

Farm Animal

cookie decorating guide

Iced Kitchen

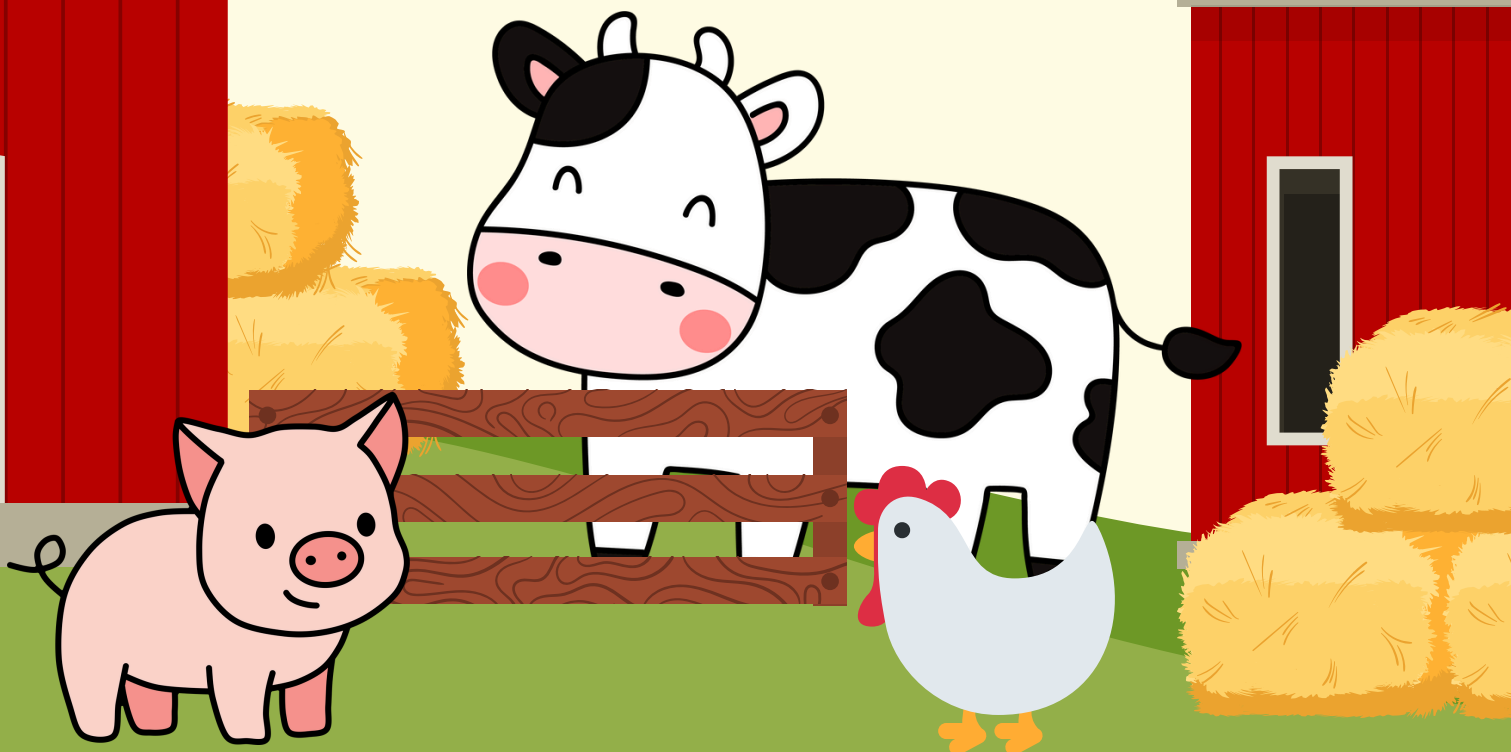


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follow along on
YouTube



- *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 5 different colors. You will need white, orange, light pink, darker pink, and black icing.

Using one bowl, begin mix your icing and consistency starting with white, orange, light pink, dark pink, and then black. You will mainly need white and light pink icing and much smaller bags for black, dark pink, and orange since they are creating more accents.

- Use white icing to color all the icing and give it a crisp white color.
- Use yellow + red food coloring to make orange icing.
- Use red food coloring to make the light pink icing.
- Use more red food coloring to make a darker pink icing.
- 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.

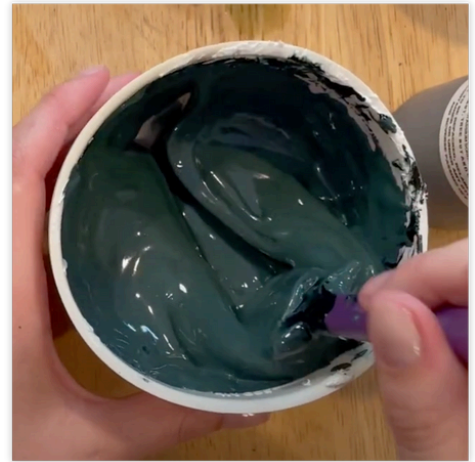
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

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.

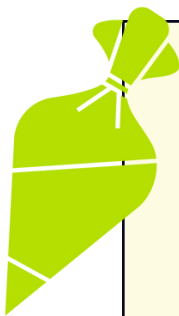
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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.

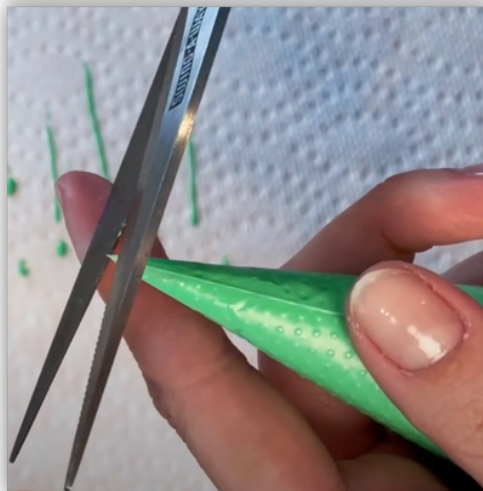
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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: rooster cookie

Outline the
cookie in white
icing



Fill in the circle
with white icing
and let dry



Outline the beak
with orange
icing



Fill in the beak
with orange icing



With dark pink,
outline a
squiggly on the
roosters head



Fill in the outline
with dark pink



Outline a red squiggly underneath the beak



Fill in the dark pink outline



Pipe two black dots for eyes

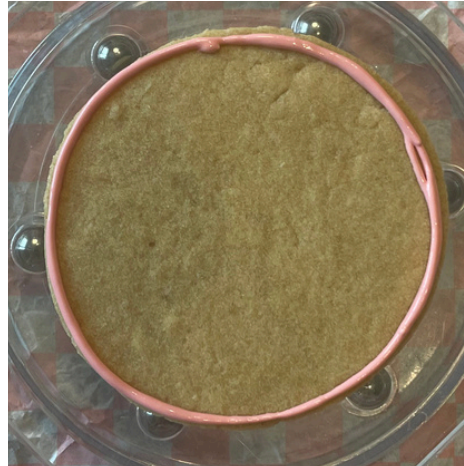


Your rooster cookie is complete!



decorate: pig cookie

Outline the
cookie in light
pink icing



Fill in the circle
with light pink
and let dry



Pipe an oval in
the bottom half
of the cookie
with dark pink



Fill in the oval
with dark pink
icing



Pipe two
triangles for ears
using dark pink



Fill in the
outlined
triangles for ears



Add two black dots for eyes and two black dots for nostril



Your pig cookie is now complete!



decorate: cow cookie

Pipe a third of a circle onto the cookie with light pink



Fill in the outlined section



Pipe a white line around the rest of the uncovered cookie



Pipe three black spots, avoiding where eyes will go



Fill in around the black spots with white icing



With dark pink, pipe two larger circles for nostrils



Pipe two black dots for eyes



With white pipe triangles for ears



Fill in the triangles with white icing



Your cow 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, keeo your icing and use it on the BBQ cookies!

enjoy your cookies!

[Share them with me @iced.kitchen](#)

*imagine there's
a barn here*

