



# faceted gemstone cookies

decorating guide



**Iced Kitchen**

## table of contents

04 [Supply List +  
Important Links](#)

---

05 [Icing Consistency,  
Coloring + Bagging](#)

---

10 [Rose Cut](#)

---

13 [Round Brilliant](#)

---

14 [Cushion](#)

---

16 [Storing + Sharing](#)



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follow along on  
YouTube



- ☐ sugar cookies
- ☐ royal icing
- ☐ toothpick or scribe
- ☐ yellow gel food coloring
- ☐ blue gel food coloring
- ☐ red gel food coloring
- ☐ black gel food coloring
- ☐ paper towel
- ☐ 4 tipless piping bags (or more)
- ☐ small dish

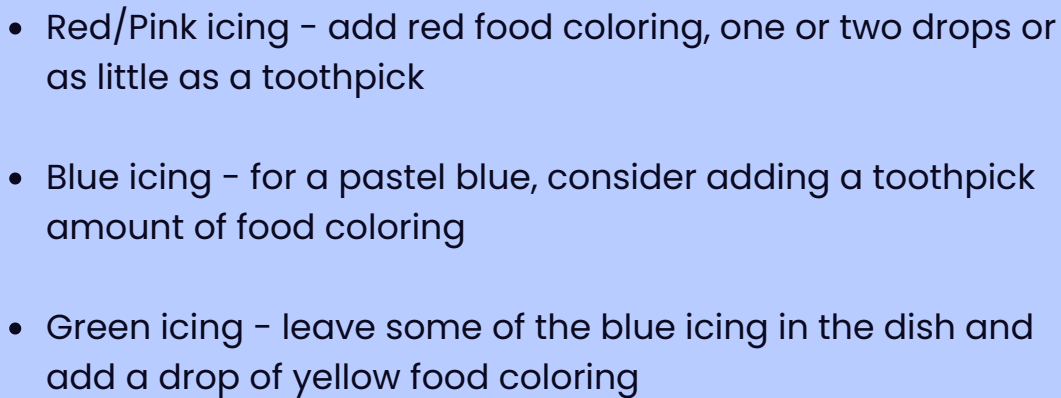
## get your supplies together





## 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, begin with the white piping, then red, blue, green.

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- Red/Pink icing - add red food coloring, one or two drops or as little as a toothpick
  - Blue icing - for a pastel blue, consider adding a toothpick amount of food coloring
  - Green icing - leave some of the blue icing in the dish and add a drop of yellow food coloring

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

You will also want a large amount of base white royal icing to dip your cookies into.

## 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

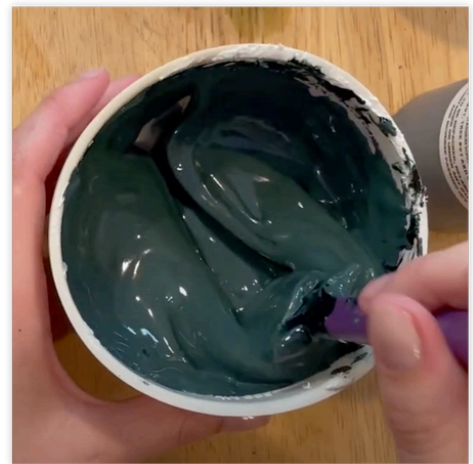
knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

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



This is the consistency you'll want specifically for the bagged white icing. All the other colors and white icing in a dish should be a 10 second icing.

This means when you run a spatula or knife through it, it will take around 10 seconds to level out.

(It is okay if the colored icing is still thick, but it will work better if it's thinner and matches the consistency of the thinner white icing.)

# 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





# fill your icing dish

In order to dip your cookies in icing you need a small dish your cookie and fingers can fit into. You don't want to have a lot of extra space so you don't waste icing. Fill the dish about halfway with the thinner white icing and let settle for a few minutes to allow air bubbles to come to the surface.

The cookie and your fingers should fit into the container easily



Once your icing has sat, run a spatula or spoon over the top to release the air bubbles



# 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.

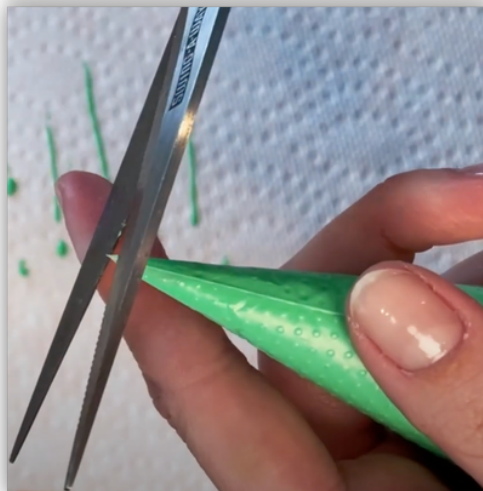
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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: marbled base

This is the base of all the cookies in this set. Dip each cookies before moving onto the faceted designs.

Layer the colored icing in the small dish



Dip the cookie into the dish, avoiding touching your fingers into the icing



Pull your cookie straight up and flip over



Use your scribe  
to pop any  
bubbles and  
move any icing



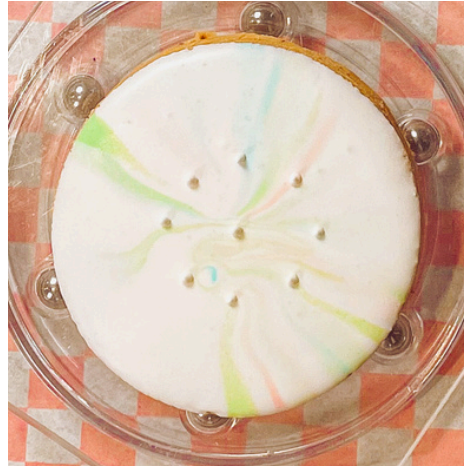
**Your marbles  
base cookie ready  
to decorate!**





## decorate: rose cut cookie

Place a dot icing in the center and then 8 evenly spaced around that



Connect dots across from one another, creating 4 lines



Further out from those dots, add 8 more dots in between the original dots



Connect the dots closer in to the dots further out with short lines



On the edge of the cookie, pipe 8 more dots in line with the dots on the inner cookie



Connect the dots on the edge to the middle area dots with small lines



From the middle section of dots, pipe a line out to the edge



Pipe an outline around the edge of the cookie



**Your rose cut cookie is complete!**





## decorate: round brilliant cookie

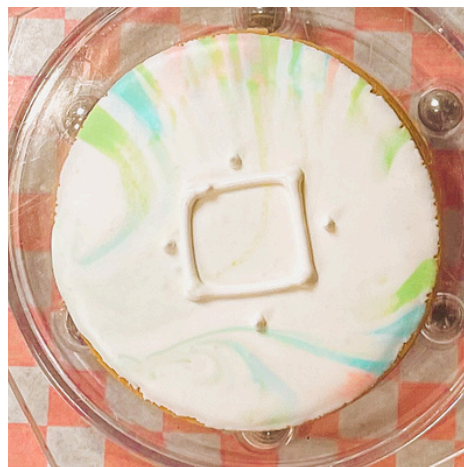
Pipe 4 dots in a square shape in the middle of the cookie



Connect those dots with lines, making a square



Pipe 4 more dots, making a square shape at a 90 degree angle to the first





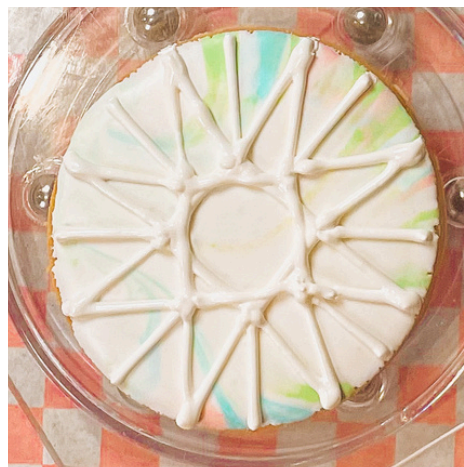
Pipe lines to make those dots a complete square



Pipe a line out from each corner of the squares to the edge of the cookie



From each corner, pipe a line out to the edge on an angle, like you're making a triangle



Pipe an outline  
around the edge  
of the cookie



**Your round  
brilliant cookie is  
complete!**



## decorate: cushion cut cookie

Pipe 4 evenly spaced dots around the edge of the cookie



Connect each dot with slightly curved inward lines



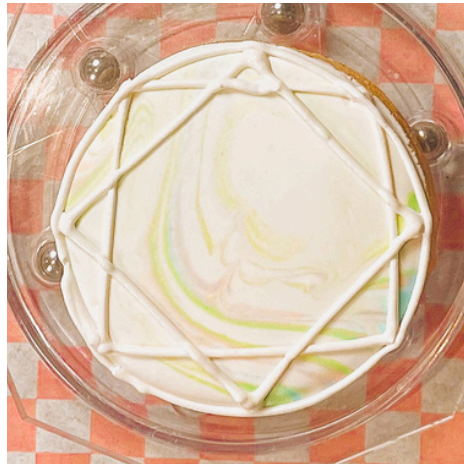
Inbetween each dot, space out 4 more



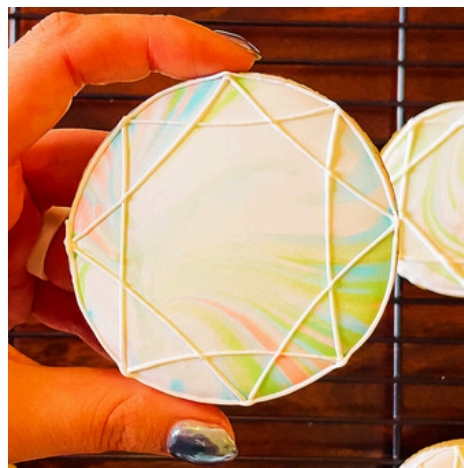
Connect those dots with slightly curved in lines



Pipe an outline around the edge of the cookie



**Your cushion cut 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!**

