

4 pumpkin
watercolor designs

Iced Kitchen



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follow along on YouTube



divide and color your icing

You're going to need to create 1 icing color - white! This will be the base of all your cookies. But you'll top it with 6 different watercolors - taking your gel food coloring and a clear vanilla extract.

- Create a sage green using yellow and blue food coloring and a small bit of red.
- Create a more forest green with yellow and blue food coloring.
- Create orange with red and yellow food coloring
- Create black with black food coloring
- Create a light grey with a small amount of the mixed black color
- Create yellow with yellow food coloring.

Each color needs to be mixed with a clear vanilla or extract. This allows the "watercolor" to dry quickly on the cookie and not create breaks or stippling in the icing (which happened to my cookies in this set because I used a new clear vanilla that was too high quality apparently). You can also use an alcohol called "Everclear" which is a high proof alcohol that won't leave a scent or taste when it's dried.

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.

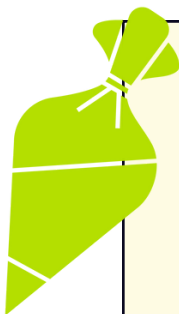
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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.

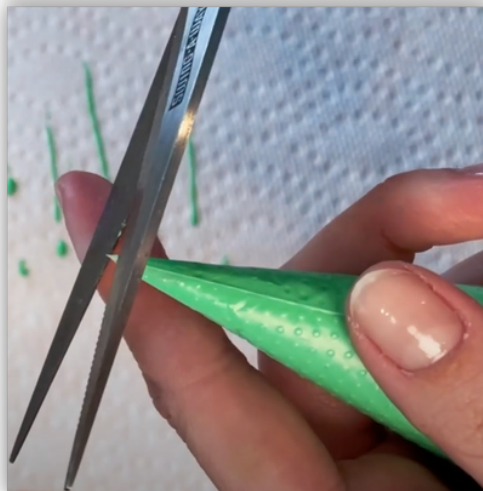
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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: pumpkin base cookie

Draw or carve
with your scribe
the pumpkin
ridges



Outline the two
outside and
singular inside
ridges



Fill in those
outlines



Once icing has crusted, repeat outlining and filling with the two remaining ridges



Once icing has crusted, fill in the top section



Once crusted, pipe three lines which connect at the top



ignore the painted stem

Once complete dry, you can paint!

decorate: white pumpkin cookie

Paint the stem of the pumpkin with the forest green



Brush the entire cookie with the light grey



Lightly brush the black into the cracks of each ridge, blending out



Your white pumpkin cookie is now complete!



decorate: green pumpkin cookie

Paint the stem of the pumpkin with the forest green



Brush the entire cookie with the sage green



i came back and did the darker green for the stem later

Lightly brush the black into the cracks of each ridge, blending out



Your green pumpkin cookie is now complete!



decorate: orange pumpkin cookie

Paint the stem of the pumpkin with the forest green



Brush the entire cookie with orange



Your orange pumpkin cookie is now complete!



decorate: jack-o-lantern cookie

Paint the stem of the pumpkin with the forest green



Using yellow paint on the face



Once the face is dry, paint black all over the cookie - including the stem!



covering the stem in black creates more dimension

Your jack-o-lantern cookie is now 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!

