

SWEET BIRTHDAY TREATS!



beginner cookie decorating guide

Iced Kitchen

birthdays made better with cookies

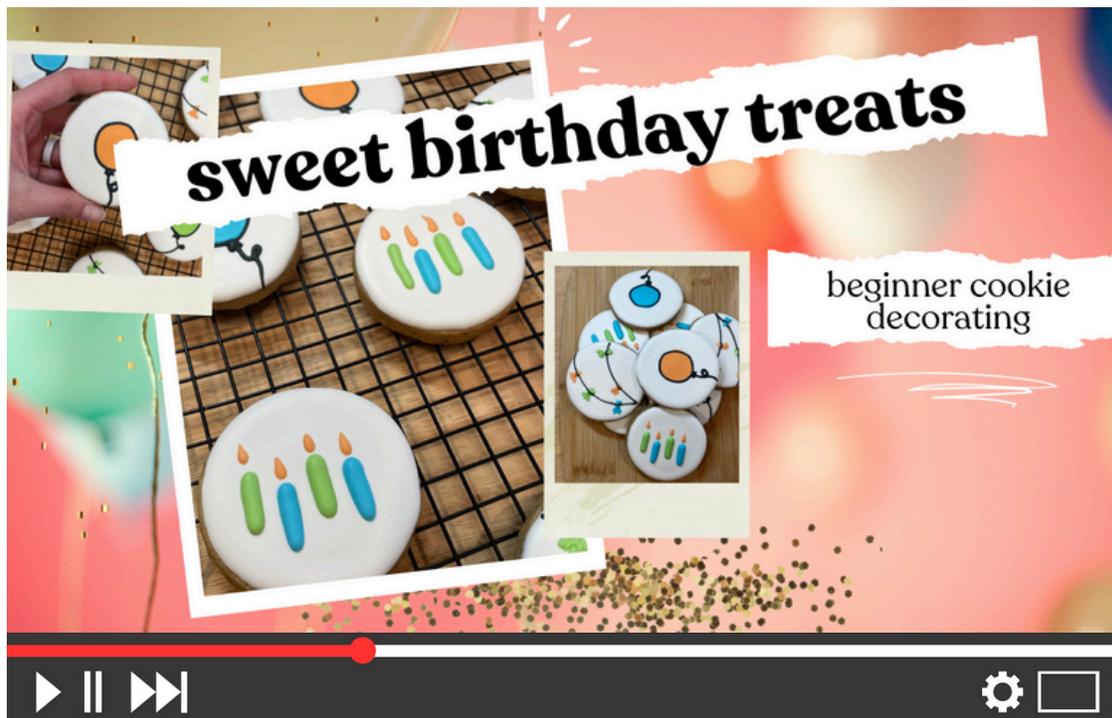
The first intentional cookie set I created where I planned out the designs and repeated them - instead of just making each cookie a lil different - was for my 30th birthday. This set recreates that for YOU!

table of contents

04	<u>Supply List + Important Links</u>
05	<u>Icing Consistency, Coloring + Bagging</u>
10	<u>Balloon</u>
12	<u>Candles</u>
14	<u>Garlands</u>
16	<u>Storing + Sharing</u>



follow along on YouTube



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 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. 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.

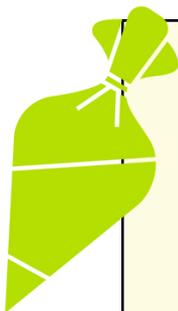
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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

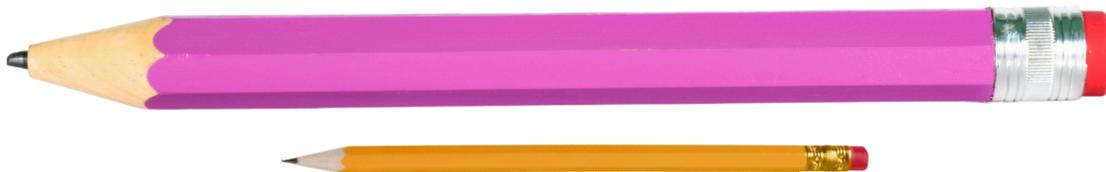


piping bag with a tip

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.

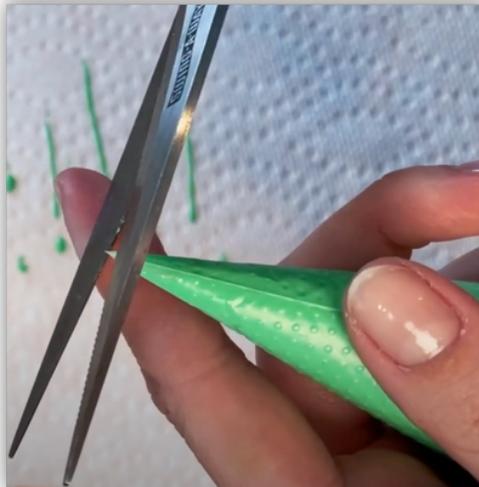
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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: balloon cookie

Pipe a blue circle in the middle of the cookie



Fill in the circle



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 a circle over the color and then a line with a loop, adding one arrow where the line meets the circle.



Your balloon cookie is complete!

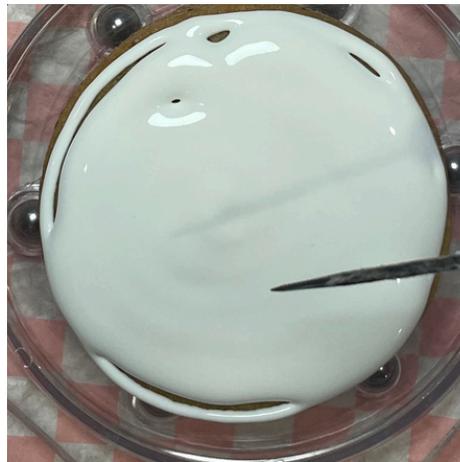


decorate: candles cookie

Outline the cookie with with icing



Fill in the cookie and use a scribe to even out the icing



Once dried, pressure pipe 4 lines, alternating colors



Using orange,
pipe a tear drop
shape above each
line



Using a scribe,
help elongate
the tear drop to
look more like a
flame



**Your candles
cookie is
complete!**

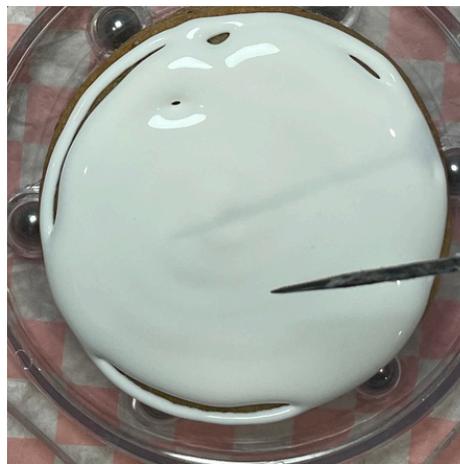


decorate: garland cookie

Outline the cookie with with icing



Fill in the cookie and use a scribe to even out the icing



Once dried, pipe two curved black lines across the cookie



Over the black line,
pipe on three lines
in a small bunch,
alternating colors
for each bunch



Once slightly
dried, add 2-3
more lines per
bunch



Optional: add a
small black line
over each bunch



**Your garland
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](https://www.instagram.com/iced.kitchen)

