

STARTER

POKEMON

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
- ☐ white food coloring*
- ☐ paper towel
- ☐ 8 tipless piping bags (or more)
- ☐ edible marker*

get your supplies together



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 typically blends into the next (but if you’re concerned, quickly rinse the bowl). Mix in this order: white, yellow, orange, red, green, dark green, blue and black.

- Yellow: add yellow food coloring until the color doesn’t develop further
- Orange: add two drops of yellow to every drop of red
- 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
- Dark green: continue with the ratio of green to make a dark green
- Blue: add blue food coloring one drop at a time to achieve the light blue
- Black: add 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!

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.

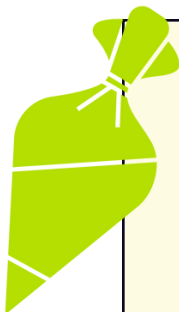
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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



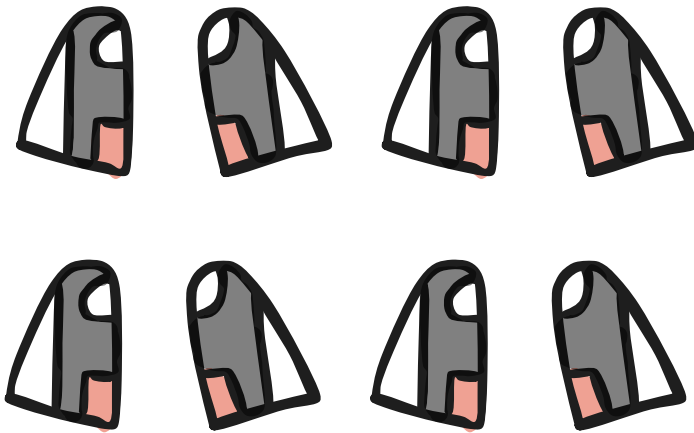
Once filled, pull up the sides of the bag, twist the end, and tie into a knot or clip the end



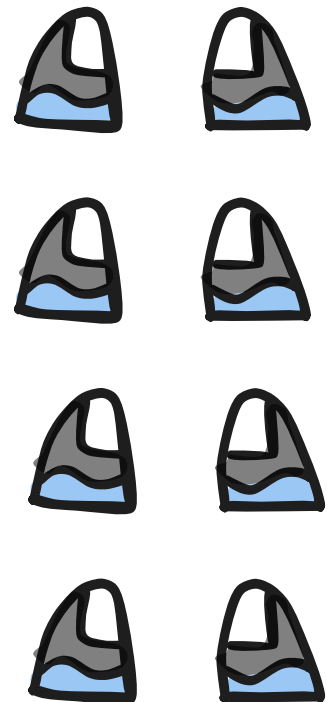
icing transfers

Print this page to use as the image to use for your icing transfer. Place a piece of parchment paper over it and follow the directions on the next page.

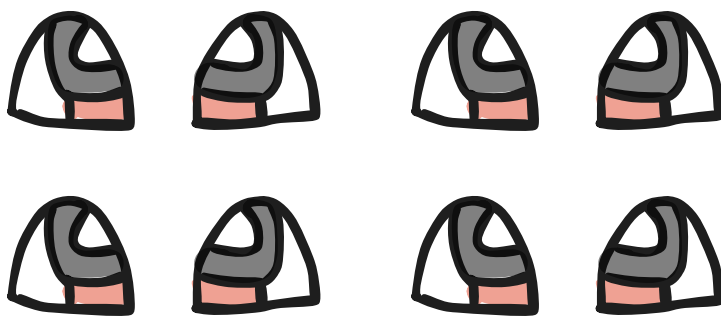
Squirtle



Charmander



Bulbasaur



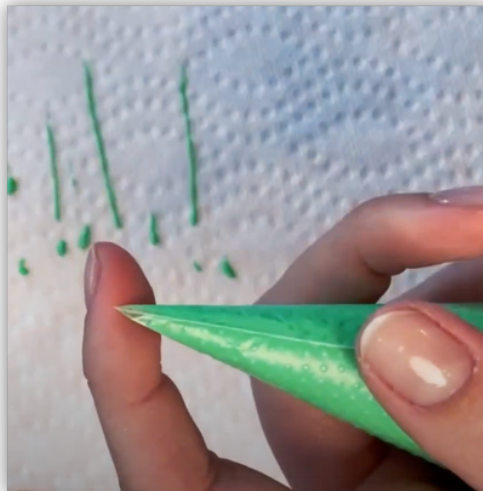
cut the end of your piping bag

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.

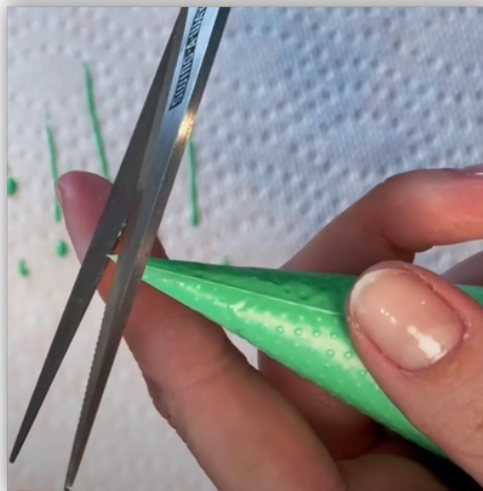
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



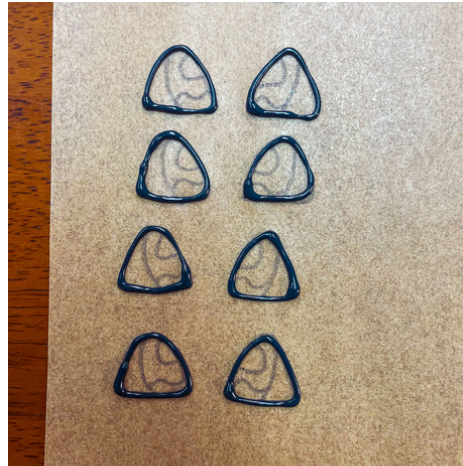
Cut a small piece, straight across the end



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: icing transfers

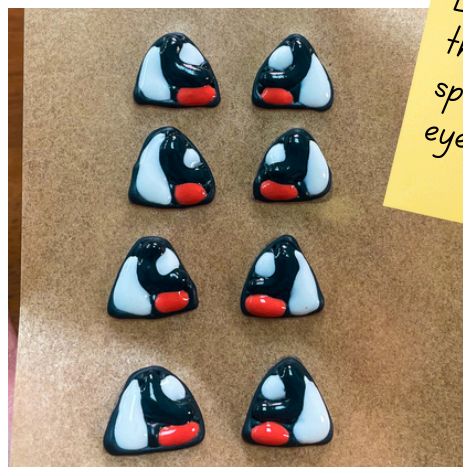
On parchment paper, outline each eye with black



Trace the inside details with black



Fill in each section with the appropriate color



Be sure to follow the icing colors specific to each eye

Once dried, use a spatula (or your finger) to gently push or peel the eyes off the parchment.

decorate: pokeball

With your scribe or edible pen, draw a small circle, then a larger circle around and two lines equally on each side



Outline the top section in red, bottom section in white, and center circle in white



Fill in each section with the appropriate color



Once the red and white are crusted over (beginning to look matte) fill in the center with black



**Your pokéball
cookie is complete!**



decorate: pikachu cookie

Outline the cookie
in yellow icing



Fill in the outline
with the same
icing



When the icing has
begun to crust
over, pipe one
small black dot in
the center



Using black, pipe two
“u”s back to back to
make a smile



Using black, pipe a half circle for a winking eye



Using black, pipe a small circle and fill to make an eye



Using red, pressure pipe two red dots on each "cheek"



Your Pikachu cookie is complete!



decorate: charmander cookie

Outline the cookie
in orange icing



Fill in the outline
with the same
icing



Once the cookie has
crusted over, add a
spot of icing onto the
back of each eye
icing transfer and
place on the cookie



Using black, pipe on two lines, one above each eyebrow



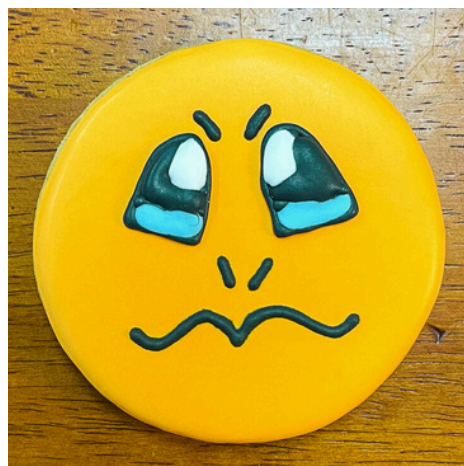
Pipe on the mouth in a bucket like shape using black icing



Add two lines for a nose using black icing



Your Charmander cookie is complete!



decorate: squirtle cookie

Outline the cookie
in blue icing



Fill in the outline
with the same
icing



Once the cookie has
crusted over, add a
spot of icing onto the
back of each eye
icing transfer and
place on the cookie



Using black, pipe on two lines, one above each eyebrow



Pipe on the mouth in a bucket like shape using black icing



Add two lines for a nose using black icing



Your Squirtle cookie is complete!



decorate: bulbasaur cookie

Outline the cookie in the lighter green icing



Fill in the outline with the same icing. With dark green, add 3 geometric marks



Once the cookie has crusted over, add a spot of icing onto the back of each eye icing transfer and place on the cookie



Using black, pipe on two lines, one above each eyebrow



Pipe on the mouth in a bucket like shape using black icing



Add two lines for a nose using black icing



Your Bulbasaur cookie is complete!



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!

