

eat your **EMOTIONS**

beginner cookie decorating guide



Don't Worry, Be Emoji

Have you tried to draw an emoji in a note? It's weird. Really weird. But these cookies actually do look like the digital counterpart. And if they don't, you can just eat the evidence otherwise.

table of contents

04	<u>Supply List + Important Links</u>
05	<u>Icing Consistency, Coloring + Bagging</u>
11	<u>Grinning Face</u>
13	<u>Grimacing Face</u>
15	<u>Unamused Face</u>
17	<u>Sunglass Smiley</u>
19	<u>Storing + Sharing</u>



follow along on
YouTube



- ☐ sugar cookies
- ☐ royal icing
- ☐ toothpick or scribe
- ☐ yellow food coloring
- ☐ white gel food coloring*
- ☐ black food coloring
- ☐ 4+ tip-less piping bags
- ☐ paper towel

get your supplies together



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

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 yellow, and then black. You will need majority yellow icing, creating at least 2 piping bags of it and small piping bags of white and black.



yellow icing = 18 drops yellow food coloring

white icing = 1/2 teaspoon white food coloring

black icing = 1/2-1 teaspoon black food coloring

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. Its name 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.

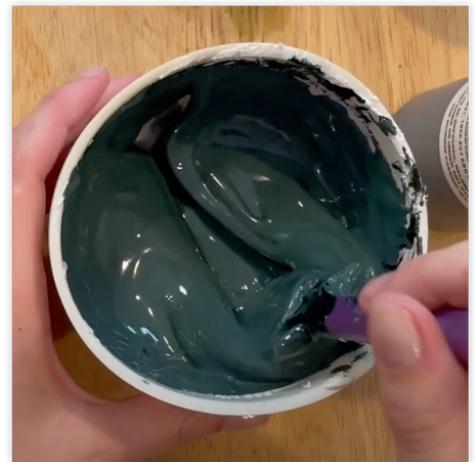
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

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.

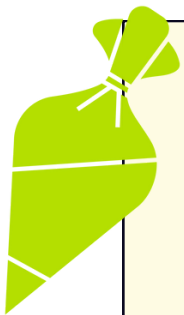
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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.

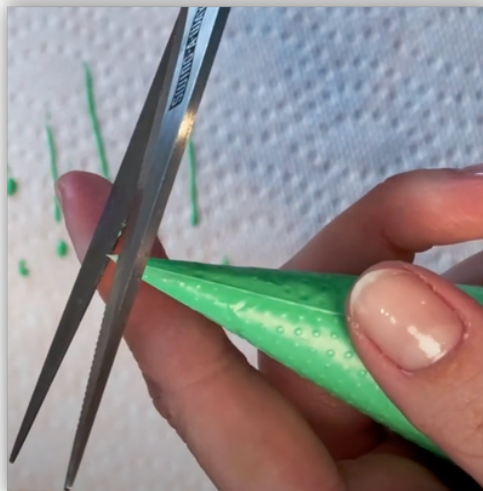
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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: every emoji base

Every emoji in this set starts with a yellow base. Decorate each cookie with this yellow base before adding any faces.

Outline the cookie with a line of yellow icing



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



Let the icing “crust” a bit (about 10 minutes) before decorating



decorate: grinning face

Look, we can't all be as iconic as the OG smiling face, but this one brings a little more flair to it.

Outline the smile in the shape of a sideways D, with a line through it using black icing



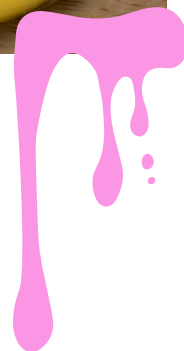
Pipe the eyes in a sideways <, filling in the top and the bottom of the smile



Fill in the top
outline of the
smile with white
icing



**Your grinning
face emoji is
complete!**



decorate: grimacing face

Look, we can't all be as iconic as the OG smiling face, but this one brings a little more flair to it.

Outline the mouth in the shape of an oval using black icing



Pipe the eyes in a sideways <, filling in the top of the eyes



Fill in mouth
with white icing
and then make
four vertical
lines with black
icing



**Your grimacing
face emoji is
complete!**



decorate: unamused face

One of my most used emojis because, apparently, I am not amused!

Outline an
upside down
smile with black
icing



Fill that outline



Outline spoon like
shapes for the
eyes



Fill in the outline



Pipe two curved lines, one over each eye for an eyebrow



Your unamused face emoji is complete!



decorate: sunglass smiley

It's not a regular smiley, it's a cool smiley...one with sunglasses!

Outline the mouth in the shape of an oval using black icing



Pipe an outline for your sunglasses, making a bubble B shape



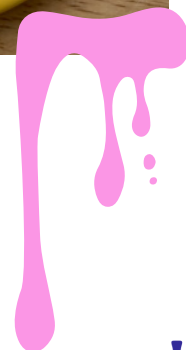
Fill in the outline
of the
sunglasses with
black icing



Add a dot of
white icing onto
each lens of the
glasses and
swipe through it
with your scribe



**Your sunglass
smiley emoji 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

