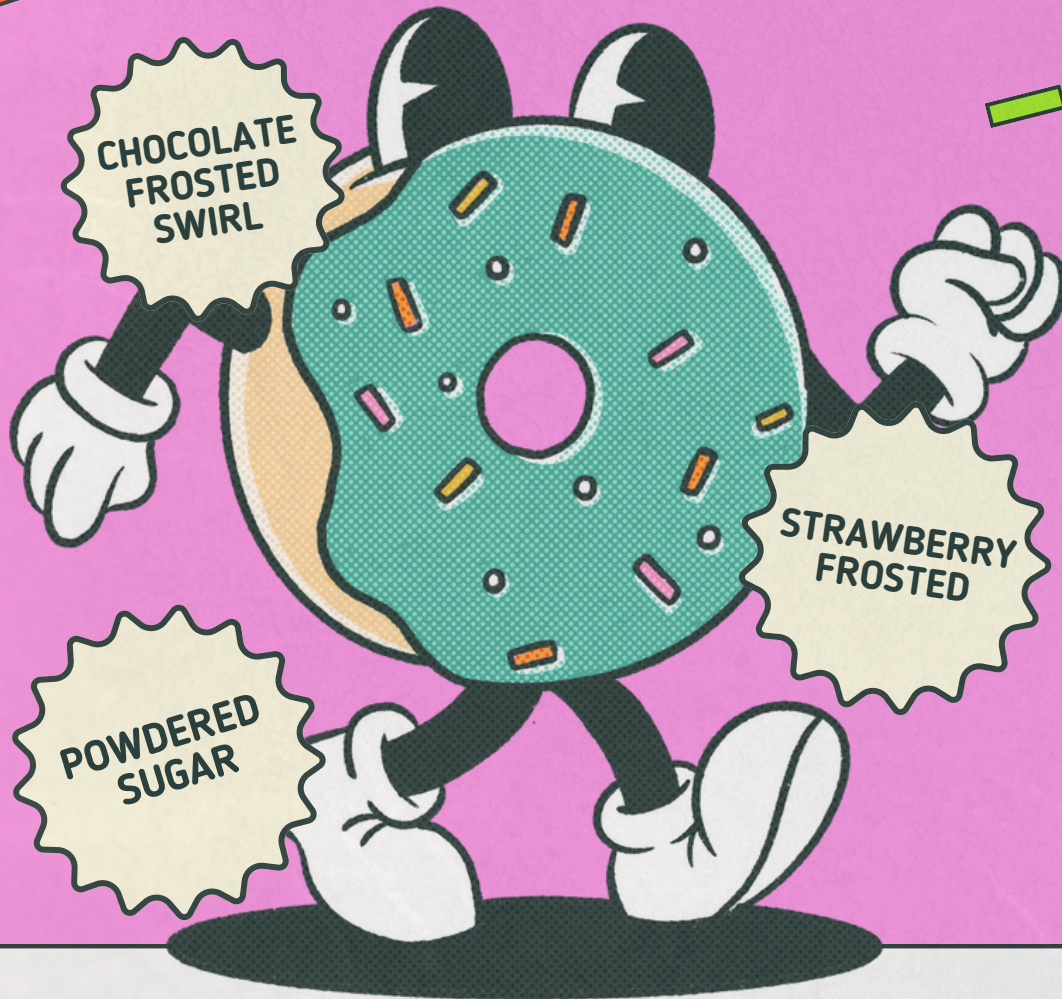


SPRINKLE SOME FUN

donut cookie decorating guide



**Iced
Kitchen**

something to dip in...

That's what you'll get with these simple donut cookies. Not only a donut but a cookie to dip in your coffee (or milk or hot chocolate or not dip at all). Bonus, you won't just get regular donut cookies, you'll also get donut hole cookies!

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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.



making a donut shape

You don't need a specialty cutter to make a donut shape, you can use your typical circle cutter and find a smaller circle shape to cut the center of the donut out.



cutting out center of cookie



baked cookie without center

Go around your kitchen and see if you have a small circle that could cut this shape. I used the inside of a biscuit and donut cutter, but you could find a small circle cutter. You can also utilize a piping tip, a cupcake corer, apple corer, or even just cut a circle with a knife.

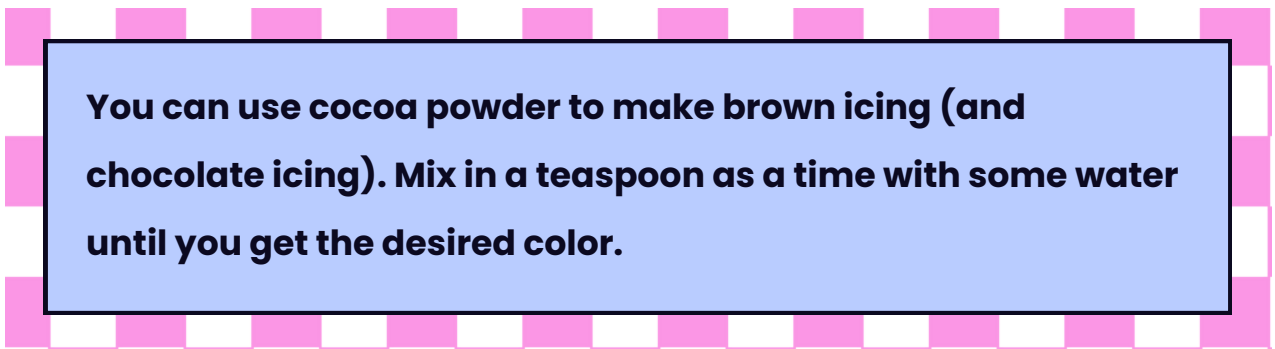
Once you cut a hole out of the center of the cookie dough, you can then bake your cookies.

You do not have to take the center out of the cookie, you can also just not fill in that part of the cookie!

divide and color your icing

You're going to need to create 3 different colors. You will need white, pink, and brown icing.

Using one bowl, begin mix your icing and consistency starting with white, then pink, and then brown. Create an even amount of each icing color.



You can use cocoa powder to make brown icing (and chocolate icing). Mix in a teaspoon at a time with some water until you get the desired color.

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 comes 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.

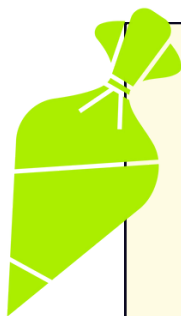
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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.

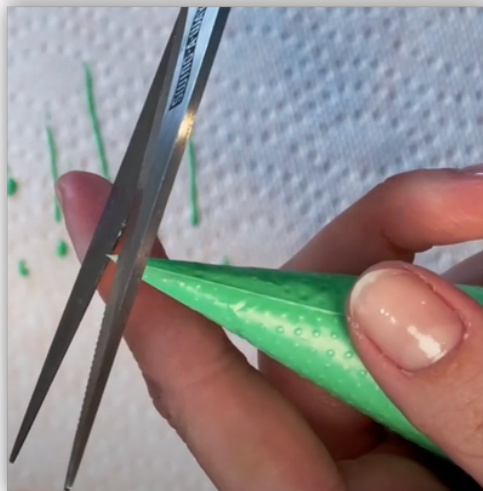
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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

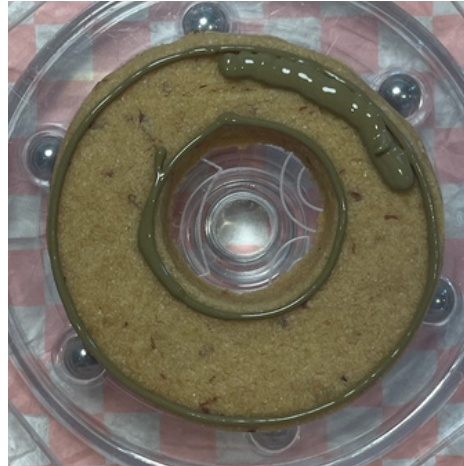


Cut a small piece, straight across the end



decorate: chocolate frosted swirl cookie

Outline each
edge with brown
icing



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



With the pink icing, pipe a zig zag line across the cookie

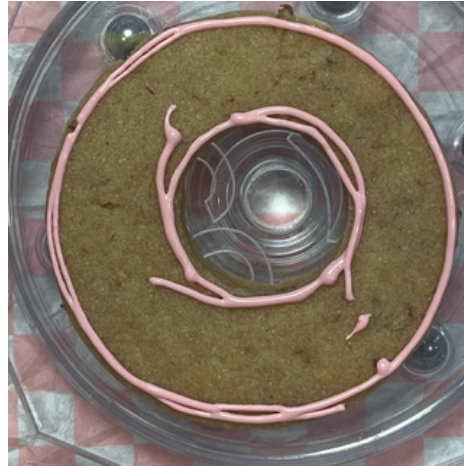


Your chocolate frosted swirl donut cookie is complete!



decorate: strawberry sprinkle cookie

Outline the
cookie with pink
icing



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



Sprinkle
sprinkles of your
choice



**Your
strawberry
sprinkle donut
cookie is
complete!**



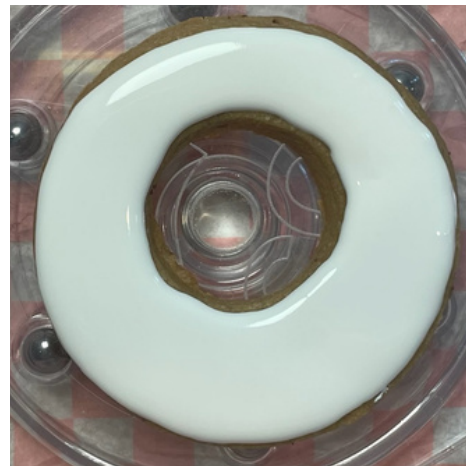
decorate: heart of hearts cookie

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

Outline the
cookie with a
white icing



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



Once the icing crusts, pipe white icing across the cookie and use a sponge to spread it out



Your powdered sugar donut 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

