



# FALL VIBES ONLY

**beginner cookie  
decorating guide**

**Iced  
Kitchen**

# fabulously fall

Three fabulously fall-themed designs that any newbie can nail. From leaf piles to pumpkins, these cookies will have you falling in love with baking.

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**follow along on  
YouTube**



- \*optional

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 4 different colors. You will need yellow, orange, red, and green icing. You'll also create 2 different consistencies, the normal 15-20 second icing and a thicker toothpaste like consistency.

You can use 4 different bowls or you can use the "one bowl method" where you mix the color and consistency from lightest shade to darkest, using the same bowl.



Yellow: 6 drops yellow food coloring

Orange: 4 drops yellow + 2 drops red food coloring

Red: 4 drops red food coloring

Green: 6 drops yellow + 2 drops blue food coloring

## 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 and one that is thicker, like toothpaste.

The first you'll mix is the toothpaste like consistency. It's thicker and can hold a shape, but still has a little flow.

The second 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.

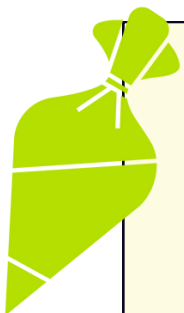
### 20 second icing

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.

You'll want the toothpaste consistency for the yellow, orange, red, and green icing and the 20-second icing for the yellow, orange, and green icing.



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.

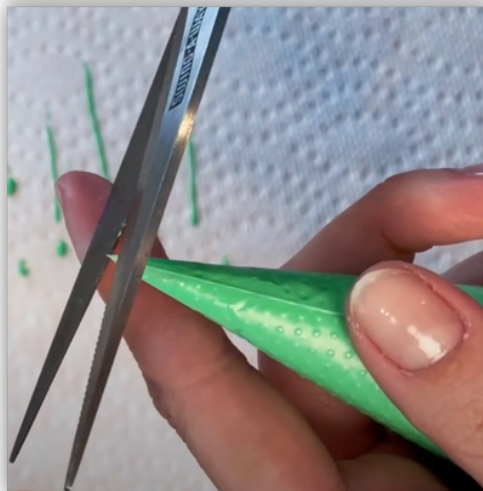
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



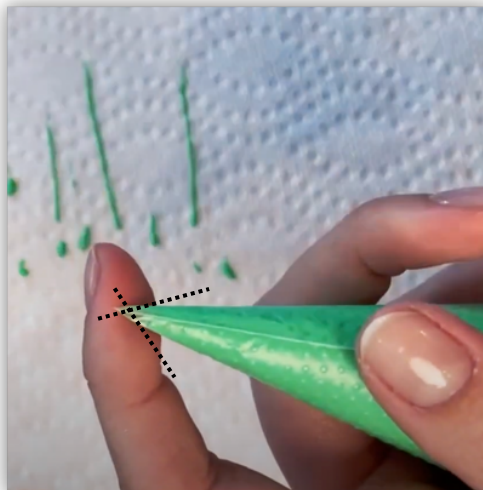
For this set, you'll try a new cut for your thicker consistency icing (the yellow, orange, red, and green thicker icing bags), this will allow you to get a leaf shape.

Instead of cutting the piping bag straight across, you'll cut at an angle on each side.

Flatten the tip of  
the icing bag



Cut at an angle  
on one side and  
then repeat on  
the other



# decorate: leaf pile cookie

You'll want to do this cookie in layers, at least two, to allow each layer of leaves to dry a little bit and create more dimension. In between layers, decorate other cookies.

Using one color at a time, pipe on little leaves with this thicker icing



Repeat with each color to create a single layer on the cookie



Once the first layer has dried a little, add another layer of leaves



Fill in every  
empty space on  
the cookie.



**Your leaf pile  
cookie is  
complete!**





## decorate: candle cookie

This cookie attempts to make a 2D design, 3D. Like the leaf pile, you'll want to do this cookie in layers as well, using a mix of the thicker consistency and 20-second consistency.

Draw or carve  
out an oval of  
the candle



Use the thicker  
green icing and  
wipe a flat layer  
of it above the  
oval



With the thinner  
orange icing,  
outline and fill  
the oval



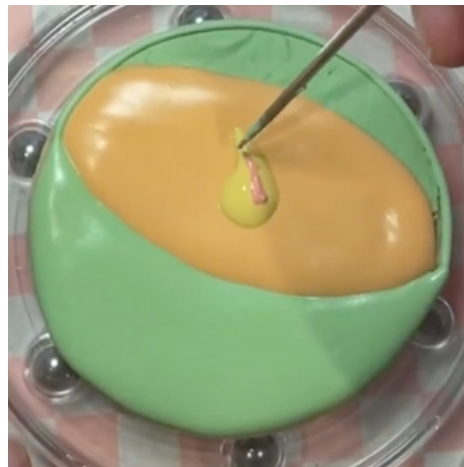
After letting the orange dry a little, come in with the thin green icing, outline and fill the rest of the cookie



With the thin yellow icing, pipe a flame shape on the orange



With the thick red, pipe a blob on the yellow flame and use the scribe to mix it around



**Your candle is complete!**



# decorate: pumpkin cookie

Like the other two cookies in this set, you want to work on this pumpkin in stages, allowing sections to harden over before working on the next area.

Draw or carve 5 overlapping ovals, creating a pumpkin shape



Outline and fill every other oval with the thinner orange icing



Once the original sections have hardened slightly, outline and fill remaining sections



Use the thicker  
green icing and  
pipe a stem  
shape



**Your pumpkin  
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](https://www.instagram.com/iced.kitchen)

