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BLACK

HISTORY MONTH

cookie guide



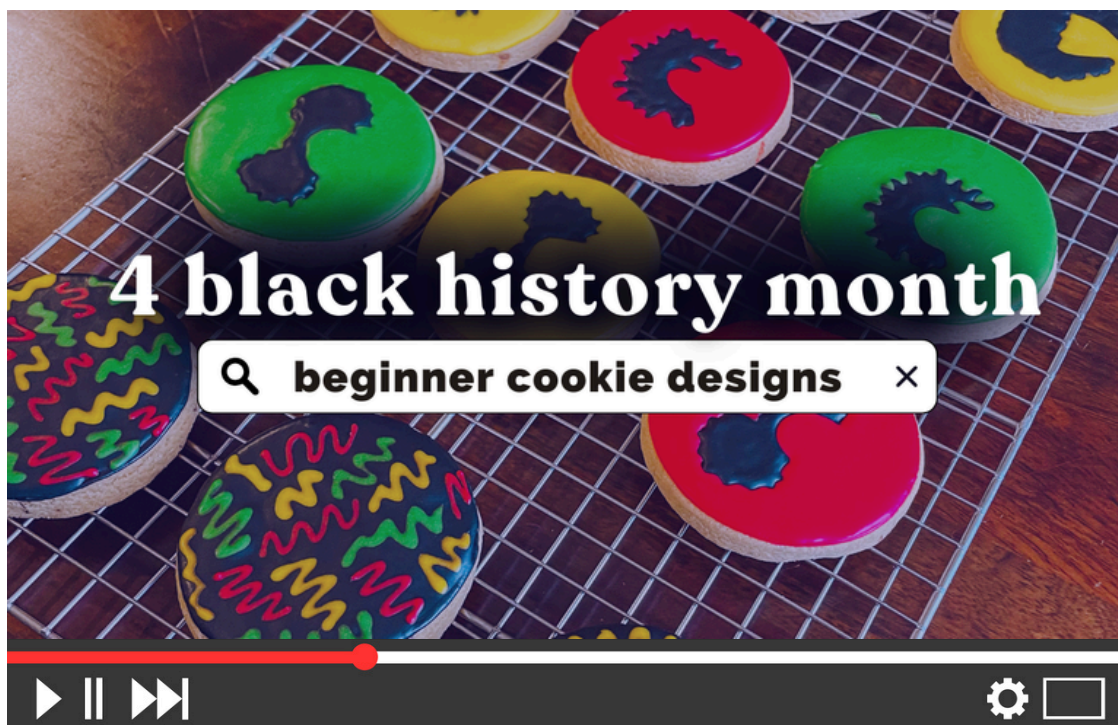
Iced
Kitchen

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follow along on YouTube



- sugar cookies
- royal icing
- toothpick or scribe
- red gel food coloring
- yellow gel food coloring
- blue gel food coloring
- black gel food coloring
- cocoa powder
- paper towel
- 8 tipless piping bags (or more)
- coffee filters or tissue paper
- thin and thick edible pen

*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

This is a great set to utilize the “one bowl method” - using one bowl to mix all the colors without cleaning it in between. With such vibrant colors, any left over colored icing easily blends into the next. Mix in this order: yellow, red, green, and black.

- Yellow: add yellow food coloring until the color doesn't develop further.
- Red: add red food coloring until the color doesn't develop further.
- Green: Add 4 drops of yellow to every 1 drop of blue to make green.
- Black: Add cocoa powder to darken the color then black until the color doesn't develop further. It may look grey, but will dry black.

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

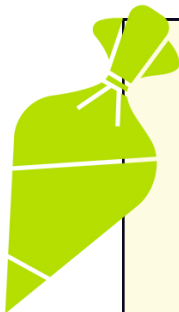
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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, 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



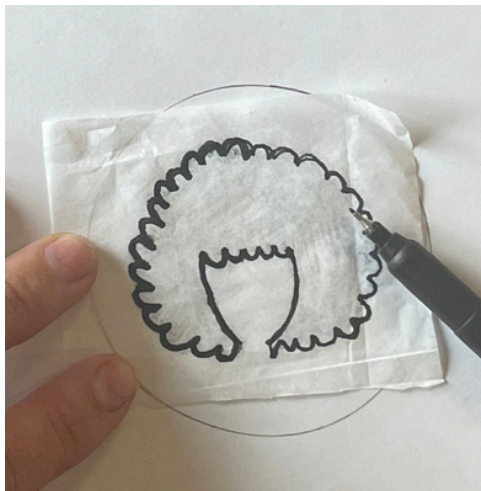
trace the designs

This set utilizes silhouette designs that you can draw directly onto the cookie with an edible pen or trace onto each cookie using an edible pen.

To do so, you'll want to trace the image on the next page, covering it with tissue paper or a coffee filter (I learned of the coffee filter option after making this set).

Utilize the fine tip edible pen to trace each silhouette and then take that tracing and center it onto a cookie. With additional force, almost scratch the design with the fine tip pen onto the cookie. The design will be very faint.

After the original fine tip pen "scratching", remove the paper and use the thick edible pen to draw the design again, making it more clear. Repeat for each cookie (3 or more of each silhouette).



trace each silhouette



draw the traced silhouette onto a cookie



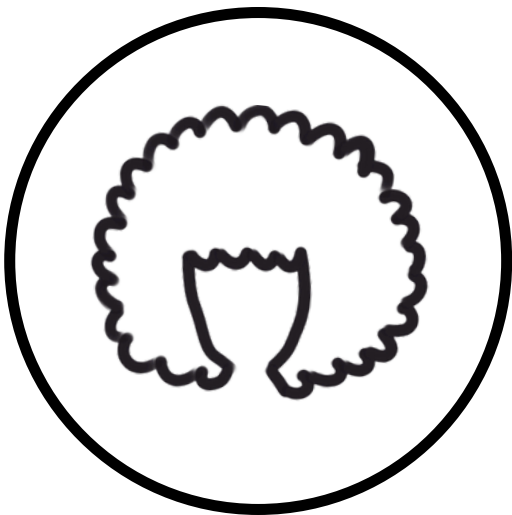
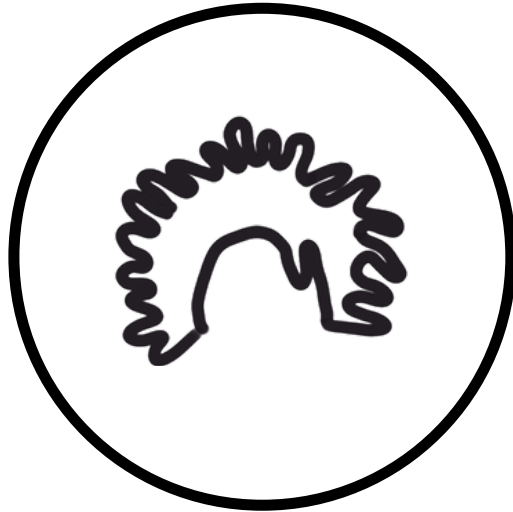
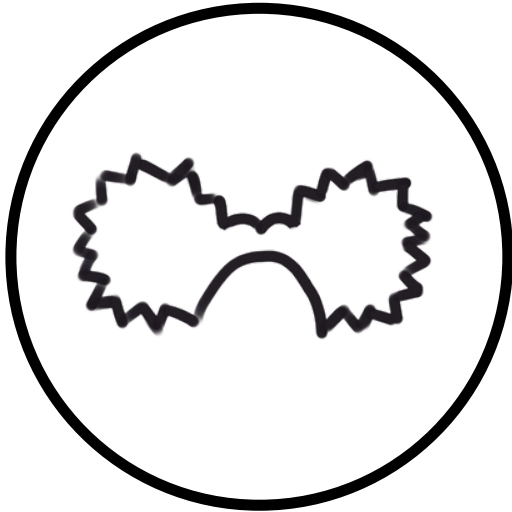
it will be very faint, but slightly visible



draw over again with thicker pen

trace these silhouettes

Print this page to be able to trace these silhouettes.



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.

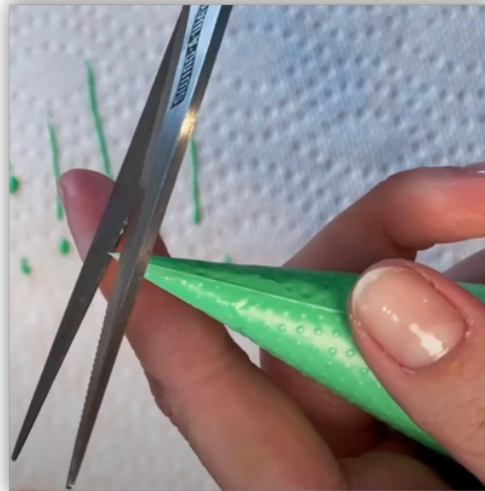
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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: afro cookie

Using black, trace the silhouette you drew onto the cookie



Fill in the outline with the same icing



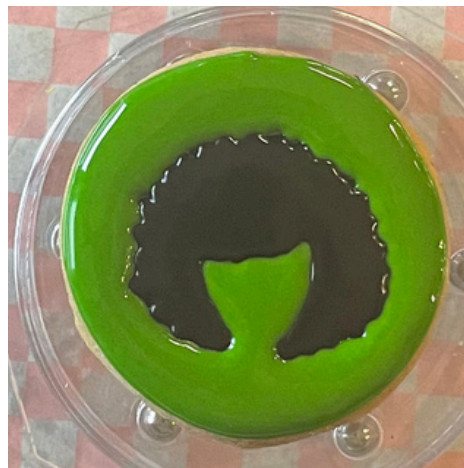
Outline the cookie in red, green, or yellow



Outline the silhouette in the same color



Fill in the rest of the cookie and use your scribe to fill any smaller areas



Your afro cookie is complete!



decorate: locs cookie

Using black, trace the silhouette you drew onto the cookie



Fill in the outline with the same icing



Outline the cookie in red, green, or yellow



Outline the silhouette in the same color



Fill in the rest of the cookie and use your scribe to fill any smaller areas



Your locs cookie is complete!



decorate: afro puffs cookie

Using black, trace the silhouette you drew onto the cookie



Fill in the outline with the same icing



Outline the cookie in red, green, or yellow



Outline the silhouette in the same color



Fill in the rest of the cookie and use your scribe to fill any smaller areas



use your scribe to redefine any aspects of the silhouette that may have been covered

Your afro puffs cookie is complete!

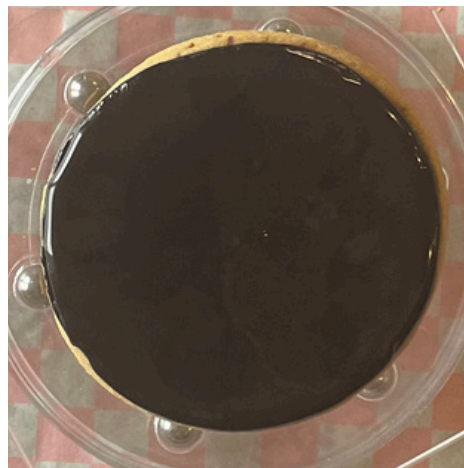


decorate: pattern cookie

Outline the cookie
in black icing



Fill in the outline
with the same
icing



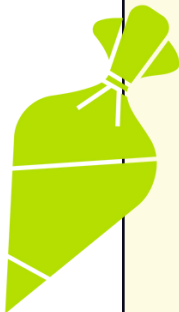
Using red, make a
squiggle or
extended “m” in
the middle of the
cookie



Alternate the rest of the colors, adding more squiggles around the cookie



Your squiggle cookie is complete!



You want to aim to not have any color repeated next to itself. Avoid having red next to red, etc. Additionally, put your squiggles in various directions.

storing and sharing

Allow your cookies to dry for at least 8 hours (possibly more) until they are hard to the touch. 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!