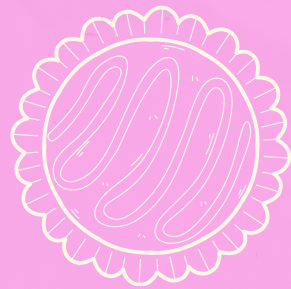


**3 BEGINNER COOKIES  
DECORATING GUIDE**



**Iced  
Kitchen**



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# follow along on YouTube

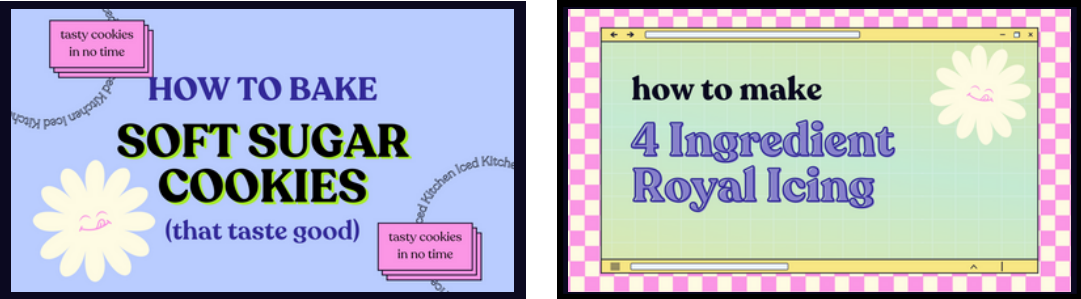


- sugar cookies
- royal icing
- toothpick or scribe
- red gel food coloring
- cocoa powder
- paper towel
- 5 tipless piping bags (or more)

\*optional

## [get your supplies together](#)

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

Typically I recommend a one bowl method, where you mix all the colors in one bowl, one color at a time. With this set I mixed the red, rinsed the bowl out, and then continued on with the chocolate colors. This wasn't necessary, but I felt better about it.

- Add red food coloring until the color doesn't develop further. This is such a small amount of icing, it shouldn't be more than 2 drops.
- Add cocoa powder until you get to a milk chocolate color (your discretion!).
- Add cocoa powder until you get to a dark chocolate color

\*You will need more water to counteract the additional powder with the cocoa.

Be sure to add the color before adding any water to get to the right consistency for the red. 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!

The cocoa powder will make the icing thicker, requiring more water. Be sure to thoroughly mix your icing to avoid clumps, but also evenly distribute the water.

## 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. Its name comes 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.

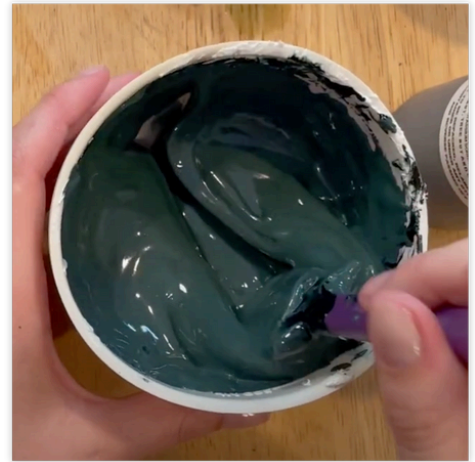
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

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.

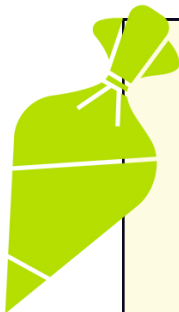
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

## 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, 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.

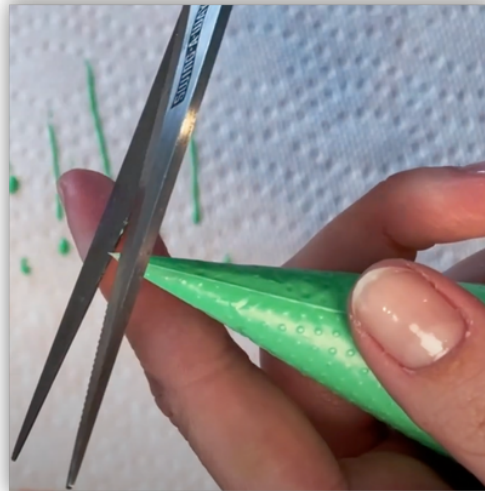
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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.

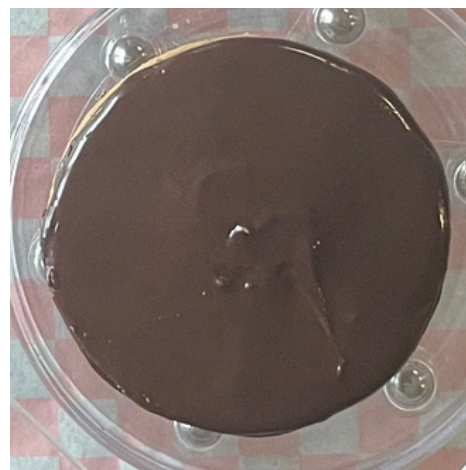
# decorate: heart cookie

Outline the cookie  
in chocolate icing



*I used leftover cookies from another set, hence the line on my cookie*

Fill in the outline  
with the same  
icing



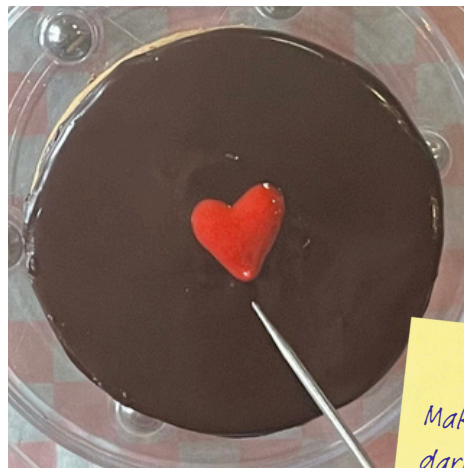
With red, outline a  
small heart in the  
middle of the  
cookie



Fill in your heart



Use your scribe  
to perfect the  
point or bumps



Make this cookie in  
dark or milk  
chocolate

**Your heart cookie  
is complete!**



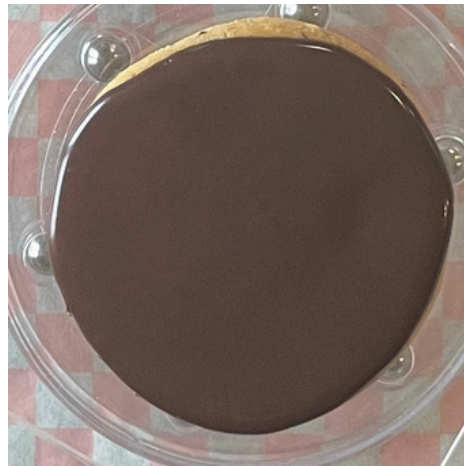
# decorate: squiggle cookie

Outline the cookie  
in chocolate icing



*see, more lines. I  
had a lot of extra  
cookies*

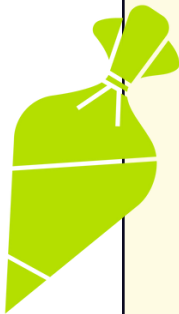
Fill in the outline  
with the same  
icing



Once slightly dried, pipe a squiggle with the same icing on top



**Your squiggle cookie is complete!**



Let your icing flow out of the bag before touching the icing - not the bag - onto the cookie for lines. To diminish the end of the line, reverse your direction at the end of the line back onto itself.

# decorate: stripes cookie

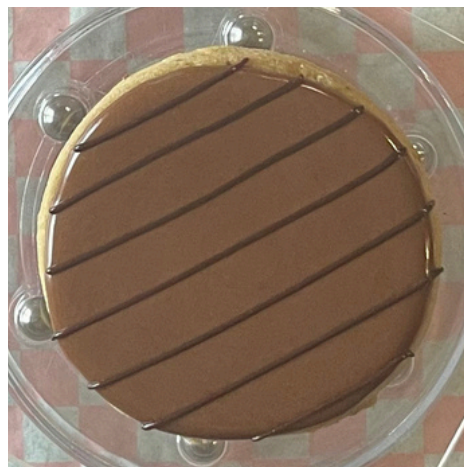
Outline the cookie  
in chocolate icing



Fill in the outline  
with the same  
icing



Use the other  
chocolate icing to  
pipe lines across  
the cookie



Use your scribe to remove any excess icing from the lines on the side of your cookie



**Your stripes  
cookie is  
complete!**



## storing and sharing

These cookies will have a slightly longer drying time because of the addition of cocoa powder to the icing. 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!

