

heart's delight

decorating guide

**Iced
Kitchen**

hearts in your eyes?

Valentine's day has always been one of my favorite holidays. I never saw it as something you needed a partner for, but a chance to just share with those you love, how much you love them.

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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.

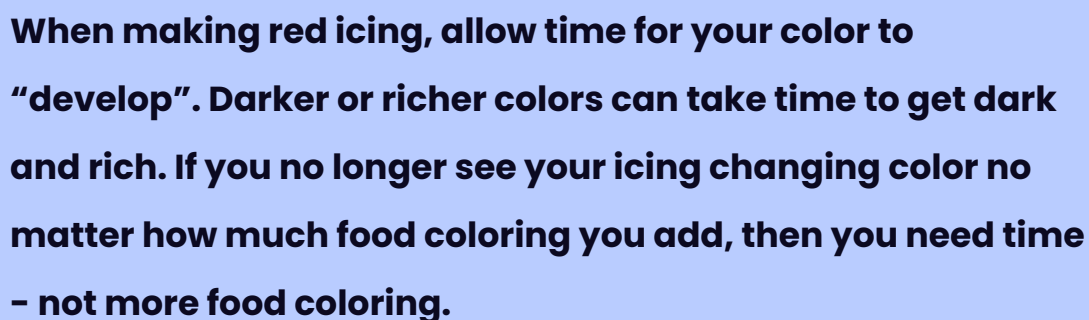


Next, we'll walk through mixing your colors consistency.

divide and color your icing

For the beach cookies, you're going to need to create 3 different colors. You will need white (optional), light blue, and blue icing.

Using one bowl, begin mix your icing and consistency starting with white, then red. You can create an even amount of icing, or make predominantly one or the other color.



When making red icing, allow time for your color to “develop”. Darker or richer colors can take time to get dark and rich. If you no longer see your icing changing color no matter how much food coloring you add, then you need time - not more food coloring.

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.

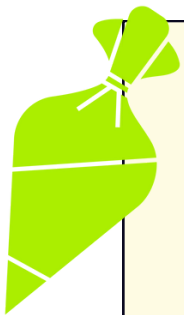
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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.

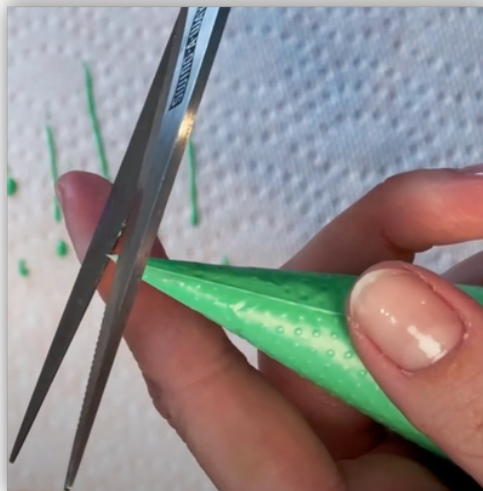
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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: negative space cookie

For those who might like a little less icing or just wants to use one color, this cookie is perfect!

With your scribe or edible pen, draw a heart in the cookie



Outline the cookie and the heart



Fill in the outlines sections, leaving the heart empty



Your negative space heart cookie is complete!



decorate: single line cookie

One of my favorite decorating styles is single line drawing, this heart is meant to look like a single line (simple to do with a heart). Simple, yet beautiful.

Outline the
cookie with icing



Fill in the outline
with icing



Draw a heart
with contrasting
icing with a
single line

start at the bottom
of the heart and
slowly create your
heart!



**Your single line
heart cookie is
complete!**



decorate: heart of hearts cookie

Trickiest cookie of the bunch takes a steady hand to locate all the dots!

Outline the cookie with a line of icing



Fill in with white icing, using your scribe to even out the icing



With a contrasting icing color, pipe dots in a shape of a heart



Run your scribe
to the middle of
each dot to
make a heart



Add more dots
to the center of
the heart and
use your scribe
to make them
hearts as well



**Your heart of
hearts 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](#)

