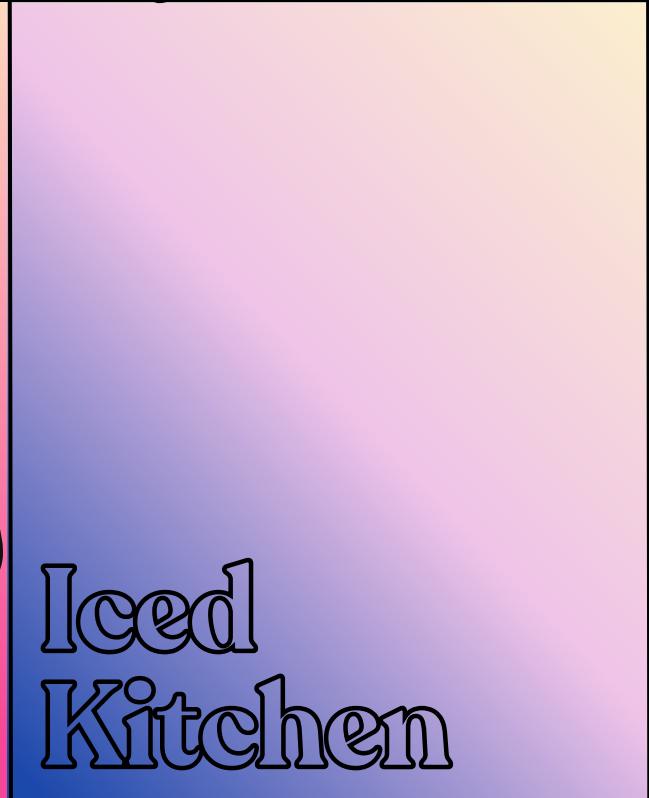
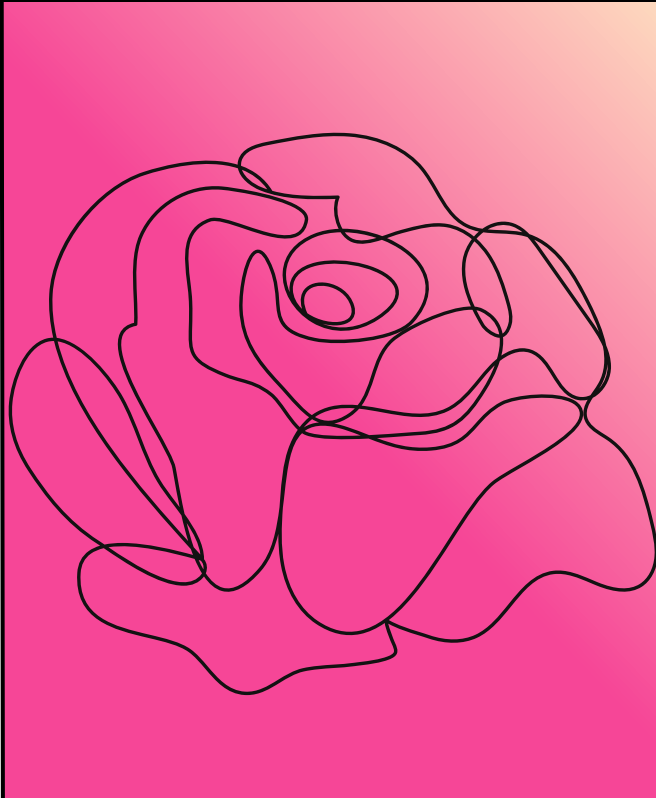


# SPRING FLING

cookie decorating guide



## spring is an awkward time

Mainly April though...but with climate change maybe April will become the new summer soon - so let's stick to Spring is a weird time. Will it snow or will you go to the beach? No one knows!

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follow along on  
YouTube



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

## get your supplies together

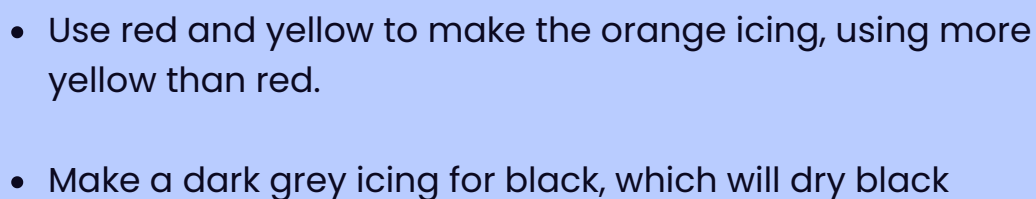




# divide and color your icing

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

Using one bowl, begin mix your icing and consistency starting with white, then orange, and then black. You will need predominantly white icing, followed by orange, and then black.

- 
- Use red and yellow to make the orange icing, using more yellow than red.
  - Make a dark grey icing for black, which will dry black

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.

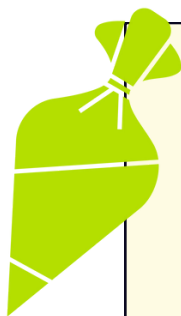
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

### 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!

You can also leave the black and orange icing a little bit thicker so the line doesn't spread as much.

# 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.

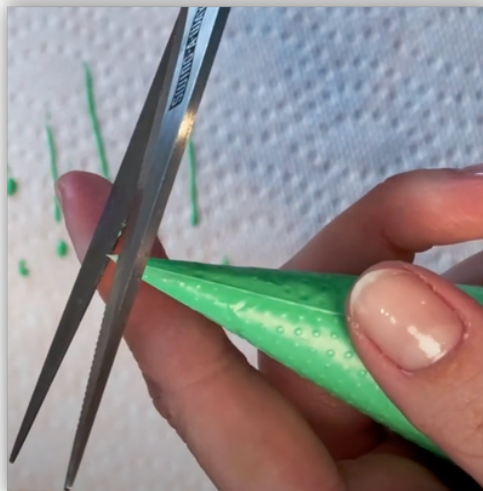
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



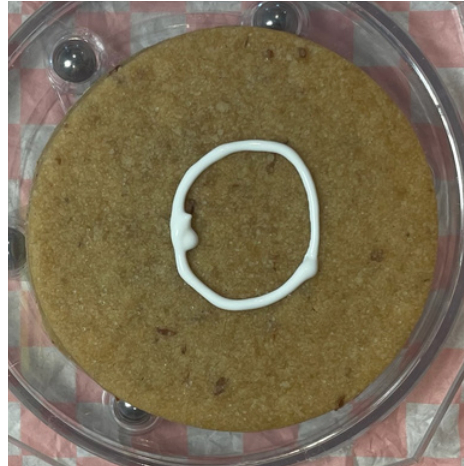
Cut a small piece, straight across the end





## decorate: melted snowman cookie

Pipe a small white circle in the middle of cookie and fill it in



Once the middle has crusted (about 5 minutes), pipe a second blob around it and fill



Repeat the second step, creating a third layer.



With the black icing, pipe on two dots for eyes and 5 for a smile. With the orange, pipe a triangle



With the black, pipe two long lines and then an arrow to create arms and hands

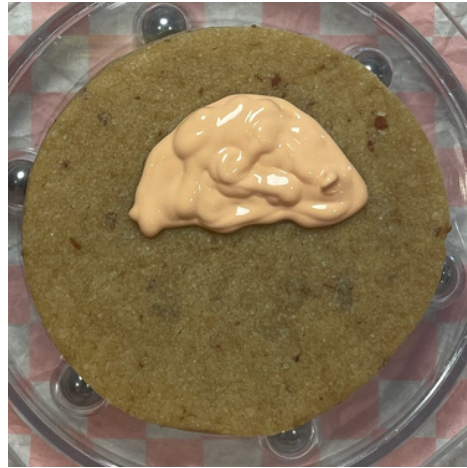


**Your melted snowman cookie is complete!**



## decorate: umbrella cookie

With the orange,  
pipe a small half  
circle



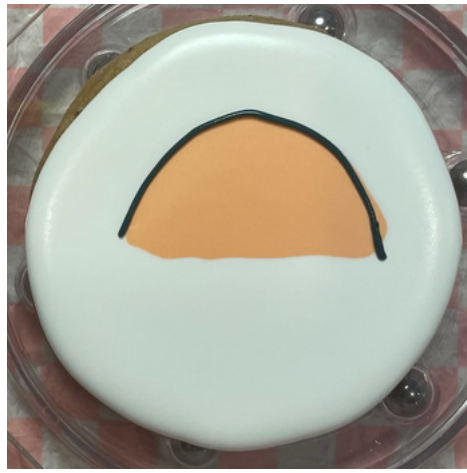
Outline the  
cookie with  
white icing



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



Once the icing has crusted over, take the black and a line on the curved edge of the circle



On the straight edge, pipe a scalloped edge



From the middle of the scalloped edge, pipe a “J” shape



**Your umbrella cookie is complete!**





## decorate: blooming flower cookie

Outline the  
cookie with a  
orange icing



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





Once the icing crusts, start in the center and pipe a line slowly, swirling out the the edge of the cookie



**Your blooming flower 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

