

90s inspired  
**celestial  
cookies**

3 BEGINNER COOKIES  
DECORATING GUIDE



**Iced  
Kitchen**

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# divide and color your icing

I recommend a one bowl method, where you mix all the colors in one bowl, one color at a time. With this set, mix the yellow and then the blue.

- Yellow icing - add yellow food coloring, one or two drops at a time, to get a muted yellow
- Blue icing - add blue food coloring until the color won't develop any further (if you add more food coloring, the color doesn't change), then add a drop or a toothpick amount of black food coloring until you get a muted dark blue. (You're looking for a "dusty" color, not a darker color.)

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

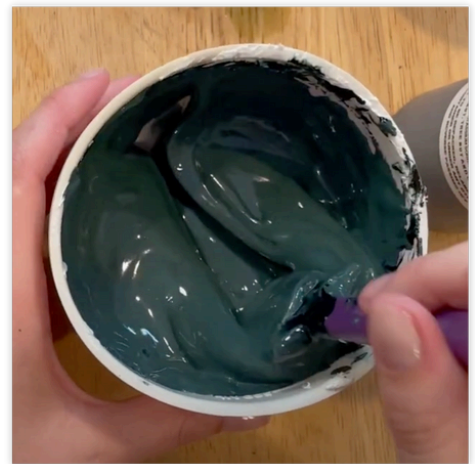
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

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.

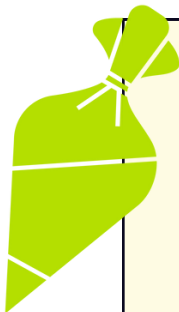
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

## 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





# 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.

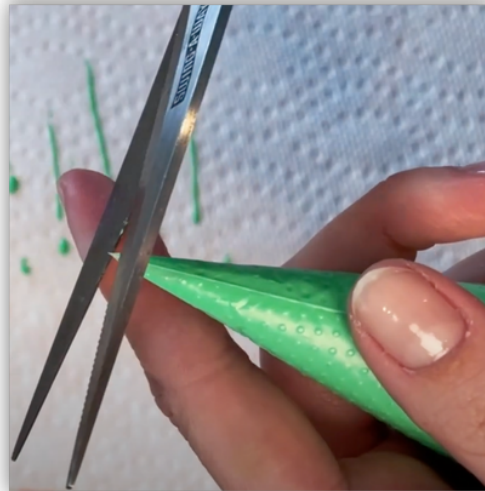
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



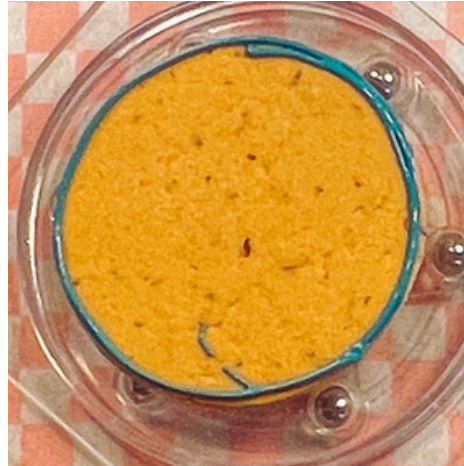
Cut a small piece, straight across the end



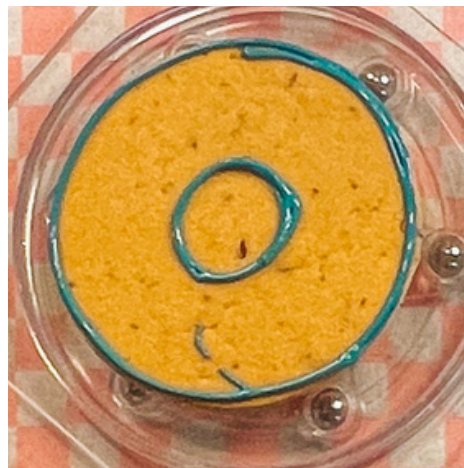
If your icing is “curling” around the end of the piping bag, turn the bag 90 degrees and cut another straight line. Sometimes straight cuts from one angle can cause curved cuts from another. It’s annoying.

## decorate: sun cookie

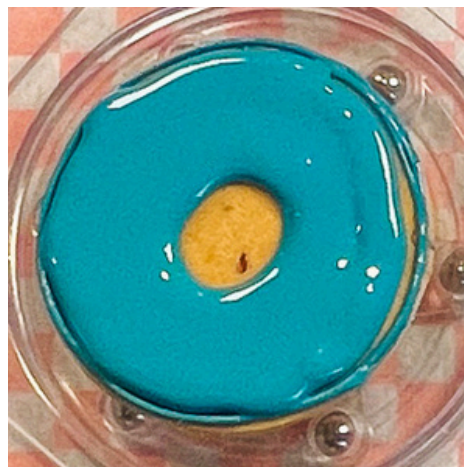
Outline the cookie  
in blue icing



Pipe a small circle  
in the center of the  
cookie in blue as  
well



Fill in the donut  
shaped outline  
with blue icing



Fill in the center circle with yellow icing



Pipe 8 triangles outlines, leaving space between in each around the yellow circle



Fill in each of these triangles with yellow icing



In between each triangle, pipe a squiggle line out from the center



**Your sun cookie is complete!**

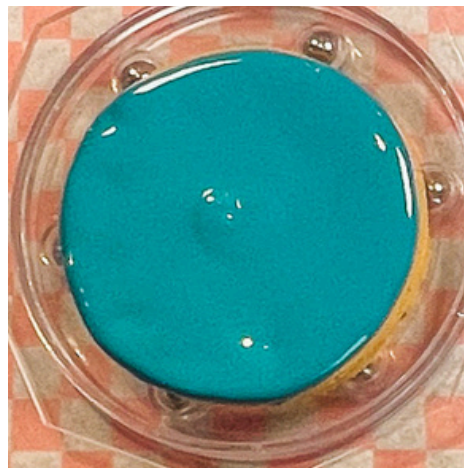


## decorate: moon cookie

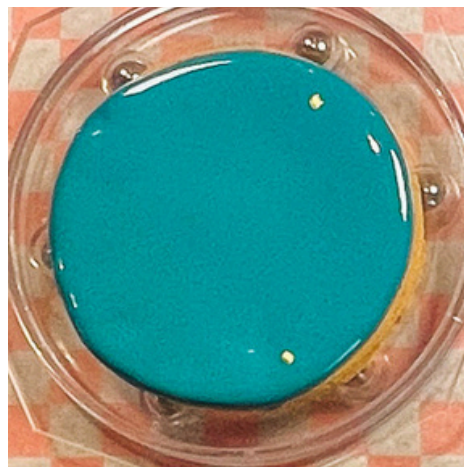
Outline the cookie  
in blue icing



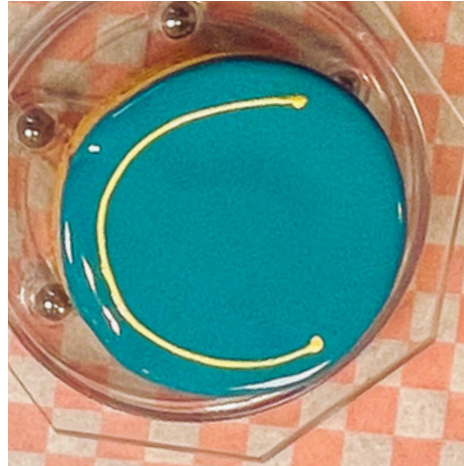
Fill in the cookie  
with blue icing



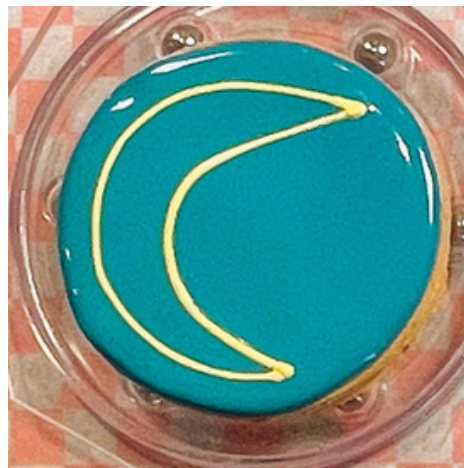
With yellow icing,  
place two dots in  
alignment, about a  
quarter into the  
cookie



Make a curved line, following the outside of the cookie, from one dot to another



Make a second line on the “inside” of the outer line, make a crescent shape



Fill in the crescent shape with yellow icing



Use your scribe to dip into extra yellow icing and tap onto the blue icing



Add yellow dots around the moon

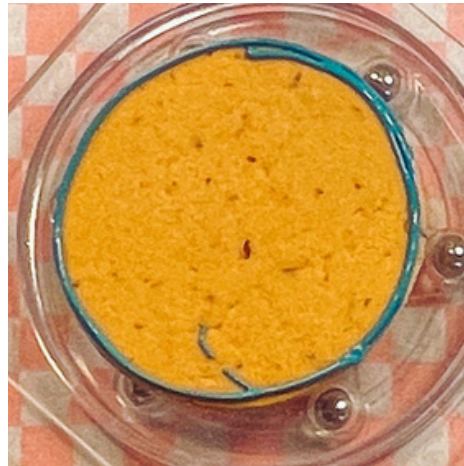


**Your moon cookie is complete!**

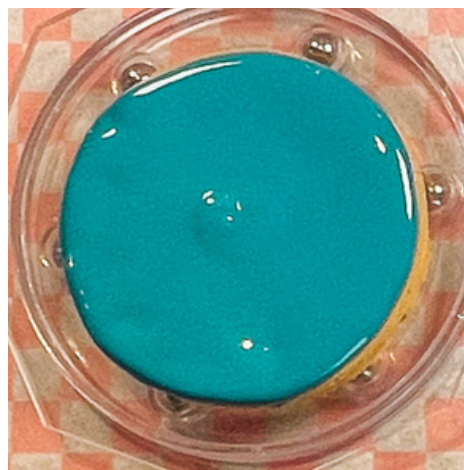


# decorate: star cookie

Outline the cookie  
in blue icing



Fill in the cookie  
with blue icing



With yellow icing,  
draw a star





Fill in the star  
outline with yellow  
icing



Repeat with  
another star of the  
same size



Repeat two more  
times with stars  
half the size



Use your scribe  
to dip into extra  
yellow icing and  
tap onto the blue  
icing



Add yellow dots  
around the stars



**Your star 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!

