

quick + cute

# SPORTS COOKIES

decorating guide



**Iced  
Kitchen**



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follow along on  
YouTube



- \*optional

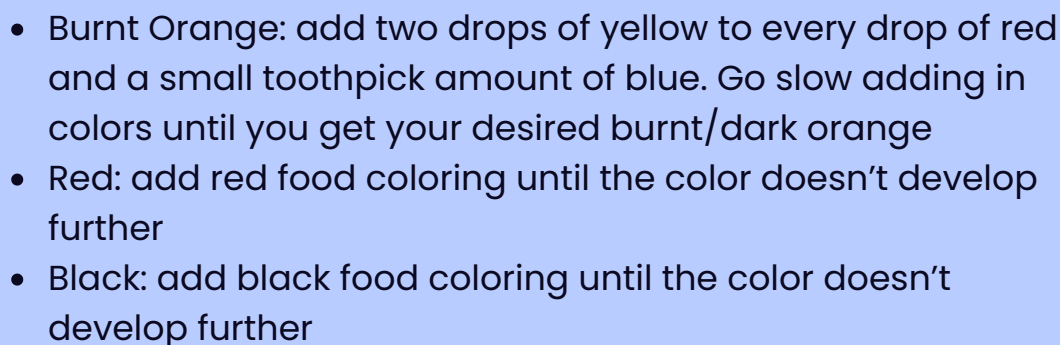
Before we dig into decorating, make sure you have baked your cookies (roughly 2 dozen, but you can do more or less) and made your royal icing (one batch of my recipe will work for 2 dozen cookies). Recipes are linked in the supply list and videos walking through each recipe can be found linked below.





## 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 rich 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, orange, red, and black.

- 
- Burnt Orange: add two drops of yellow to every drop of red and a small toothpick amount of blue. Go slow adding in colors until you get your desired burnt/dark orange
  - Red: add red food coloring until the color doesn't develop further
  - Black: add black food coloring until the color doesn't develop further

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 name comes 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.

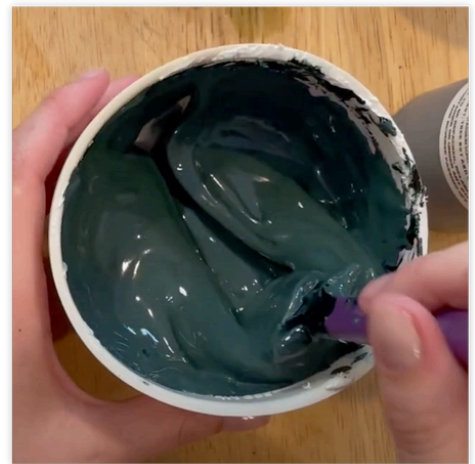
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

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.

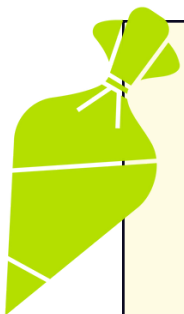
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

### 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 to trace the soccer ball design onto your cookie. Cut the circle of the soccer ball, then fold in half to more easily cut out each section with an X on it.



# 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.

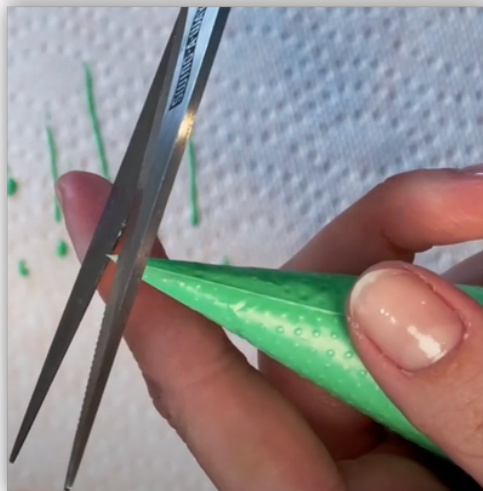
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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: soccer ball

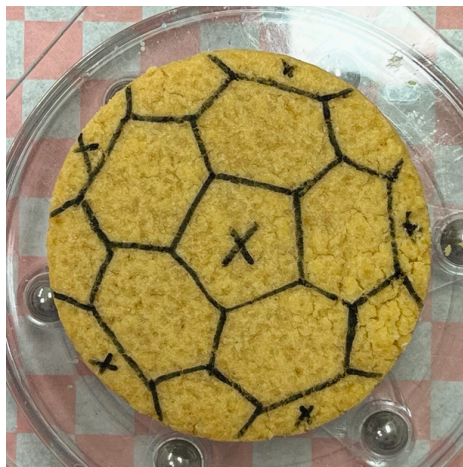
Place your soccer template on the cookie and trace it with an edible pen



Draw an "x" on each area that will be black



Connect each line to make each section of the ball



Outline each black section with black icing



Fill in with black icing



Once the black has crusted over, outline in white other sections (as long as they are not touching)





Fill in those sections with white.



Once the white has crusted over, outline more sections (not allowing new, wet sections to touch)



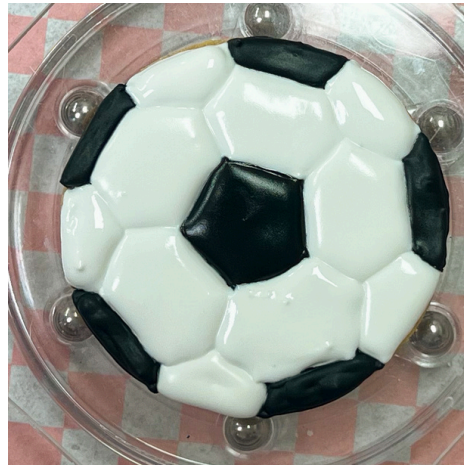
Fill in those sections with white



Once crusted over,  
repeat a final time  
with white



Fill in the last  
sections with  
white



**Your soccer cookie  
is complete!**

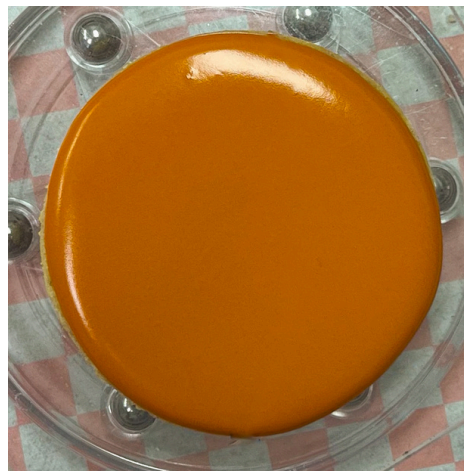


# decorate: basketball

Using burnt orange, outline the cookie



Fill in the outlines with the same icing color



When the icing has begun to crust over, pipe a curved line slightly to one side of the center of the cookie in black





Using black, pipe two curved lines on either side of the initial line



Using black, pipe one final curved line across all three previous lines



**Your black cookie is complete!**





# decorate: volleyball

With an edible pen, draw the template that you will pipe



With white, outline three sections that are not touching



Fill in the sections with white



Once crusted over,  
outline three more  
sections with  
white



Fill in the sections  
with white



Once crusted over,  
outline three more  
sections with  
white



Fill in the sections  
with white



**Your volleyball  
cookie is  
complete!**



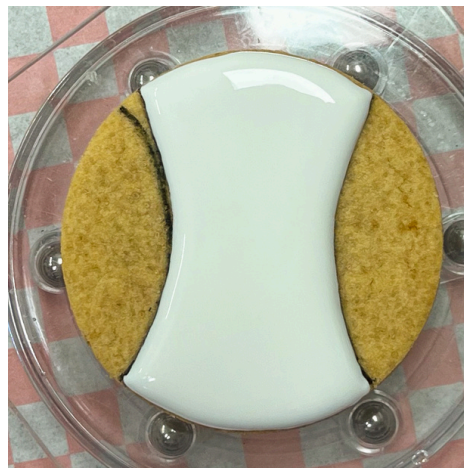


# decorate: baseball

In white, outline the center of the cookie in a curved rectangle shape



Fill in the outline with the same icing

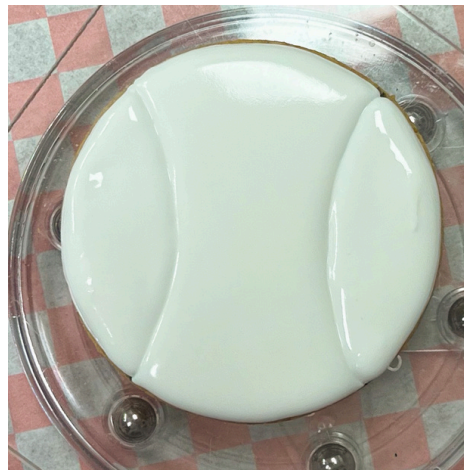


Once crusted over, pipe each side of the curved rectangle





Fill in the outline  
with the same  
icing



With red, along each  
curved line, pipe a  
short curved line into  
the “seam”. Repeat  
on both sides of the  
“seam”



Repeat the same  
process on the  
other “seam” of  
the cookie



**Your baseball  
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!**

