

MINIMALIST

WOODLAND CREATURES

cookie decorating guide



the woods have come alive

Not that the fall and winter don't have active woods, but springtime sees new leaves, new babies, and a forest full of activity! Bring the spring inside (and without a safety hazard of getting close to animals you shouldn't) with this step-by-

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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
- ☐ blue food coloring
- ☐ 3 tip-less piping bags
- ☐ paper towel

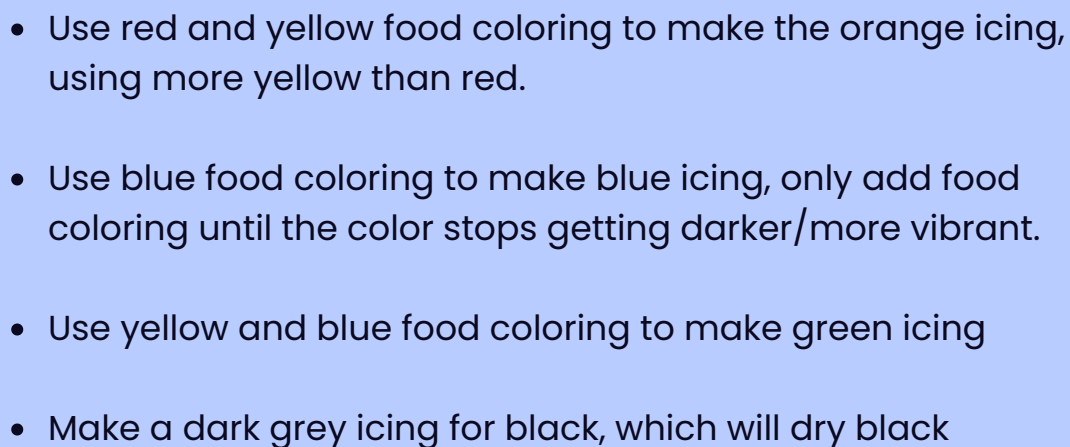
get your supplies together



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, orange, blue, green, and then black. You will need predominantly white icing, followed by orange, and then black.

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- Use red and yellow food coloring to make the orange icing, using more yellow than red.
 - Use blue food coloring to make blue icing, only add food coloring until the color stops getting darker/more vibrant.
 - Use yellow and blue food coloring to make green icing
 - 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. 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.

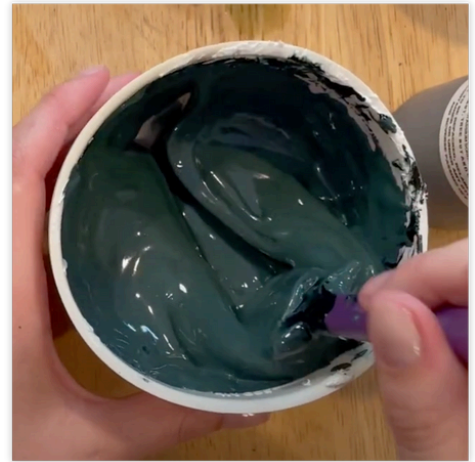
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

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.

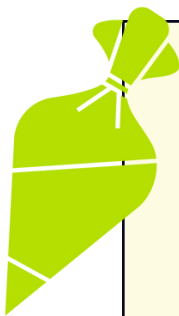
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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!

You can also leave the black icing a little bit thicker so the icing doesn't spread as much when you pipe it on.

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.

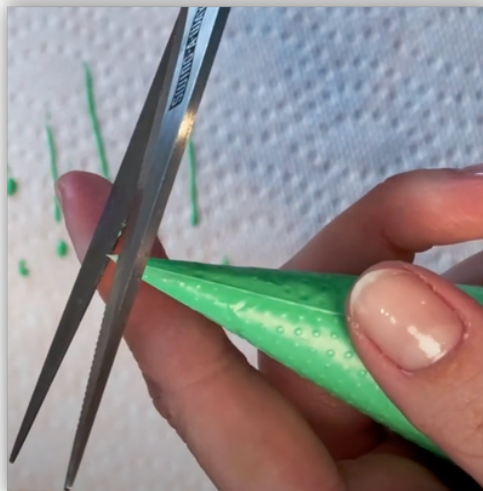
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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

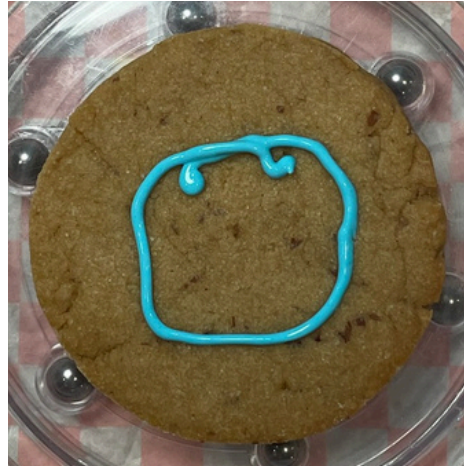


Cut a small piece, straight across the end



decorate: bear cookie

Pipe a blue wonky circle in the middle of the cookie



Fill in the shape



With white, outline the cookie with icing



Fill in the outlined area with white icing and even out with a scribe.



With the black, pipe one line of icing in the shape of a bear. Go slow!



Your bear cookie is complete!



decorate: fox cookie

Pipe an orange elongated blob in the middle of the cookie



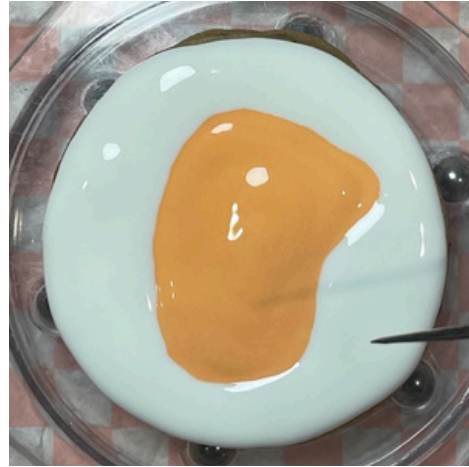
Fill in the shape



With white, outline the cookie with icing



Fill in the outlined area with white icing and even out with a scribe.



With the black, pipe one line of icing in the shape of a fox. Go slow!



Your fox cookie is complete!



decorate: moose cookie

Pipe a green triangle blob in the middle of the cookie



Fill in the shape



With white, outline the cookie with icing



Fill in the outlined area with white icing and even out with a scribe.



With the black, pipe one line of icing to create the moose nose. Go slow!



Continue with the black, making the antlers and ears



Your moose cookie is complete!



save extra icing

If you have extra icing (particularly for this set, as the same colors will be used in the birthday cookies), you can save it to use in the future.

Get a new piping bag for each color of icing and fill the new bags with the previously used icing. Once the new bags are filled, knot the ends as usual.

Write on the piping bag when the icing was created and put it in your freezer.

When you're ready to use the icing, pull it out of your freezer and place on the counter for roughly an hour to get to room temperature.

Once at a time, take a piping bag and massage it in your hands and then you can cut the tip and use it as usual.



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

