

The background of the entire page is a soft, pale yellow. Scattered throughout are numerous small, white, four-pointed starburst shapes. In the lower half of the image, there is a stylized mountain range. The mountains are composed of several overlapping, rounded peaks. The colors of the mountains range from a light lavender at the top to a darker, muted purple at the bottom. A large, solid, golden-yellow circle representing the sun is positioned behind the mountains, partially obscured by them.

starry nights &

berry delights

beginner cookie decorating guide

Iced Kitchen

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follow along on YouTube



divide and color your icing

All your icing can be made using the "one bowl method" - mix is one color at a time only making one bowl dirty! With one caveat...the green. I ended up rinsing the bowl and leaving it wet for the green. In total you'll need white, off white, light purple, purple, dark purple, and green.

- Create the off white with a toothpick of yellow and red, adding a little color at a time.
- Create light purple with 1 drop of red and blue.
- Create purple with 2 drops of red and blue
- Create dark purple with 4-6 drops of red and 4-7 drops of blue.
- Create green with 4-1 drops of yellow to blue. I used approximately 8 drops of yellow and two of blue.

Be sure to add the color before adding any water to get to the right consistency. Especially as the color you want to achieve is richer in tone or darker, the icing will become a thinner consistency from the gel food coloring.

Additionally, do not continue to add food coloring if the color is not getting any darker/developing into a darker color. It will dry darker than you think!

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.

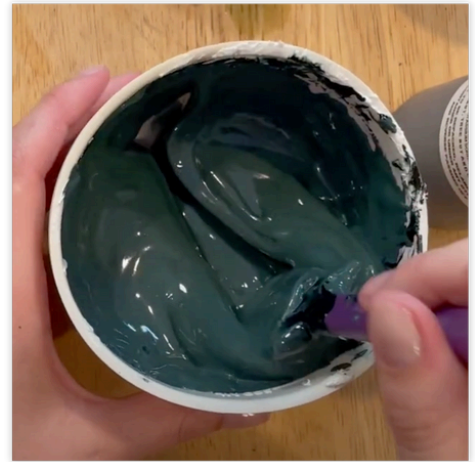
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

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.

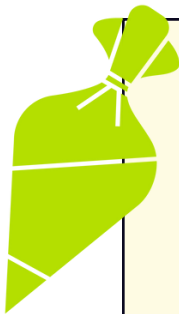
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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!

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.

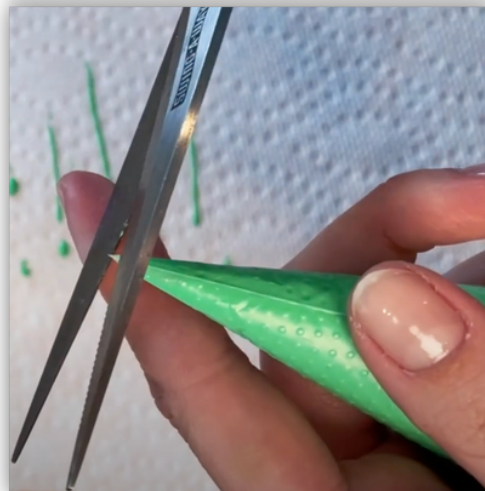
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



If your icing is "curling" around the end of the piping bag, turn the bag 90 degrees and cut another straight line. Sometimes straight cuts from one angle can cause curved cuts from another. It's annoying.

decorate: mountain sunset cookie

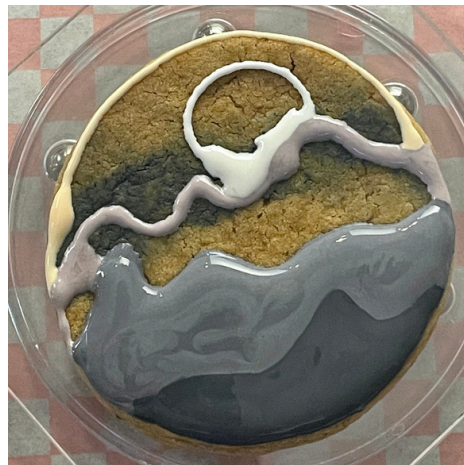
Pipe the outline each shape, from darkest to lightest from bottom to top



Fill in the bottom with dark purple



Fill in the next section with purple



Fill in the next section with light purple



Fill the circle with white



Fill the rest of the cookie with off white



Your mountain sunset cookie is complete.



decorate: starry night cookie

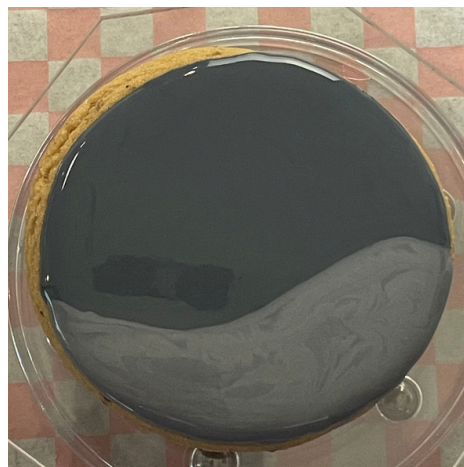
Pipe the outline
each shape, dark
purple on top,
purple on bottom



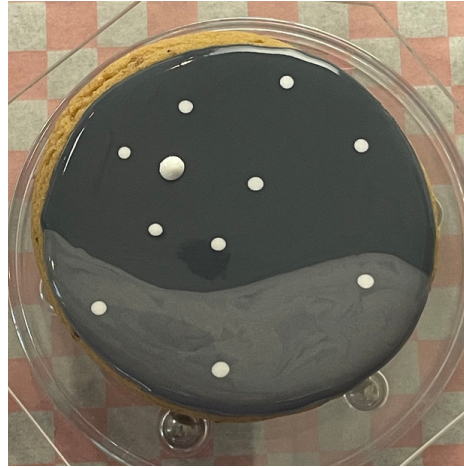
Fill in the top with
dark purple



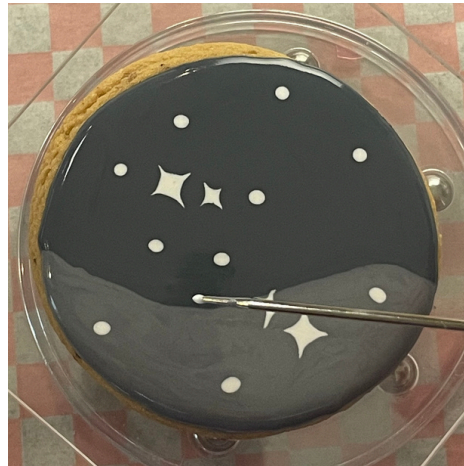
Fill in the bottom
with purple



Add white dots on the cookie



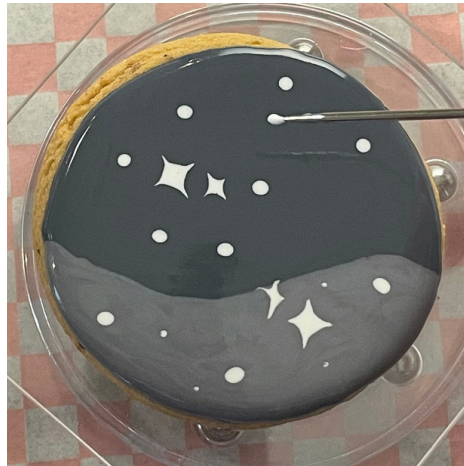
Using your scribe, dip into the center of the larger dots and drag it out



Repeat this for 4 larger dots, dragging out in four directions for each one



Put some white icing on your paper towel, dip your scribe into it



Lightly tap your scribe around the cookie for small stars



Your starry night cookie is complete.

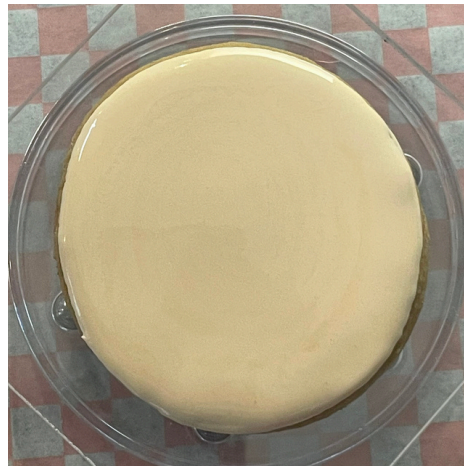


decorate: berry pattern cookie

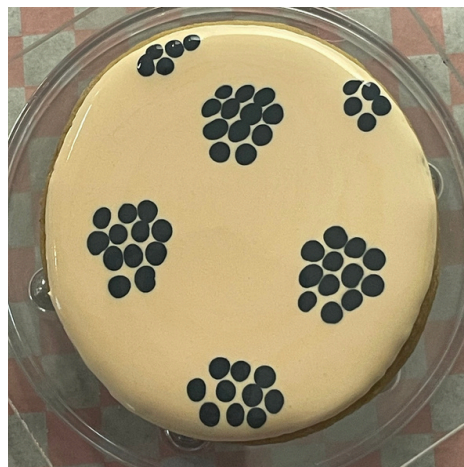
Pipe the outline of the cookie with off white



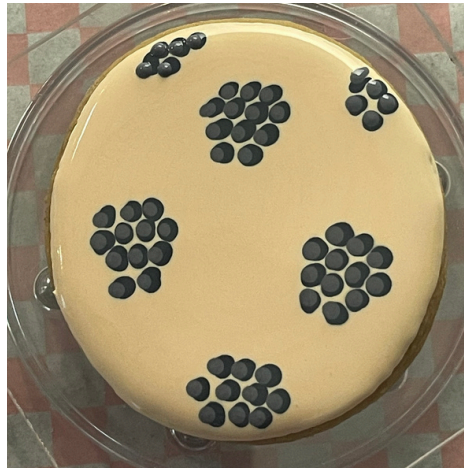
Fill in the cookie with off white



With dark purple, pipe a 3-4-3-2 dot pattern to make the berry shape



Pipe smaller purple dots on the dark purple dots



Pipe a stem and leaves on top of each berry with three lines, one curving out each side and one down the middle



Your berry 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!

