





table of contents

04	<u>Supply List +</u> <u>Important Links</u>
05	<u>lcing Consistency,</u> <u>Coloring + Bagging</u>
09	<u>Template Design</u> s
11	<u>Bats</u>
13	<u>Fangs</u>
16	<u>Blood Splatter</u>
18	<u>Eyeball</u>
21	<u>Vampire Bite</u>
23	Storing + Sharing



follow along on YouTube





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.





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, blue, red, and black.

- Blue: add blue food coloring until the color doesn't develop further
- 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.

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.





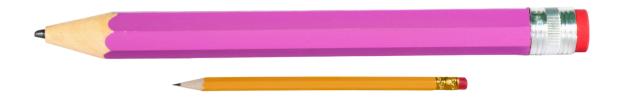
tipless piping bag

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

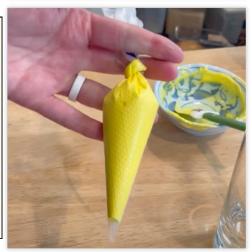
Use a cup, open your piping bag, and place it inside



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



icing transfers + template

Print this page to use to trace the vampire lips design onto your cookie. Cut the the mouth into two parts. Use the bats as icing transfers, placing a piece of parchment paper on top and outline and fill each bat design with icing, you will want 3 for every cookie.



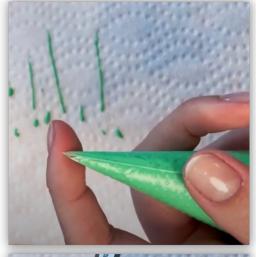
cut the end of your piping bag

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.

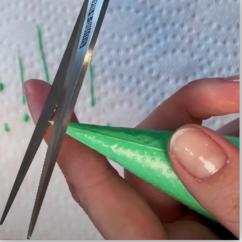
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



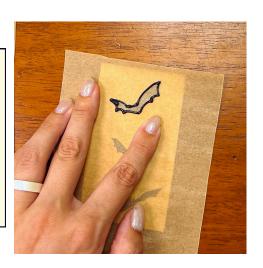
Cut a small piece, straight across the end



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: bats

Place parchment paper over the bat template and outline the bat with black icing



Fill in the outline and use a scribe to move the icing into any details



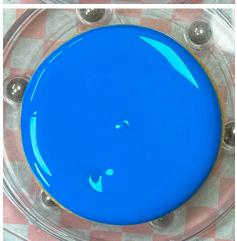
Repeat the process for all the bats, making enough for 3 bats for each cookie



On a cookie, outline it in blue icing



Fill in with blue icing



Add icing onto the back of each bat and place onto a dried blue cookie base



Your bat cookie is complete!



decorate: fangs

Using black icing, spread a thin layer onto the cookie



Once slightly dried, place your fang and lip template onto the cookie and outline it with your scribe



With white, begin outlining and filling each tooth.



Decorate every other tooth, dry and finish the teeth



Outline the bottom lip with red icing



Fill the bottom lip outline with red icing



Once the bottom lip has crusted over (looks slightly matte), outline the top lip



Fill in the top lip with red icing



Once the lips have slightly dried, outline the cookie and lips in blue



Fill in the blue outline with blue



Your fang cookie is complete!



decorate: blood splatter

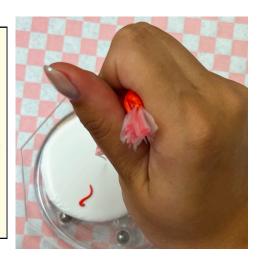
Outline the cookie with white icing



Fill in the outline with white and allow to slightly dry



With red, allow icing to fall out of the bag and onto the cookie, moving the icing across the cookie



Add any additional "blobs" of red icing onto the cookie



Your blood splatter cookie is complete!



decorate: baseball

Outline the cookie with white icing



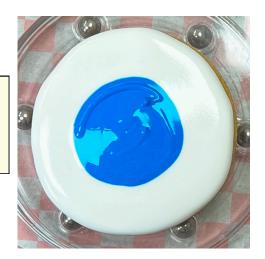
Fill in the outline with white and allow to slightly dry



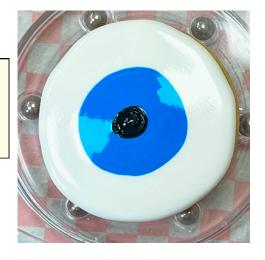
Make a smaller circle, about midway in the cookie, with blue icing



Fill in the blue circle



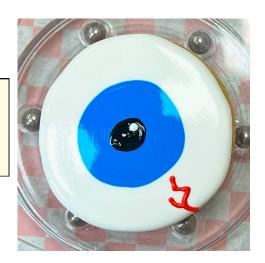
Add a smaller circle inside the blue with black icing



Add a dot of white in the upper right of the black circle



In the white space, add a red vein



Repeat around the cookie, making 6-8 veins



Your eyeball cookie is complete!



decorate: vampire bite

Using black icing, spread a thin layer onto the cookie



Once slightly dried, using white, outline two small circles on the black and outline the entire cookie



Fill in the outline cookie with white icing



Once the white is slightly matte, use red icing to make blood drops from the fang marks



Your vampire bite 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.

