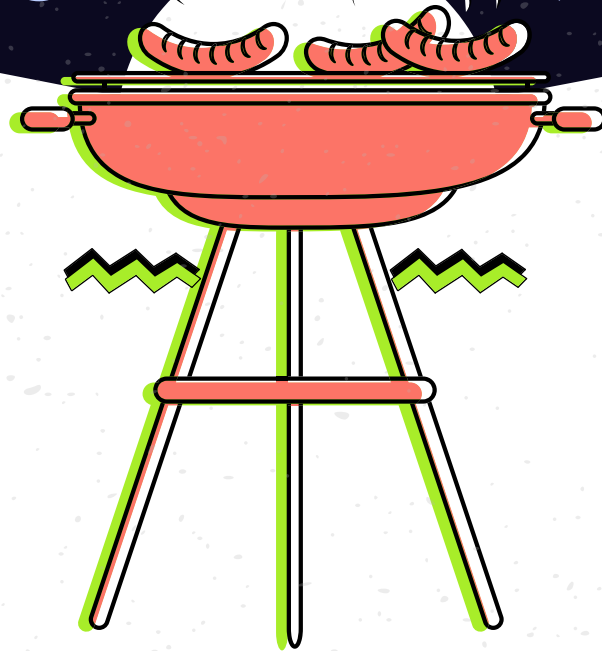


s i z z l i n g

COOKIE SET



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



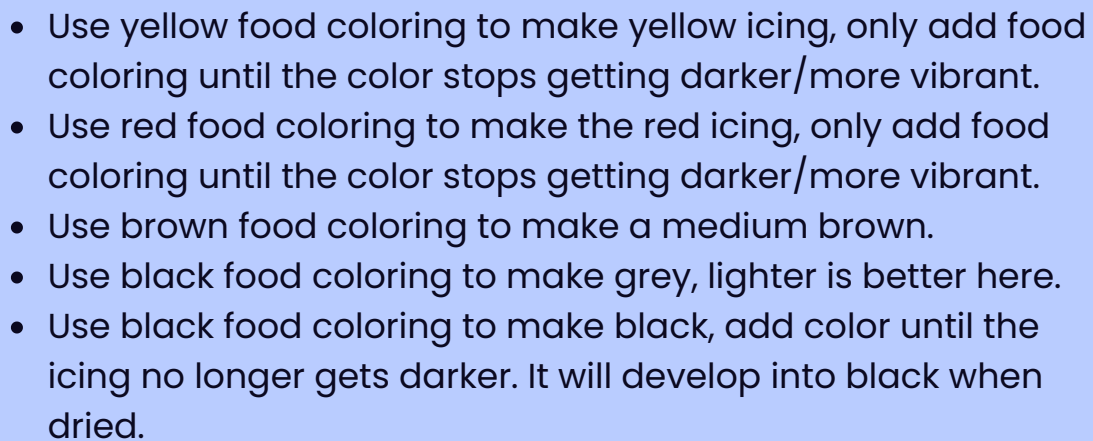




## divide and color your icing

You're going to need to create 5 different colors. You will need yellow, red, brown, grey, and black icing.

Using one bowl, begin mix your icing and consistency starting with yellow, red, brown, grey and then black. You will mainly need black icing and much smaller bags for the colors since they are creating more accents.

- 
- Use yellow food coloring to make yellow icing, only add food coloring until the color stops getting darker/more vibrant.
  - Use red food coloring to make the red icing, only add food coloring until the color stops getting darker/more vibrant.
  - Use brown food coloring to make a medium brown.
  - Use black food coloring to make grey, lighter is better here.
  - Use black food coloring to make black, add color until the icing no longer gets darker. It will develop into black when dried.

Black royal icing can be intimidating, but the key is to slowly add more color until the icing isn't developing any darker color. You want to aim for a dark grey because when the icing dries it will be black.

## 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.

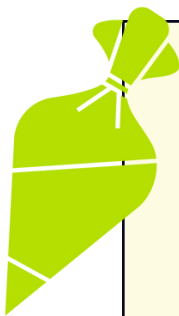
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

## 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.

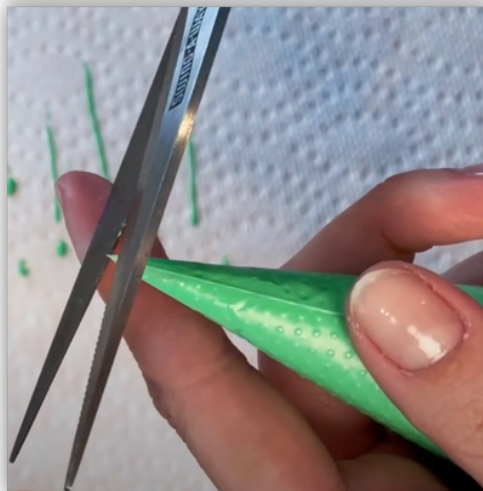
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



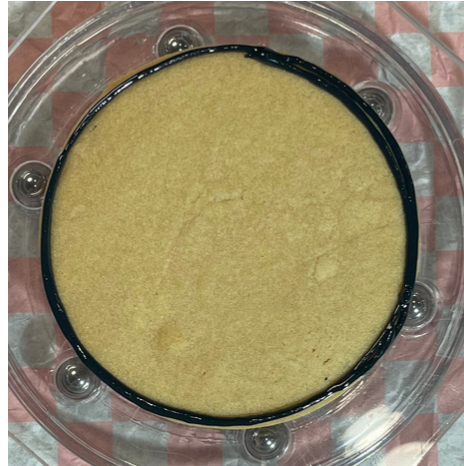
Cut a small piece, straight across the end



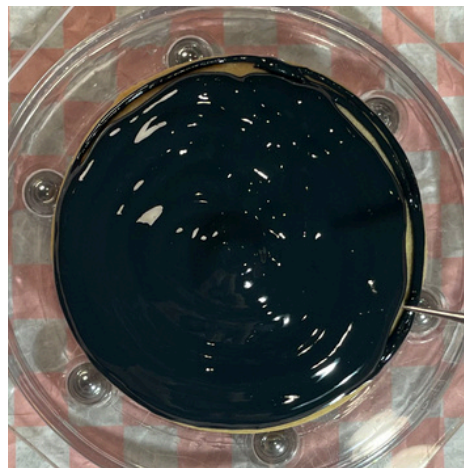


## decorate: base cookie grill

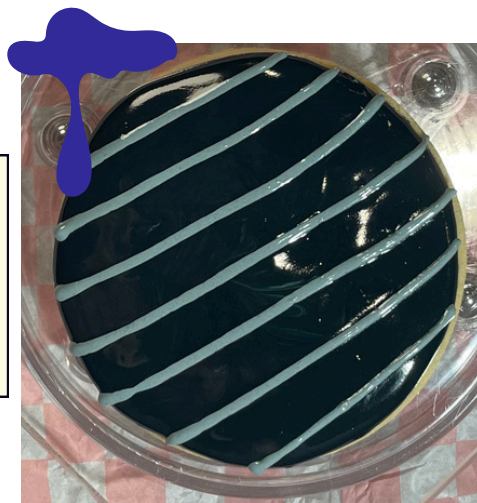
Outline the  
cookie in black  
icing



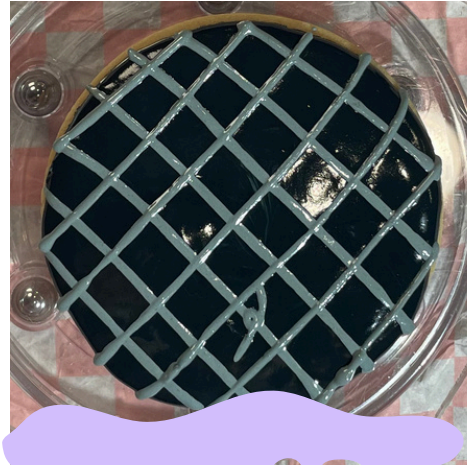
Fill in the circle +  
even out with  
your scribe



Pipe lines across  
the black using  
the grey icing



Optionally,  
continue piping  
lines perpendicular  
to the previous  
lines



**Your grill cookie  
base is ready for  
transfers!**



# icing transfer: burger

Onto parchment paper, pipe small round burger patties with the brown icing



Dip your scribe into the black icing and lightly drag lines onto the burger patties



Once dried, use a spatula (or your finger) to gently push or peel the burgers off the parchment

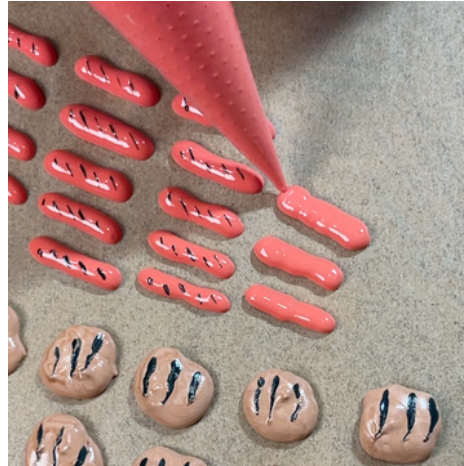


i'm showing hot dogs, but this applies to all the transfers



# icing transfer: hot dog

Onto parchment paper, pipe oblong lines with red icing



Dip your scribe into the black icing and lightly drag lines onto the hot dogs

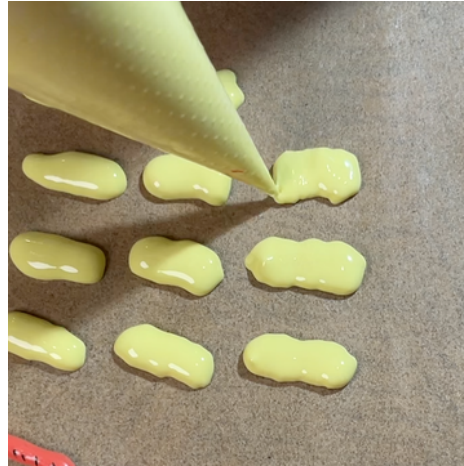


Once dried, use a spatula (or your finger) to gently push or peel the hot dogs off the parchment



## icing transfer: corn

Onto parchment paper, pipe oblong blobs with yellow icing



Once slightly dried, pipe dots onto the corn to mimic kernels



Once dried, use a spatula (or your finger) to gently push or peel the corn off the parchment



i'm showing hot dogs, but this applies to all the transfers



# icing transfer: steak

Onto parchment paper, pipe a sideways L shape with red icing



With brown, pipe around that L shape



Use your scribe to drag the red and brown together



# icing transfer: steak

Dip your scribe into the black icing and lightly drag lines onto the steaks



Once dried, use a spatula (or your finger) to gently push or peel the corn off the parchment



i'm showing hot dogs, but this applies to all the transfers

## decorate: BBQ cookie

Place any selection of your icing transfers on your cookie



Take any of your icing colors and put a small amount of the back of each icing transfer



Place the icing transfer back on the cookie and slightly press down



Repeat with  
each icing  
transfer on each  
cookie



**Your BBQ  
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](#)

