

sweet beach vibes

OQ

decorating guide



Iced Kitchen





surfs up, or well, the icing is!

The beach doesn't need to be outside of your air conditioned living room. Take a bite out of your favorite beach activity - riding some waves, searching for sea shells, or playing with a beach ball. But you won't end up all sticky with sweat, sand, and salt water afterwards! Time for some sweet beach vibe cookies

table of contents

<u>Supply List +</u> 04 **Important Links**

Icing Consistency, 05 Coloring + Bagging

10 **Beach Ball**

12 Sand Dollar

15 Wave

18 Storing + Sharing



follow along on YouTube



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	□ <u>sugar cookies</u>	paint brush*	-1-1
	□ <u>royal icing</u>	□ edible pen*	
	□ toothpick or scribe		
	blue gel food coloring		
	□ white gel food coloring*		
	☐ 3 <u>tip-less piping bags</u>		
	paper towel		
		*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 consistency.

divide and color your icing

For the beach cookies, you're going to need to create 3 different colors. You will need white (optional), light blue, and blue icing.

Divide your royal icing into 3 different bowls. Optionally, you can use the "one bowl method" where you mix the color and consistency from lightest shade to darkest, using the same bowl.

- I 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 light blue icing (1 drop blue)
- 1 cup blue icing (3 drops blue)

When initially making your royal icing, you can 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.





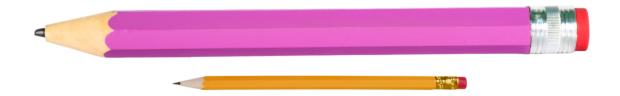
tipless piping bag

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

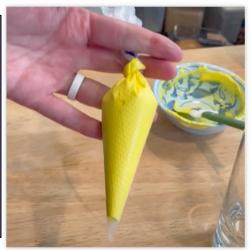
Use a cup, open your piping bag, and place it inside



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.

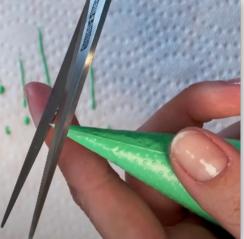
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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: beach ball cookie

You have a ton of freedom to play around with colors and dry time with these cookies! I recommend allowing each step time to dry and harden slightly.

> Draw out the pattern using an edible pen or your scribe.



Outline every other section and the middle circle you drew on with blue.



Fill in each of these outlined sections, except the circle.



Repeat with the white icing.



Place a white dot in the circle.



Your beach ball is complete!



decorate: sand dollar cookie

Sand dollars always feel easier to find than they are and, just like these cookies, they look deceptively easy. Challenge yourself and learn a new technique about texture!

> Using an edible pen or your scribe, draw out the design on your cookie.

Outline each section you drew on and the outside of the cookie



Carefully fill in the outline, not using too much icing.



Use your scribe to fill in the cookie.



Your sand dollar is complete!

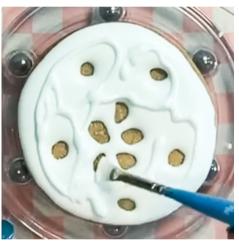


optionally...continue

Once the icing hardens, pipe on a small amount on top.



Use your paint brush to paint on the new, wet, icing, creating a texture.



Your sand dollar is complete!



decorate: wave cookie

Exactly what you love about decorating cookies is in this cookie! Simple, fun, individual, but still easy - time to catch a wave!

> Using an edible pen or your scribe, draw out the design on your cookie.



Fill in the bottom section with the blue icing.



Fill in the next section with the light blue icing.



Fill in the top section with the white icing.



Use the scribe to drag the dark blue up through the white section.



Your wave is complete!

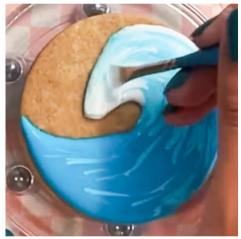


optionally...continue

Once the icing hardens, pipe on a dot on the end of the wave.



Use your paint brush to paint on the new, wet, icing, creating a texture.



Your wave is complete!



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

