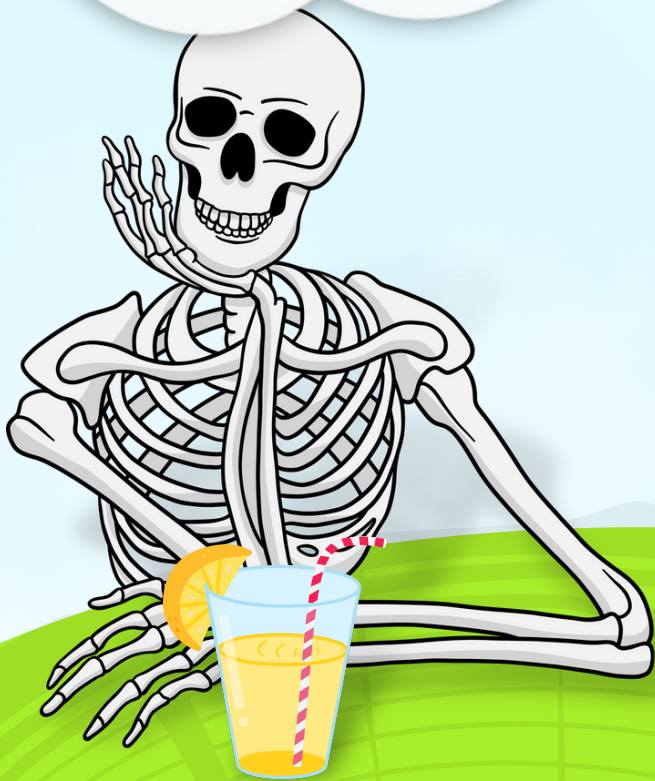




**CITRUS**  
decorating guide

**SUGAR  
COOKIES**



**Iced  
Kitchen**

## squeeze the day avoiding the sour

Lemonade is so 1998. Why not try decorating your sugar cookies to look like orange, lemon, and lime slices instead? With just a few simple steps, you can have refreshing and vibrant citrus cookies that will leave your taste buds dancing.

Roll up your sleeves, grab a round cookie cutter or glass and get ready to slice and dice sugar cookies into a whole new level of deliciousness!

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**follow along on  
YouTube**



- ☐ sugar cookies
- ☐ royal icing
- ☐ toothpick or scribe
- ☐ yellow gel food coloring
- ☐ blue gel food coloring
- ☐ red gel food coloring
- ☐ white gel food coloring\*
- ☐ 4 tip-less piping bags
- ☐ paper towel

## get your supplies together



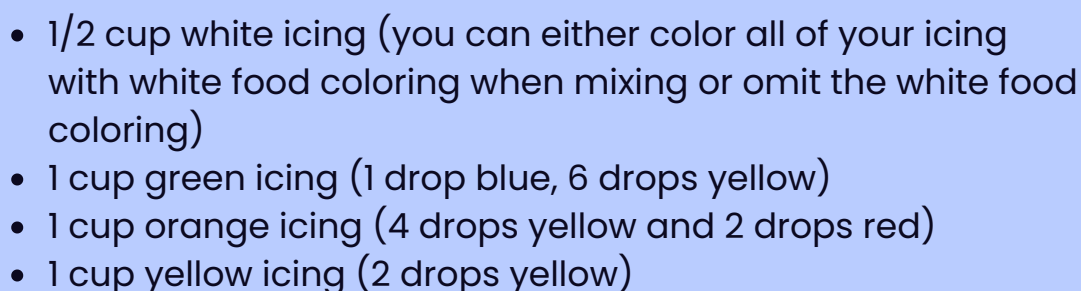
Next, we'll walk through mixing your colors consistency.



# divide and color your icing

For the citrus cookies, you're going to need to create 4 different colors. You will need white (optional), red, yellow, and blue food coloring.

Divide your royal icing into 4 different bowls, one bowl (your white royal icing), only needs to contain 1/2 cup of icing).

- 
- 1/2 cup white icing (you can either color all of your icing with white food coloring when mixing or omit the white food coloring)
  - 1 cup green icing (1 drop blue, 6 drops yellow)
  - 1 cup orange icing (4 drops yellow and 2 drops red)
  - 1 cup yellow icing (2 drops yellow)

When initially making your royal icing, add in the white food coloring into the royal icing mix. White food coloring not only gives you a brighter white, but it helps you fight "butter bleed" (when butter in your cookie shows in your royal icing) causing your white to look more yellow as it dries.

## 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 consistency that sits 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.

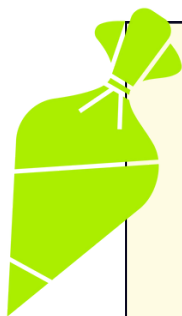
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

## 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 is 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.

When doing more precise design work, like you'll do with this cookie set, it's easier for you to use smaller piping bags or to not fill your bag as full as possible. This allows you more hand dexterity.

It's like writing with a pencil, too big and you'll be more clumsy, thinner and smaller and you can write just fine!



# 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 face up. This will allow you to cut a straight line on the end of the piping bag, creating a circle for the icing flows through it.

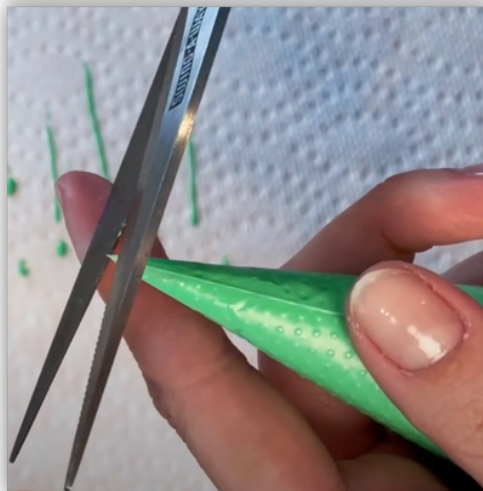
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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

Place the seam side up and flatten the tip of the bag



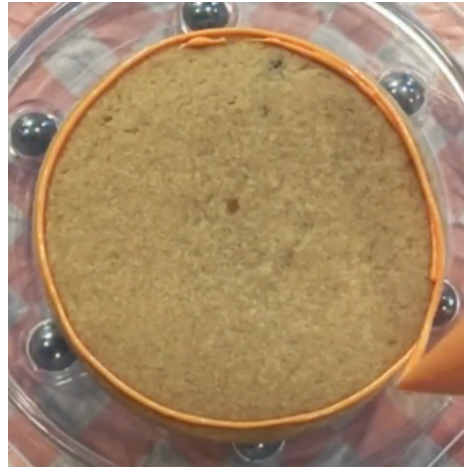
Cut a small piece, straight across the end



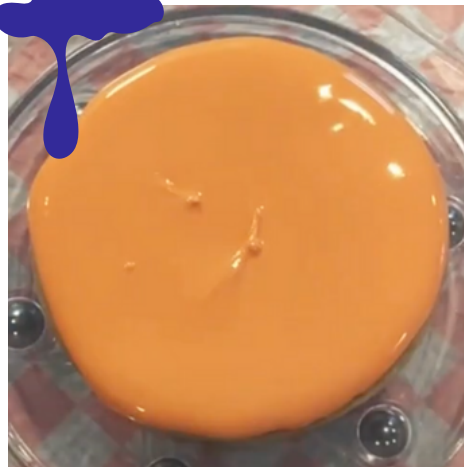
## decorate: orange slice cookie

The orange slice is a-peeling because it comes with the relaxing part of decorating - filling a cookie with icing (and then some small details).

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



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



I added a white dot in the center in  
this step, but recommend doing it  
later (a do what I say, not what I do  
situation)

Use the white  
icing to pipe a  
circle near the  
edge of the  
cookie



From outside in,  
drag your scribe  
about 7 times



Place a white dot  
in the center



From the dot,  
out, drag your  
scribe along  
those same lines



**Your orange  
slice is  
complete!**



## decorate: lemon slice cookie

While typically eating a lemon slice would make your mouth pucker, this one will be sweet to eat! It only includes one minor change from the orange slice (besides the color of the icing).

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



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



Use the white icing to pipe a circle near the edge of the cookie





From outside in,  
drag your scribe  
about 7 times



Place a white dot  
in the center



From the dot,  
out, drag your  
scribe along  
those same lines



In each section,  
place a small  
white dot of  
icing



Use your scribe  
to slightly drag  
that dot,  
creating a "seed"  
shape



**Your lemon  
slice is  
complete!**



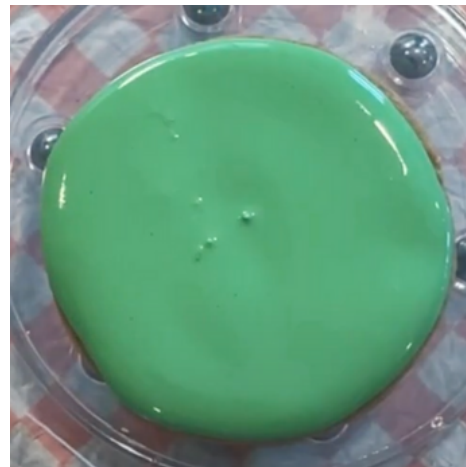
# decorate: lime slice cookie

While an orange and lime are different for so many reasons...decorating slices of them on cookies is nearly exactly the same.

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



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



Use the white icing to pipe a circle near the edge of the cookie



From outside in,  
drag your scribe  
about 7 times



Place a white dot  
in the center



From the dot,  
out, drag your  
scribe along  
those same lines



**Your lime slice  
is complete!**





## decorate: citrus wedges

Oranges, lemons, and limes all follow the same directions (with differing colors) to make these citrus wedge cookies!

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



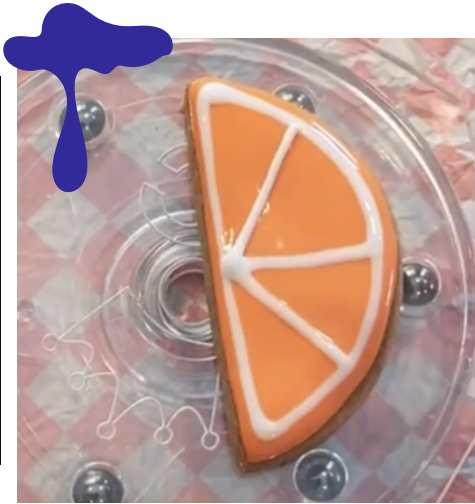
Fill in the outline with the same icing



Using white, pipe an outline near the edge of the cookie



Using white pipe  
three lines,  
dividing the  
outline into four  
quarters



**Your citrus  
wedge is done!**



### **tips**

- Use your scribe to even out any of your icing
- If your cookie over flows with icing, drag the edge of your scribe around the edge of the cookie to remove the over-flooded icing
- You can always scrap off the icing from your cookie and start again!

## 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

