HOW TO DECORATE

fruit patterned cookies

beginner cookie decorating guide

Iced Kitchen

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how to decorate
patterned fruit cookies

- ☐ sugar cookies
- ☐ royal icing
- ☐ toothpick or scribe
- ☐ red gel food coloring
- ☐ blue gel food coloring
- ☐ white food coloring*
- ☐ yellow food coloring

- ☐ edible pen/marker*
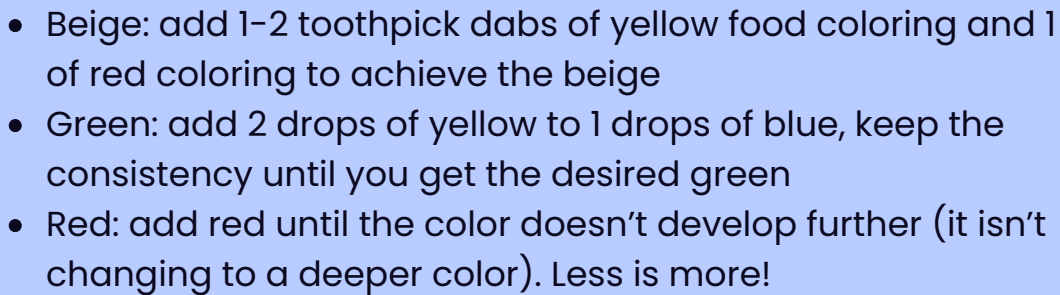- ☐ paper towel
- ☐ 7 tipless piping bags (or more)

*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.

HOW TO BAKE
SOFT SUGAR COOKIES
(that taste good)
tasty cookies in no time

how to make
4 Ingredient Royal Icing

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, light blue, blue, and purple.

- Beige: add 1-2 toothpick dabs of yellow food coloring and 1 of red coloring to achieve the beige
- Green: add 2 drops of yellow to 1 drops of blue, keep the consistency until you get the desired green
- Red: add red until the color doesn't develop further (it isn't changing to a deeper color). Less is more!

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.

his 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
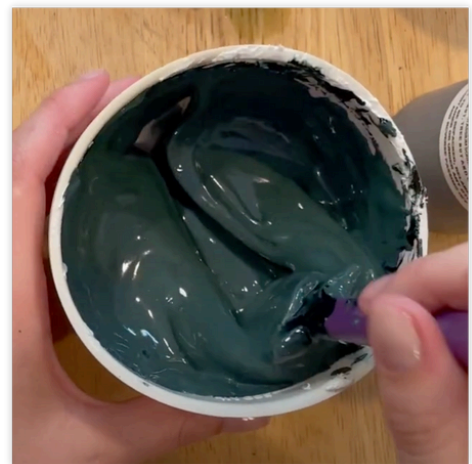
If you make your icing a little bit too thin, don't worry! A 20 second icing can still work as thin as 15 seconds. If it is accidentally thinner than that, mix in a tablespoon of powdered sugar one at a time until it's thickened up.
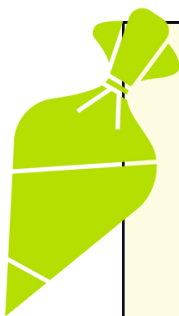
if your icing is too thin, add a tablespoon of powdered sugar at a time to thicken it back up!

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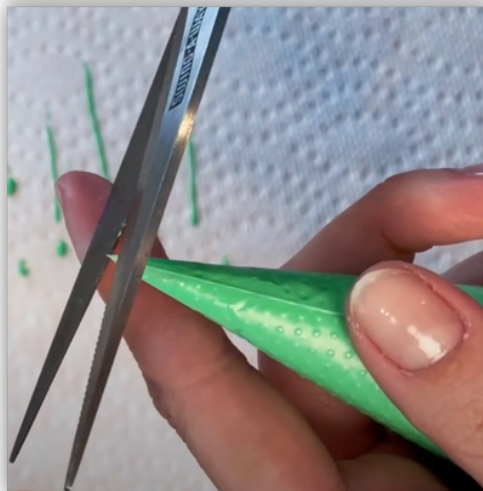
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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.
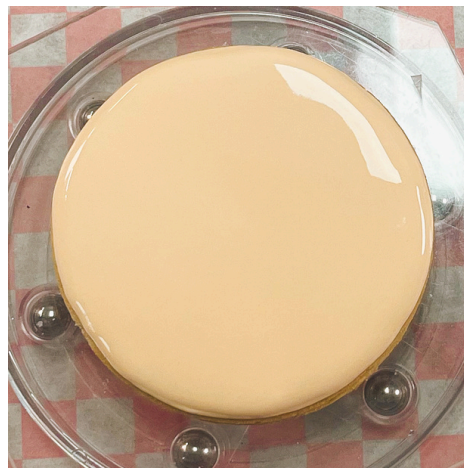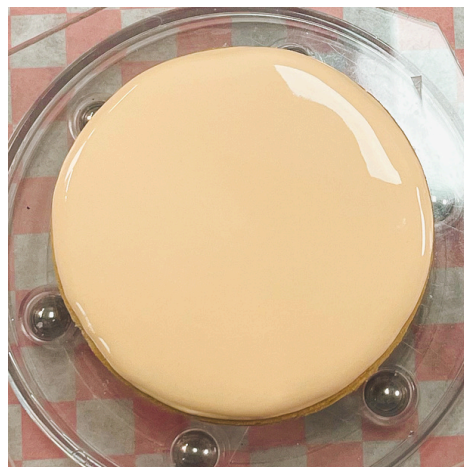
decorate: cookie base

Outline the cookie with the beige icing

Fill in the outline with the same beige icing

You can now add the rest of the decorations for each cookie!

decorate: watermelon cookie

Pipe a small half circle in red

Fill in that half circle with red

Repeat this process creating a 3-2-3 pattern

Using green, add a
line around the curve
of each half circle

Once icing is
completely dry, use
an edible pen to draw
seeds and any
additional details

**Your watermelon
cookie is complete!**

decorate: cherry cookie

Using green, pipe two lines to make a curved upside down V shape in a 3-2-3 pattern

Using red, pipe a heart shapes at the end of two of the lines

Repeat this process for each line (stem)

Once icing is completely dry, use an edible pen to draw any additional details

Your cherry cookie is complete!

decorate: strawberry cookie

Using red, in the center of the cookie pipe a soft triangle

Fill in the triangle and repeat the step making a 1-2-3-2-1 pattern

Using green, pipe squiggles at the top of each triangle/strawberry shape, some overlapping the red, others going out

Once icing is completely dry, use an edible pen to draw seeds and any additional details

Your strawberry 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!