# CREEPIN' IT REAL

# spooky halloween
# cookie decorating guide

**Iced Kitchen**

# Boo-tiful cookies

Three frightfully fabulous spook-tacular designs that any beginner can master. From spiderwebs to skulls, these cookies will have you screaming with delight.

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# follow along on
## YouTube

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- ☐ <u>white gel food coloring</u>*

- ☐ paper towel
- ☐ 4 <u>tip-less piping bags</u>

*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.
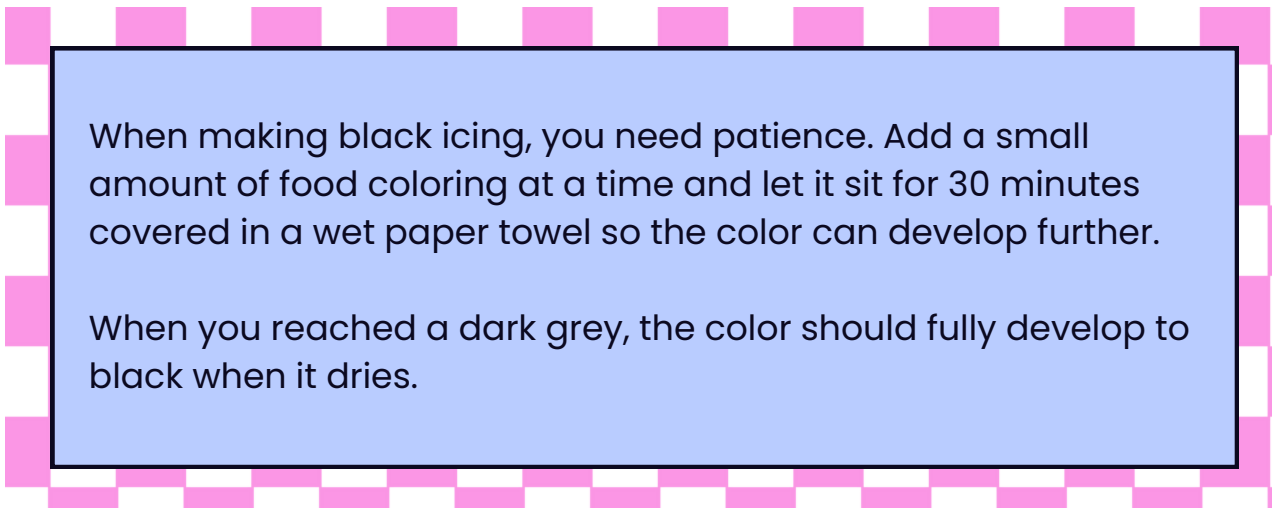



Next, we'll walk through mixing your colors consistency.

# divide and color your icing

For the beach cookies, you're going to need to create 2 different colors. You will need white and black icing.

Divide your royal icing into 2 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.

When making black icing, you need patience. Add a small amount of food coloring at a time and let it sit for 30 minutes covered in a wet paper towel so the color can develop further.

When you reached a dark grey, the color should fully develop to black when it dries.

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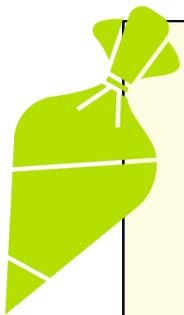
if your icing is too thin, add a tablespoon of powdered sugar at a time to thicken it back up!

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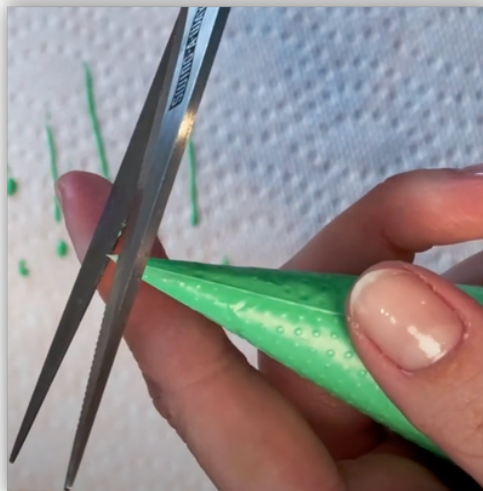
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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
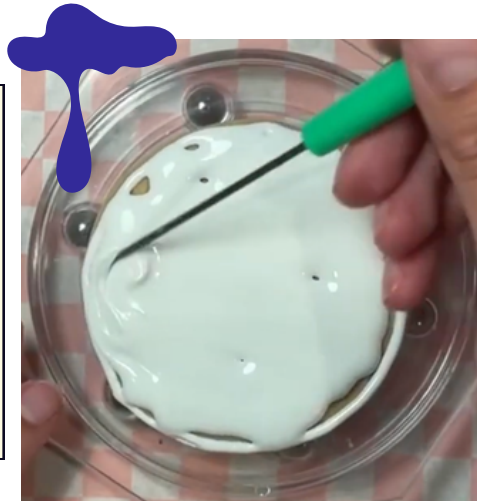


Cut a small piece, straight across the end

# decorate: skull cookie

This cookie is best when you let the white base dry a bit before coming back to add the black details.

Outline the cookie with a line of white icing



Fill the outlined cookie with white icing and even it out.



With black, outline two circles for eyes

Make two lines for a nose and fill the eyes



Pipe a curved line for a smile



Add stitch lines across the smile



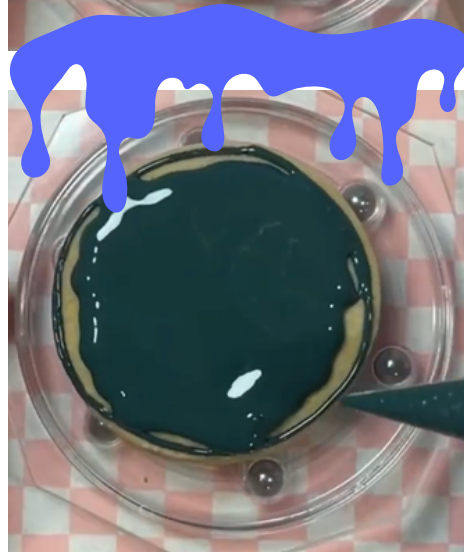**Your skull cookie is complete!**

# decorate: ghost cookie

Like the skull cookie, this is best when you let the black base dry a little so your ghosts can really stand out!

With black icing, outline your cookie

Fill your outlined cookie with black icing

With white, pipe upside down U shapes, filling the U

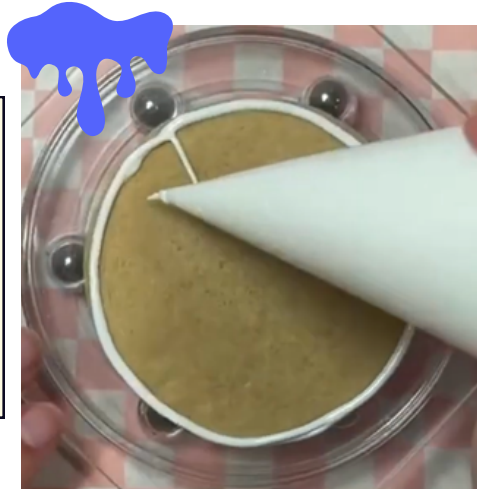With your scribe, add black icing dots for the ghost eyes

**Your ghost is complete!**

# decorate: spiderweb cookie

Biggest thing to remember with a spiderweb cookie is to clean off your scribe every time you use it!

Outline the cookie with a line of white icing

Fill in with white icing, creating an even layer

Pipe 4 black circles, gradually getting larger

Use your scribe and drag it from the inside to the out



**Your spiderweb 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