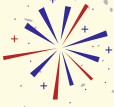
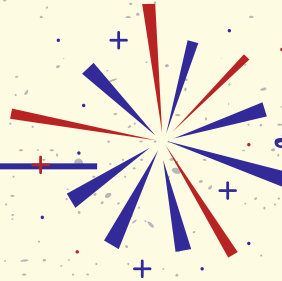
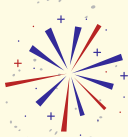


## COOKIE GUIDE



# Light Up Your Cookies



**Iced Kitchen**

## no noise, but all the pizazz

Maybe I'm in the minority, but with all the flash of fireworks, the bangs are a bit too much for my old ears. But firework cookies? That solves the problem of it all. Plus side is if you eat them in the dark, no one knows your mouth is black.

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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.

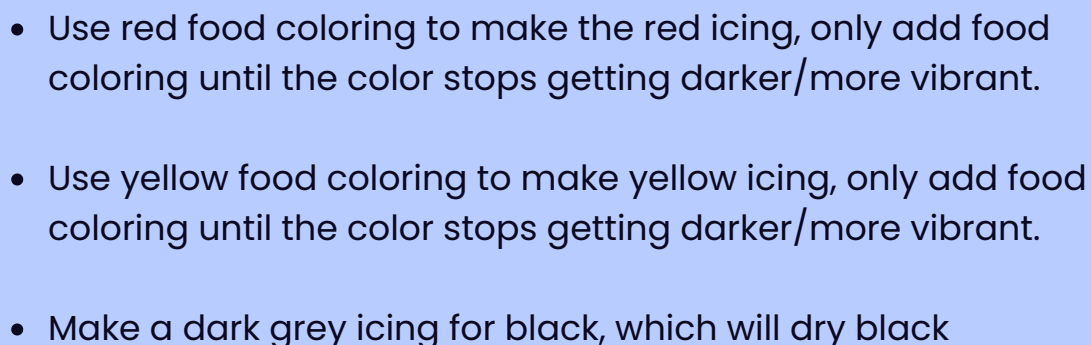




# divide and color your icing

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.

- 
- Use red food coloring to make the red icing, only add food coloring until the color stops getting darker/more vibrant.
  - Use yellow food coloring to make yellow icing, only add food coloring until the color stops getting darker/more vibrant.
  - 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.

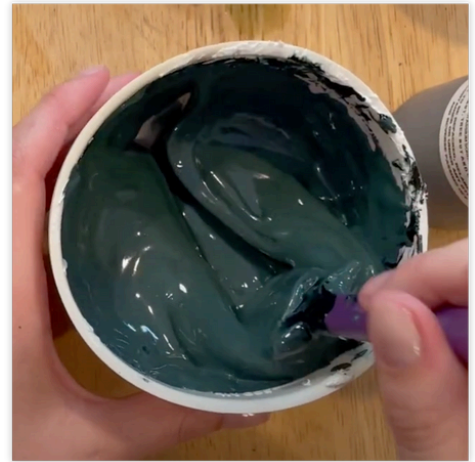
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

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.

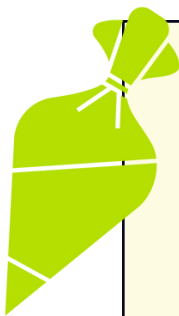
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

## 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 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.

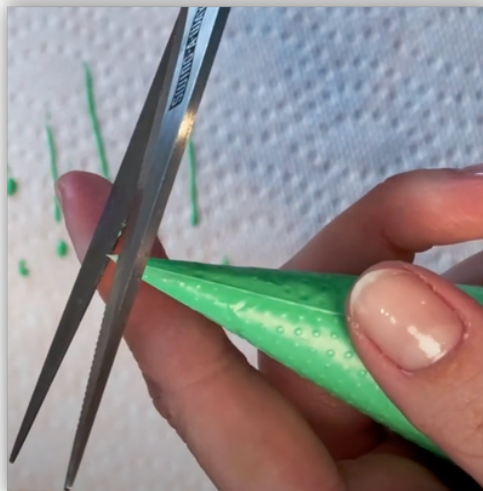
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



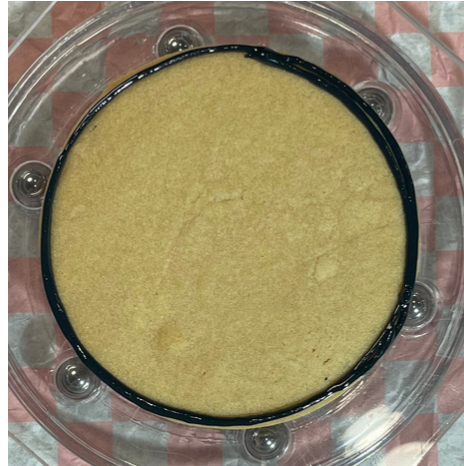
Cut a small piece, straight across the end



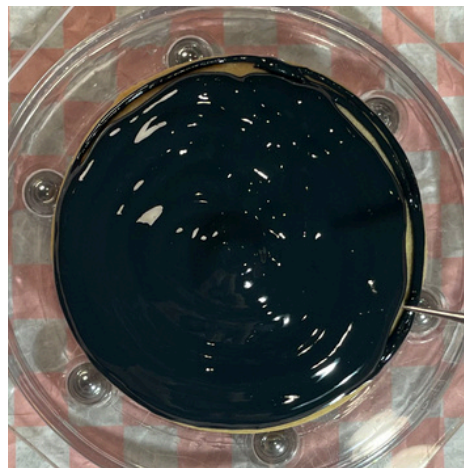


## decorate: rocket cookie

Outline the  
cookie in black  
icing



Fill in the circle +  
even out with  
your scribe



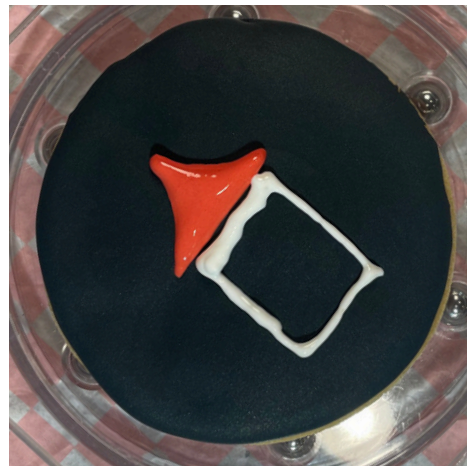
One dry, pipe a  
curved triangle  
on 1/3 of the  
cookie



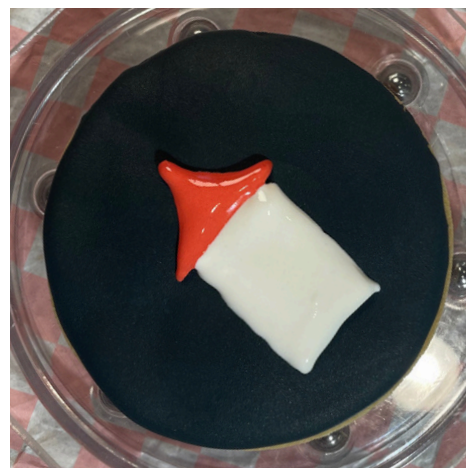
Fill in the outline



Pipe a rectangle  
next to the  
triangle.



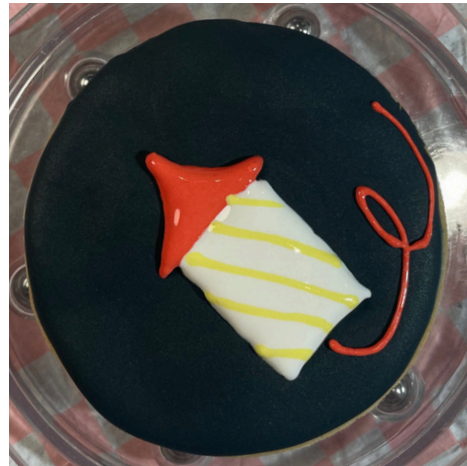
Fill in the  
rectangle with  
white icing



Pipe yellow icing  
in lines over the  
filled in white  
rectangle



Pipe a swirly red  
line from the  
white rectangle



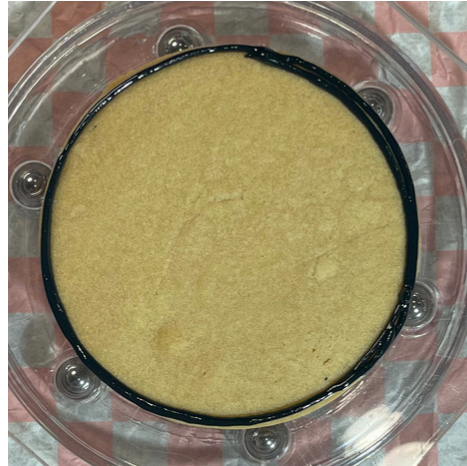
**Your rocket  
cookie is  
complete!**



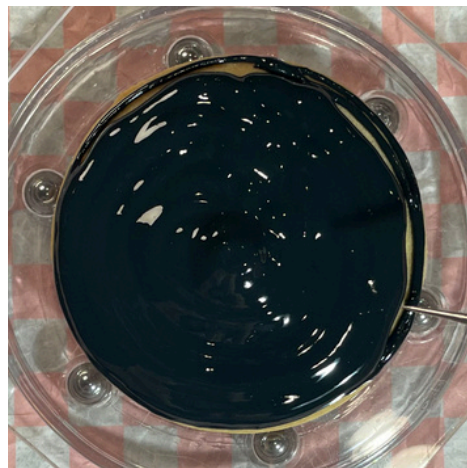


## decorate: individual firework cookie

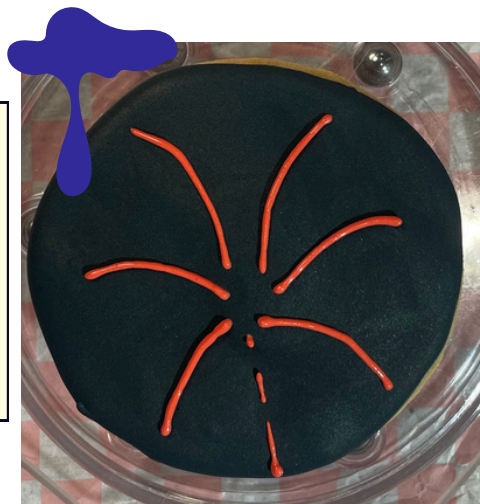
Outline the  
cookie in black  
icing



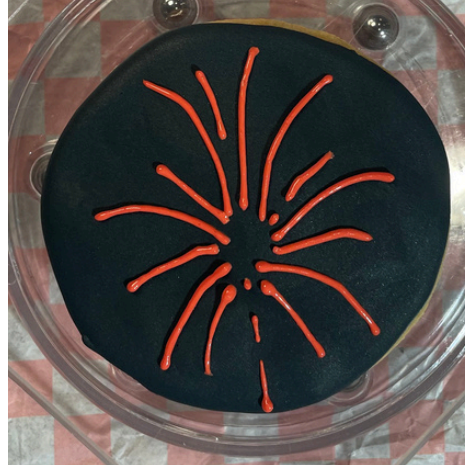
Fill in the circle +  
even out with  
your scribe



Once dried, pipe  
7 lines, bursting  
from one center  
point



Continue filling in  
with more lines  
and then add  
some dots



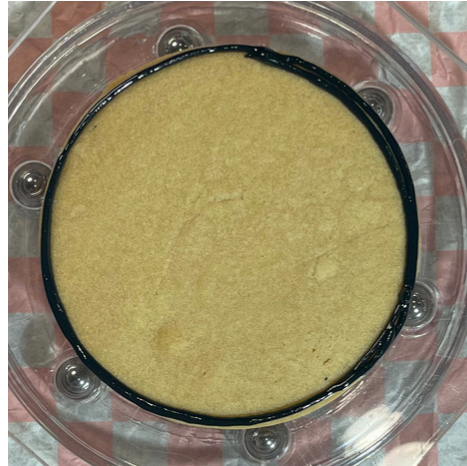
**Your individual  
firework cookie is  
complete!**



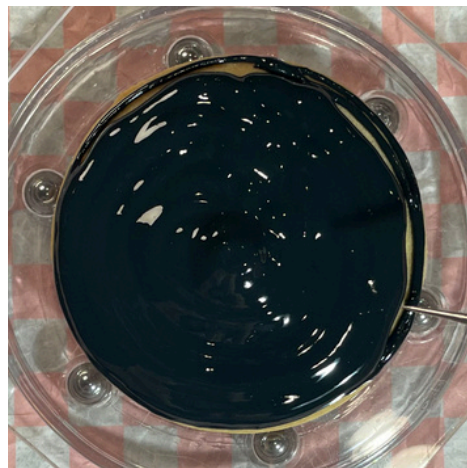


## decorate: three firework cookie

Outline the  
cookie in black  
icing



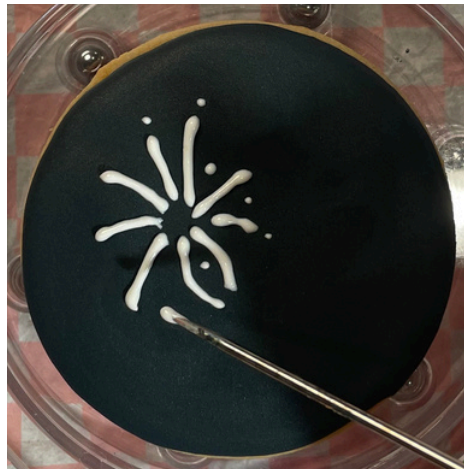
Fill in the circle +  
even out with  
your scribe



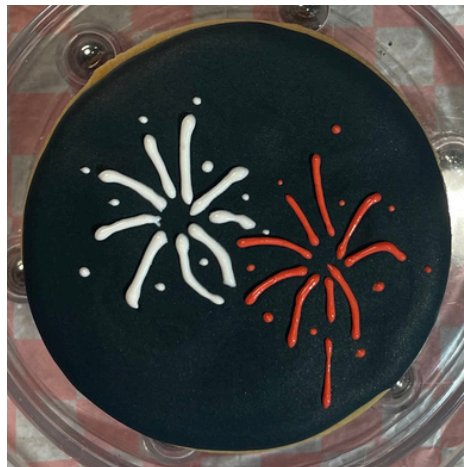
Once dried, pipe  
white lines from  
a center point, in  
a burst shape



With a scribe add dots around the firework



Repeat with red icing in another section of the cookie



Repeat one last time with yellow icing



**Your three  
firework 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!

Additionally, keep your icing and use it on the BBQ cookies!

**enjoy your cookies!**

Share them with me @iced.kitchen

