



# PRIDE

# COOKIE



# DECORATING

# GUIDE



Iced  
Kitchen



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follow along on  
YouTube

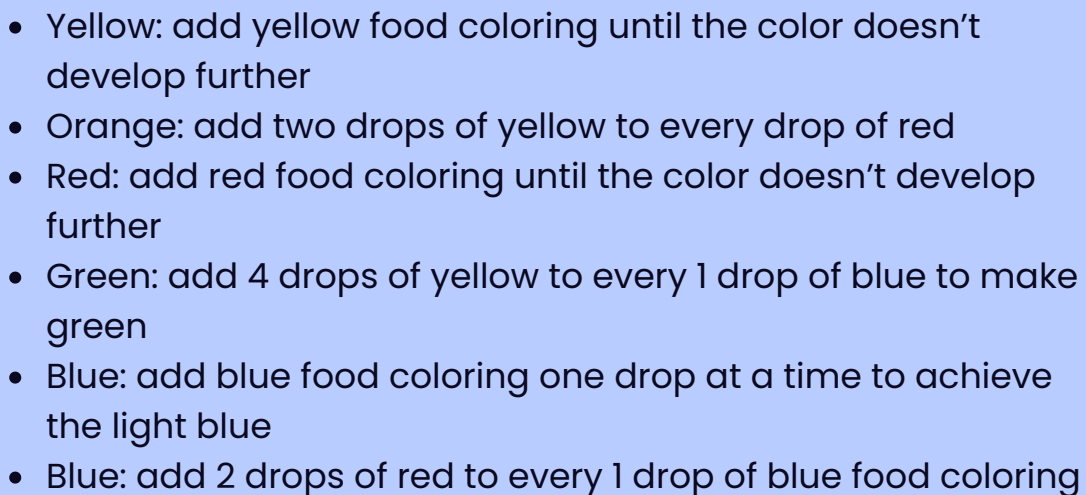






## divide and color your icing

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
  - Blue: add blue food coloring one drop at a time to achieve the light blue
  - Blue: add 2 drops of red to every 1 drop of blue food coloring

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.

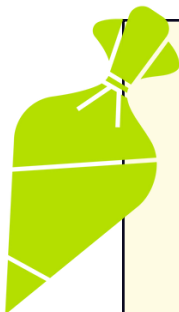
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

### 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

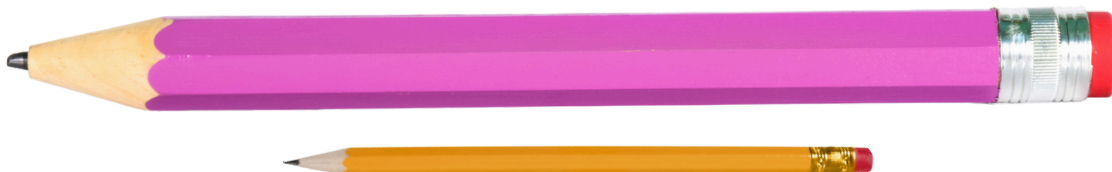


piping bag with a tip

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.



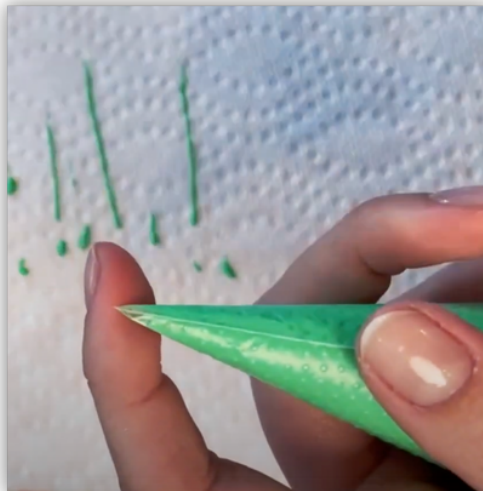
# cut the end of your piping bag

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.

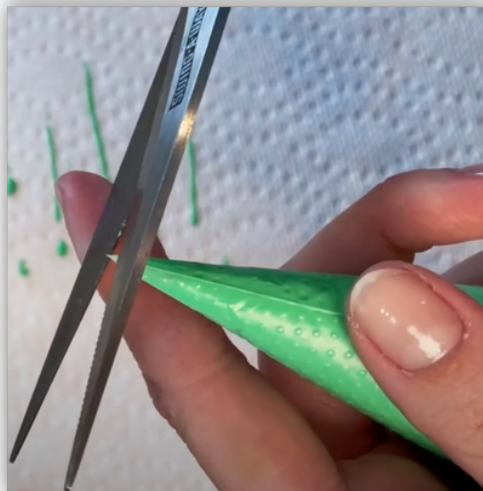
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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 the “P” with red icing



Fill in the outline



Outline the “R” in orange



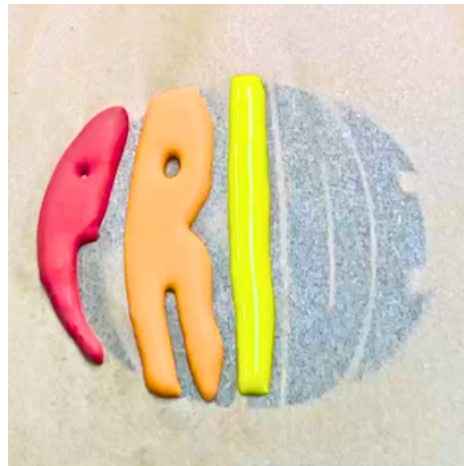
Fill in the outline



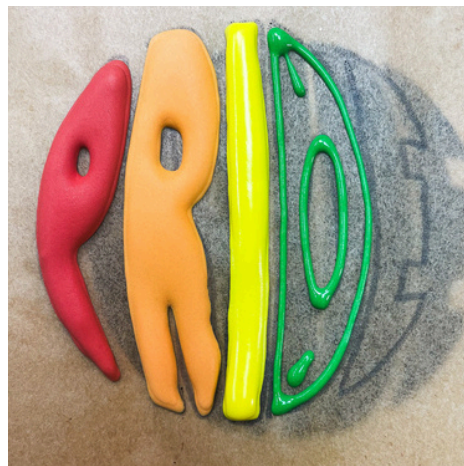
Outline the "I" in yellow



Fill in the outline



Outline the "D" in green

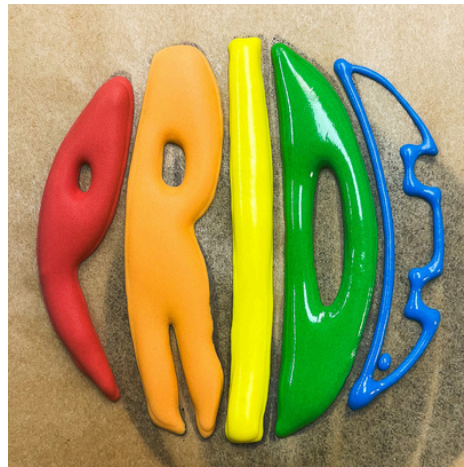




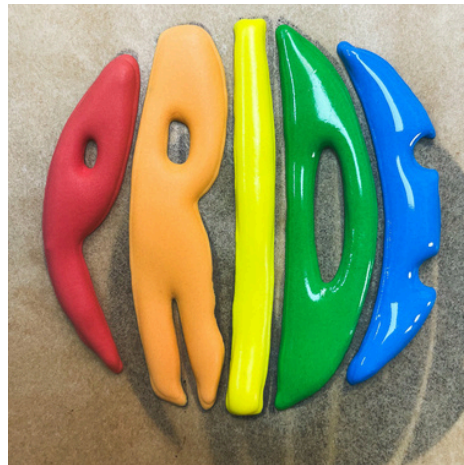
Fill in the outline



Outline the “E” in blue



Fill in the outline



Once fully dried, use a spatula (or your finger) to gently separate the parchment paper from the icing.

## decorate: PRIDE cookie

Outline the cookie  
in white icing



Fill in the outline  
with the same  
icing



Once the cookie has  
begun to crust over,  
add some dots of  
white icing on the  
back of the “I” and  
place in the middle of  
the cookie



Repeat the process adding the “R” in front and the “D” behind the “I”



Repeat one more time with the “P” in the front and the “E” on the end.



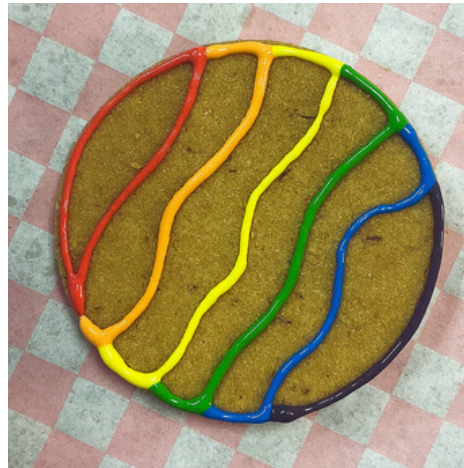
**Your PRIDE cookie is complete!**





## decorate: smiley face cookie

Using each color of the rainbow, outline a wavy section across the cookie



Fill in the outlines with the same icing color



When the icing has begun to crust over, pipe a half circle in white for a smile



Using white, pipe  
two small ovals  
and fill to make  
eyes



Using white, add  
a straight line to  
the top of each  
end of the smile



**Your smiley face  
cookie is  
complete!**



## decorate: heart cookie

Add a blob of each color (except white) in a line towards one side of the cookie



With a knife or spatula, drag the icing blobs evenly across the cookie



Once the icing has crusted over, use your scribe to draw a heart shape





Using white,  
outline just inside  
the heart outline  
and around the  
edge of the cookie



Fill in the cookie  
outline with white,  
leaving the inside of  
the heart empty



**Your heart cookie  
is complete!**



## decorate: drag cookie

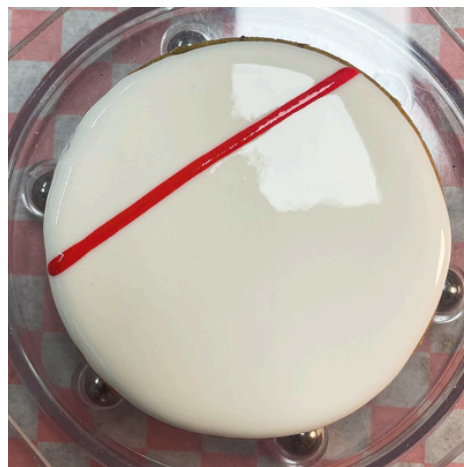
Outline the cookie  
in white icing



Fill in the outline  
with the same  
icing



Pipe a straight red  
line across the  
cookie, about  $\frac{1}{3}$  into  
the cookie



Follow by piping  
on a line for each  
additional color to  
make a rainbow



With your scribe,  
drag it up through  
each color



Keep the scribe in  
your icing and  
drag it up and  
down across the  
cookie



**Your drag 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!

