



get in the groove

decorating guide

Iced
Kitchen

make cookies, not war

And make groovy cookies at that. Channel the inner hippie in all of us with a tie dye, peace sign, and flower power cookie.

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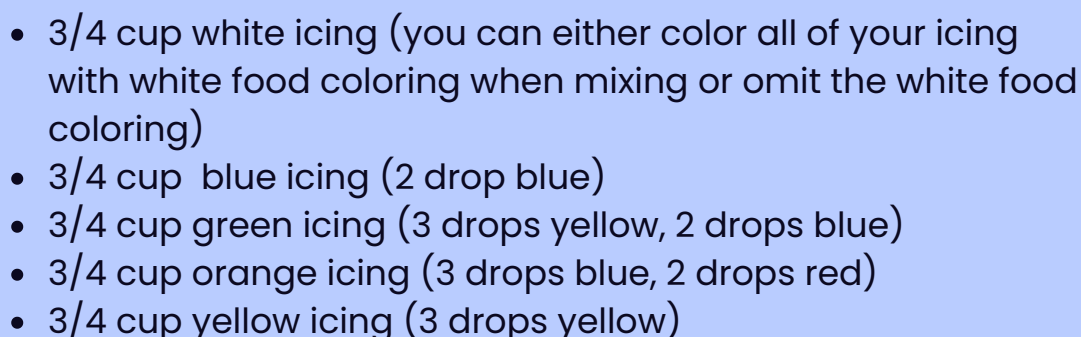
**follow along on
YouTube**



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.

- 
- 3/4 cup white icing (you can either color all of your icing with white food coloring when mixing or omit the white food coloring)
 - 3/4 cup blue icing (2 drop blue)
 - 3/4 cup green icing (3 drops yellow, 2 drops blue)
 - 3/4 cup orange icing (3 drops blue, 2 drops red)
 - 3/4 cup yellow icing (3 drops yellow)

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.

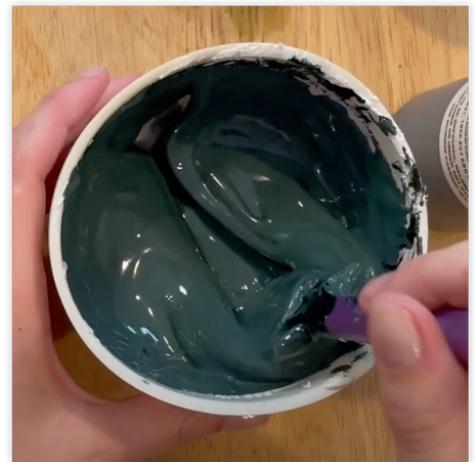
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

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.

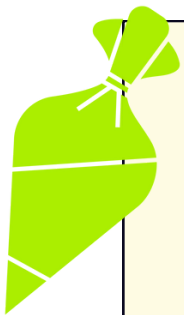
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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.

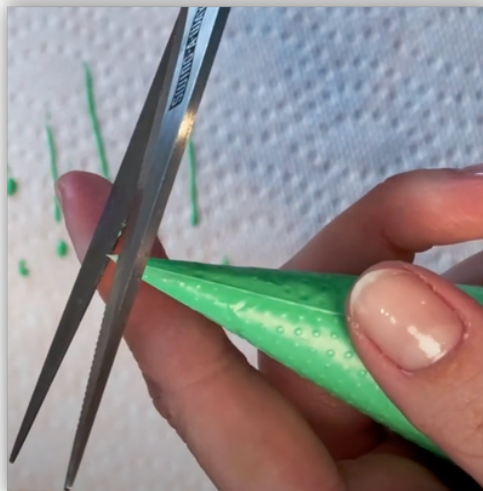
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



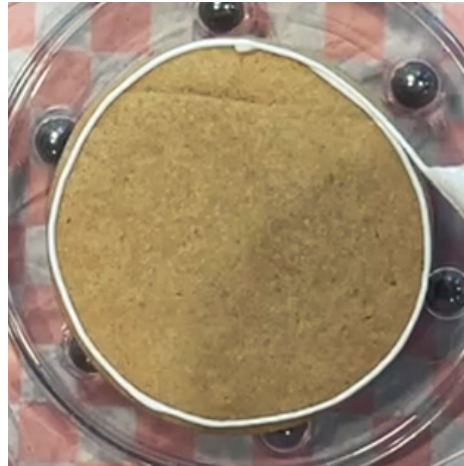
Cut a small piece, straight across the end



decorate: tie dye cookie

You have a ton of freedom to play around with colors and styling with these cookies! Less swirl is more – learn from my mistake!

Outline the cookie with a line of white icing



Swirl yellow icing (about half the swirl I show here)



Repeat with each color, multiple times (unlike mine!)



Use your scribe
to drag out to in



Use your scribe
to drag in to our



Shake your
cookie to settle
the icing



**Your tie dye
cookie is
complete!**



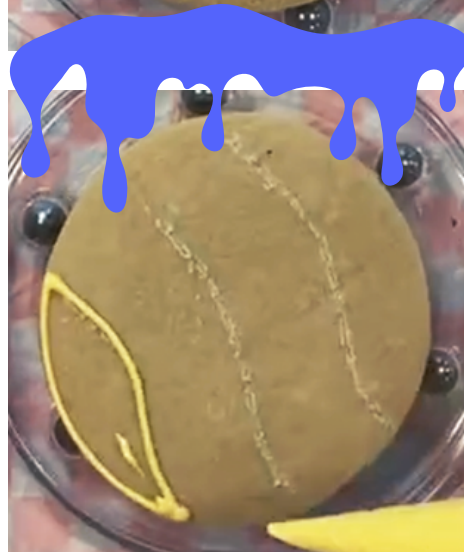
decorate: peace sign cookie

What could be more emblematic of the hippie era than a peace sign? I recommend starting with these cookies so they can dry before adding the peace sign.

Using an edible pen or your scribe, draw out the waves on the cookie



Outline each section you drew on (one color at a time)



Fill in the outline



Repeat for each additional color and let dry.



With the white icing, make a circle on the semi-dry cookie



Pipe a line down the center of the circle



Pipe a triangle
shape in the
circle and across
the line



**Your peace sign
is complete!**



decorate: flower power cookie

Can you make a whole set around one cookie design? I say yes! Use whatever colors you want on these wavy flowers!

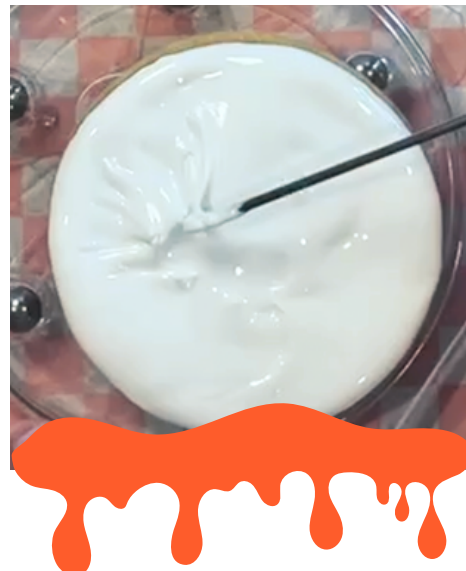
Outline the cookie with a line of white icing



Fill in with white icing, just barely covering the cookie



Use your scribe to even out the thin layer



Place a dot of
any color icing
in the middle



With the same
color, place 6
small dots
surrounding the
middle



On one small
dot, pipe a wavy
petal shape and
fill



Repeat for all 6 dots



Fill in any white spots in your petals by piping dots on them



Your flower power cookie 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

