



**winter cookie
decorating guide**

**Iced
Kitchen**

Frosty Delight

Three fabulously frosty winter wonderland designs that any newbie can nail. From snowflakes to snowmen, these cookies will have you swooning in snowy delight.

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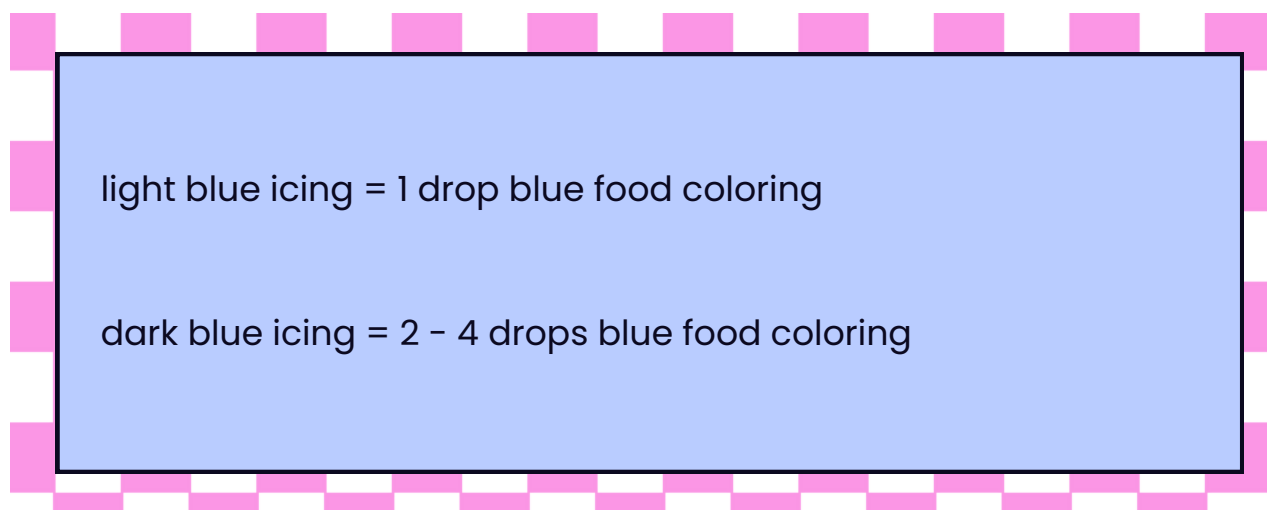
follow along on YouTube



divide and color your icing

For the winter cookies, you're going to need to create 3 different colors. You will need white, light blue, and darker blue icing.

Using one bowl, begin mixing your icing and consistency starting with white, then light blue, then dark blue. You will need approximately double the white icing to the blue icings.



Optionally, 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.

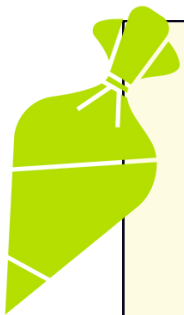
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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

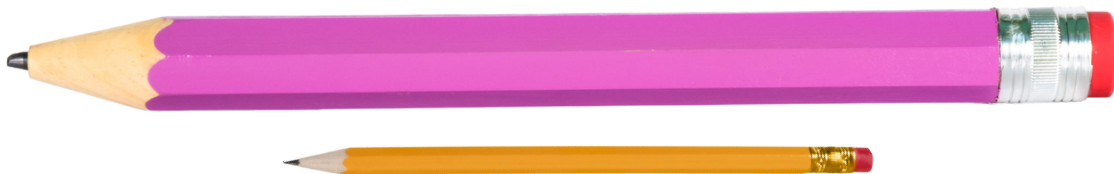


piping bag with a tip

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.

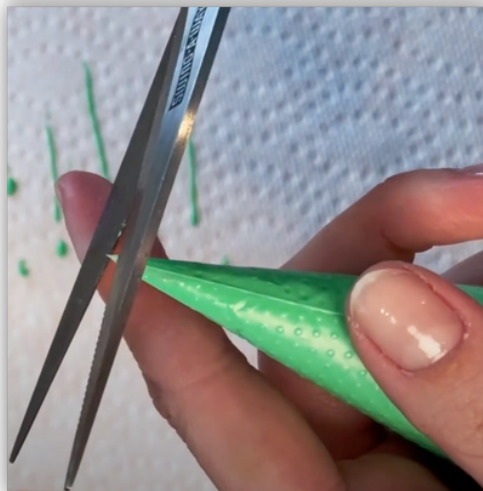
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



NOTE: You may want to start with a smaller tip for more detailed work and cut a larger piece for decorating larger spaces.

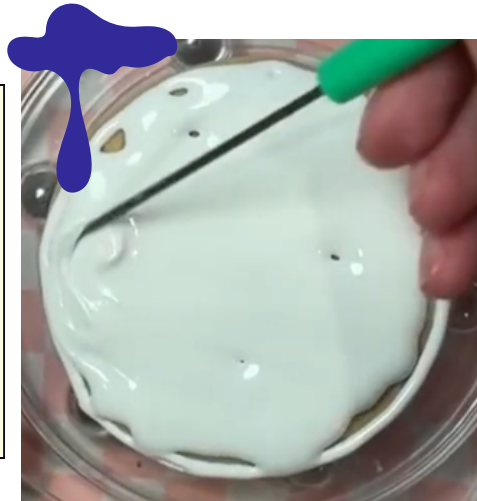
decorate: present cookie

You can add your own flair to this cookie, switching up your blues and design!

Outline the cookie with a line of white icing



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



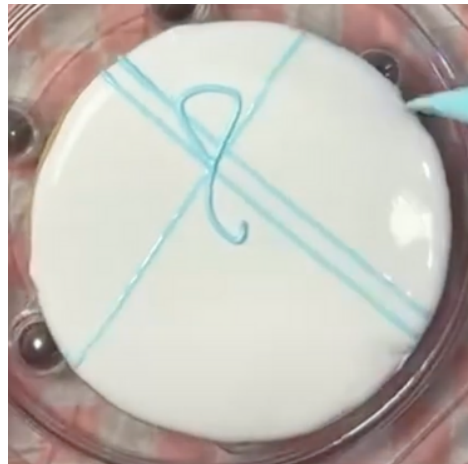
With light blue, draw a line down one part of the cookie



Turn the cookie
and pipe two
additional lines



Pipe half a bow



Repeat on the
other side



Repeat the bow
with dark blue



Add a dot for a
knot



**Your present
cookie is
complete!**



decorate: snowman cookie

You have the option to let your icing dry between the base layer and details or not – either option is cute!

With dark blue icing, outline 1/3 of your cookie



Fill that outline



With white, outline the remaining section of cookie



Fill in the
outlined section



With light blue,
pipe a squiggly
border between
the two sections



Continue by
piping a blob
on the top of a hat
for a “pom pom”



Make a triangle
for a carrot nose



With dark blue,
pipe two dots
for eyes and
then dots for a
mouth



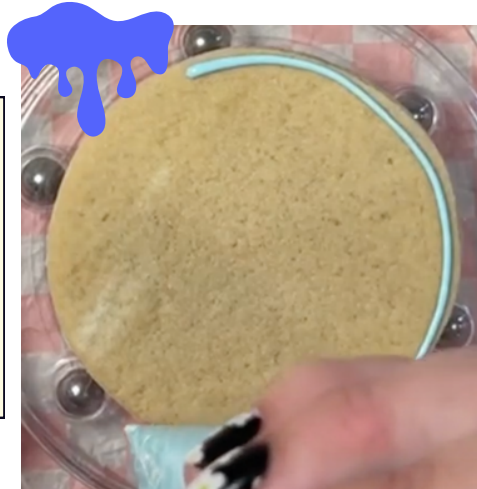
**Your snowman
cookie is
complete!**



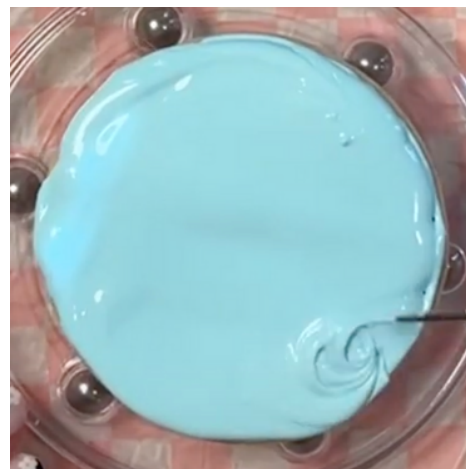
decorate: snowflake cookie

Take your time with this cookie! Slow and steady falls the snowflake.

Outline the
cookie with a
line of blue icing



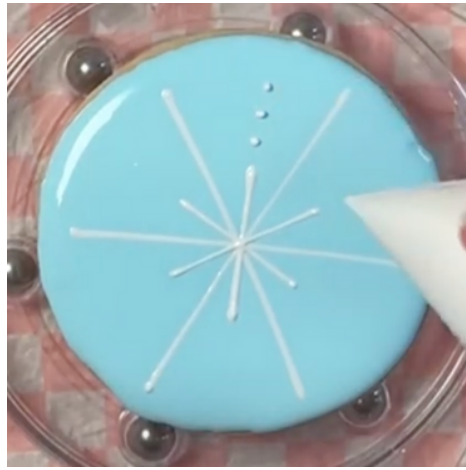
Fill in with blue
icing, creating an
even layer



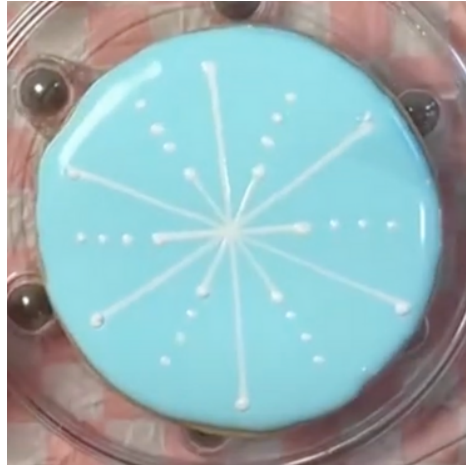
Pipe 3 long
white lines,
creating 6 even
sections



add 2-3 dots
after each short
line



Add one dot to
the end of each
line



Add three
arrows on the
end of each long
line



**Your snowflake
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

